



CRAFT BEER • ELEVATED COMFORT FOOD

SHAREABLE STARTERS

any additional house-made dipping sauce/dressing: ranch, bleu cheese, Caesar, balsamic vinaigrette, spicy BBQ, crack sauce, chipotle aioli, wasabi aioli, honey mustard .75

BACON BOMBS 15
fresh jalapeños stuffed in-house with our “bomb” cheese blend, panko breaded, wrapped in applewood smoked bacon and deep fried. served with chipotle aioli.

BUFFALO WINGS 18
chicken wings tossed in your choice of sauce and served with ranch or bleu cheese dip, carrots and celery.
choose your flavor:
hot • buffalo • hotiyaki • bbq sauce

THE DEVIL’S EGGS 12
four old-fashioned deviled eggs.
served one of two ways, or half and half:
- fresh cut jalapeños, chipotle aioli, dusted with smoked paprika.
- bacon and green onions with maple syrup drizzle.

AHI POKE* 18
fresh ahi tuna tossed with avocado, green onions, wasabi aioli, spicy soy dressing and dusted with togarashi. individually served on fried wontons.

DAS PRETZEL 13
7 oz. baked Bavarian pretzels, A&A craft beer cheese and house-made, whole grain mustard.

LOADED FRIES 15
hand-cut fries smothered in beer cheese, finished with sour cream, bacon, and fresh green onions.

FRESH & BOLD BOWLS + WRAPS

served with your choice of ranch, bleu cheese, balsamic vinaigrette, honey mustard or Caesar. **wrap it up!** all salads available as a wrap (flour tortilla) 1.

SANTA FE SALAD 20
grilled chicken breast, served atop fresh greens, pico de gallo, a savory blend of roasted corn, cheddar jack cheese, avocado and crunchy tortilla strips. tossed with cilantro lime dressing. **Fan Favorite!**

TURKEY, BACON & AVOCADO WRAP 19
sliced turkey breast, bacon, avocado, tomatoes, mixed greens, ranch dressing and wrapped in a flour tortilla. comes with a side.

KICK ASS HOUSE SALAD 15
mixed greens, tomatoes, carrots, red onions, cucumbers, black olives, mushrooms and croutons.

ARTISAN PIZZAS

our sauce is made from plum **San Marzano D.O.P.** tomatoes. our dough is handmade daily using natural yeast, **00’ Molino Caputo** flour, the world’s best flour from Naples, Italy, this is the home of pizza, where Antico Molino Caputo has been milling flour for nearly 100 years. **10” or 16”**, please keep in mind, everything is made from scratch on our pizzas. all pizza finished with grated Romano & garlic butter. please allow up to **30 minutes** cooking time.

PEPPERONI 20 / 30

VEGGIE 20 / 30
green bell peppers, mushrooms, red onions, black olives, tomatoes and fresh basil.

BBQ CHICKEN 20 / 33
tender chunks of grilled chicken breast, spicy BBQ sauce, sliced red onions, mozzarella cheese and fresh cilantro.

MARGHERITA 19 / 28
San Marzano tomato sauce, fresh mozzarella, tomatoes, garlic and fresh basil.

MAIN HEADLINER

MEATALLICA LOVERS 23 / 35
a legendary quartet – pepperoni, Italian sausage, applewood smoked bacon, ham and **D.O.P. San Marzano tomato sauce.**

NACHO AVERAGE NACHOS 17
freshly cooked tortilla chips, black beans, red sauce, blend of beer cheese and jack cheese, topped with pico de gallo, jalapeños and sour cream. served with green salsa.
add: guacamole 3, grilled chicken breast 9, grilled steak* 12, ground burger patty* 7

WISCONSIN CHEESE CURDS 15
Wisconsin cheddar cheese curds deep fried to a gooey, golden brown, with buffalo hot sauce and ranch dip.

CHICKEN TENDERS 17
buttermilk breaded, with choice of sauce. served with carrots and celery.

ULTIMATE STARTERS

BEER BITES 10
bite sized pieces of our pizza crust, brushed with garlic butter, herbs and parmesan cheese. served with A&A craft beer cheese and marinara.

THOSE DAMN BEER BATTERED ONION RINGS 10
beer battered onion mound. served with spicy BBQ and ranch.
Make It Hot! add House Hot Chili Oil .75

PICKLE CHIPS 11
deep fried to perfection served with house-made ranch and chipotle aioli.
Make It Hot! add House Hot Chili Oil .75

AHI TUNA WRAP* 19
ahi tuna, house-made Asian slaw, wasabi aioli and spring mix wrapped in a flour tortilla. comes with a side.
substitute salmon 1

HAIL! CAESAR SALAD 15
garden fresh romaine lettuce, tossed with croutons, creamy Caesar dressing, and grated parmesan cheese.

ADD PROTEIN:
grilled chicken 9
parm crusted chicken 9
grilled steak* 8oz 12
grilled salmon* 11
ahi tuna* 11
ahi poke* 11

CLASSIC CHEESE 17 / 25

MAC ‘N’ CHEESE PIZZA... YES! 22 / 28
classic cheese pizza crowned with our creamy house-made mac & cheese.
Make it Squealin’ with Bacon 2 / 4

BUILD-YOUR-OWN 17 / 25
fresh tomato sauce and mozzarella.
topping options:
veggies 1 / 2
fresh basil, green bell peppers, roasted garlic, jalapeños, mushrooms, black olives, red onions, tomatoes, pineapple.
meats and cheese 2 / 4
extra mozzarella, pepperoni, ham, sausage, applewood smoked bacon, chicken breast.

SIGNATURE BURGERS, SANDWICHES & MORE

all of our burgers are made with antibiotic and hormone free **USDA black Angus prime meat**, grilled medium though well (please specify) to order and served on a fresh kaiser roll with lettuce, tomato, onions and a pickle spear/pepperoncini; served with your choice of hand-cut fries, sweet potato fries, golden tater tots, or tortilla chips and salsa. **upgrade to beer battered onion rings or side salad - add 3**

HANGOVER BURGER* 21
Black Angus prime patty with applewood smoked bacon, sunny side up egg, caramelized onions, cheddar and crack sauce.

JUICY LUCY, STUFFED BURGER* 21
Black Angus prime patty, stuffed with American cheese, applewood bacon, chorizo and onion.
make it a **Juicy Lucifer** with pepper jack cheese and fresh jalapeños 2

YES, PLEASE CHEESEBURGER* 19
Black Angus prime patty with cheddar cheese. **add applewood bacon 3**

SPICY BBQ BACON BURGER 20
Black Angus Prime patty topped with spicy BBQ sauce, bacon, melted pepper jack cheese, fresh jalapeños, and crunchy fried onion. Bold, messy, and packed with heat.

ADDITIONS:
cheese 2
bacon 3
avocado 3
egg 2
caramelized onions 2
sautéed mushrooms 2
extra patty* 7

substitute plant-based Impossible Burger patty to any burger for \$3

FARM FRESH AVOCADO MELT 18
Haas avocado with fresh tomato, mozzarella cheese, red onion and crack sauce on a toasted sourdough.
add applewood smoked bacon 3

BEER BATTERED FISH & CHIPS 21
Atlantic cod in a light, crispy beer batter, served with lemon, house-made tartar sauce, and hand-cut fries (unless otherwise requested).

CRISPY HOT CHICKEN BREAST SANDWICH 21
breaded chicken breast, topped with spicy chili crunch and house pickled slaw. served on a toasted bun.

ENTREES

upgrade to a premium side for 3

RIBEYE* 35
10 oz. USDA Choice, kissed by fire. seasoned and grilled to order with choice of two sides.
add chimichurri 2

PARMESAN HERB CRUSTED CHICKEN 25
7oz Parmesan crusted chicken breast fried to perfection. served with your choice of two sides.

SIDES

side salad 6
rice with quinoa 6
sweet potato fries 6
hand cut fries 6
tots 6

GRILLED SALMON* 27
perfectly seared 8 oz Atlantic salmon, finished with herbed lemon butter with choice of two sides.

PREMIUM SIDES

fried Brussels sprouts with bacon & sweet chili glaze 8
mac & cheese with applewood bacon 8
onion rings 8

ALWAYS ROOM FOR DESSERT

DEEP FRIED OREOS 10
served warm with vanilla bean ice cream and drizzled chocolate sauce. you haven’t lived until you’ve had this.

CHEESECAKE 10
creme brûlée cheesecake with a caramel drizzle.

LEMON ITALIAN CREAM CAKE 10
layered yellow cake filled with marscapone lemon cream and dusted with confectioners’ sugar

SOFT DRINKS

free refills on draft sodas

COKE, SPRITE, DIET COKE, COKE ZERO, MR. PIBB, ICED TEA, MINUTE MAID LEMONADE, BARQ’S ROOT BEER 5

BOTTLED WATER: SPARKLING OR STILL 5

MEXICAN COKE (WITH REAL SUGAR!) 5

RED BULL 6

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. Please feel free to ask for a manager with any concerns.

A 2.99% processing fee will be added to all credit card transactions. Cash transactions are not affected. We appreciate your understanding. Thank you!



EvolveBrewing



Best Sellers/Highly Recommend

WINE

GLASS / BOTTLE

ADD A SHOT - 6

WHITE

LAMARCA	15 / 56
Prosecco / Product of Italy	
NOBLE VINES 515 VINE SELECT ROSÉ	13 / 48
Central Coast, CA - 89 Wine Searcher / 88 Wine Enthusiast / 3.7 Vivino	
DECOY	-- / 56
Sauvignon Blanc / Hopland, CA	
CHATEAU SOUVERAIN	11 / 40
Sauvignon Blanc / Sonoma, CA - 90 points Wine Advocate	
CASA LUNARDI	11 / 40
Pinot Grigio / Veneto, Italy	
BOGLE	11 / 40
Chardonnay / Clarksburg, CA	
JOSH CELLARS	13 / 48
Chardonnay / Hopland, CA - 91 Points Wine Advocate	

RED

THREE THIEVES	12 / 44
Pinot Noir / St. Helena, CA - 91 points Wine Advocate	
JOSH CELLARS - CRAFTSMAN COLLECTION	13 / 48
Cabernet Sauvignon / Hopland, CA	
STORYPOINT	12 / 44
Cabernet Sauvignon / Healdsburg, CA - 89 points Wine Advocate	
DECOY	-- / 68
Cabernet Sauvignon / Hopland, CA	
JOSH CELLARS	-- / 60
Merlot / Hopland, CA	

SCOTCH

1.25 OZ / .5 OZ

DALMORE 12YR.	16 / 8
GLENFIDDICH 12YR.	14 / 7
GLENMORANGIE SIGNET	40 / 20
HIGHLAND PARK 12YR.	14 / 7
THE GLENLIVET 12	14 / 7
JOHNNIE WALKER BLUE	80 / 40
LAGAVULIN 16YR.	24 / 12
LAPHROAIG 10YR.	15 / 8
MACALLAN 12YR.	17 / 9
OBAN 14YR.	15 / 8

WHISKEY

1.25 OZ / .5 OZ

GENTLEMAN JACK	10 / 5
HIBIKI HARMONY	24 / 12
JAMESON 18YR.	75 / 38
NIKKA 12	18 / 9
REDBREAST 12YR.	15 / 8
SAZERAC RYE	12 / 6

BOURBON

1.25 OZ / .5 OZ

BUFFALO TRACE	13 / 7
BOWMAN BROTHERS	16 / 8
FOUR ROSES SINGLE BARREL	15 / 8
KNOB CREEK	13 / 7
SMOKE WAGON	13 / 7
STAGG	24 / 12

TEQUILA

1.25 OZ / .5 OZ

CHAMUCOS REPOSADO	10 / 5
CLASE AZUL REPOSADO	30 / 15
CASA NOBLE AÑEJO	25 / 13
DON JULIO 1942	30 / 15
SIETE LEGUAS AÑEJO	10 / 5
CUTWATER BLANCO	12 / 6
CUTWATER REPOSADO	14 / 7
CUTWATER ANEJO	16 / 8
FORTALEZA BLANCO	20 / 10
FORTALEZA REPOSADO	22 / 11
LALO AZUL	14 / 7
DON FULANO BLANCO SUAVE 80	14 / 7
DON FULANO REPOSADO	16 / 8

with purchase of beer or cocktail. otherwise regular price.

50/50
Sheep Dog Peanut Butter Whiskey and Fireball.
🍷 JAMESON GREEN TEA SHOT
Jameson Irish whiskey, Peach Schnapps, fresh sweet & sour and Sprite.
CORAZON BLANCO TEQUILA
BUFFALO TRACE
FIREBALL BLAZIN APPLE

COCKTAILS

SPECIALTY FROZEN COCKTAILS - 12
Try our new Frozen Craft Cocktails!
Ask what rotating flavors we're currently featuring

SIGNATURE - 15

🍷 RASPBERRY TEQUILA CRUSH
Patron silver tequila, agave, raspberries, fresh mint.
🍷 ESPRESSO YOURSELF
Stoli vanilla vodka, espresso, coffee liqueur.
HAVANA NIGHTS
Havana Club rum, vanilla, strawberry, fresh lime juice.
SNEAKY TIKI
Cutwater Three Sheets rum, lime, jalapeño, mango, pineapple.
REALLY LOVE YOUR PEACHES
Bulleit Bourbon, peach, lemon, club soda.

REFRESHING - 15

🍷 APEROL SPRITZ
Italian Prosecco, Aperol, soda water.
HEY BARBI!
Cruzan strawberry rum, strawberry, club soda, fresh mint.
BLUEBERRY SMASH
Still G.I.N., blueberry, lime, mint.
XXX LEMONADE
Sobieski orange vodka, amaretto, fresh sweet and sour.
MOSKVA MULE
Wheatly Vodka, ginger beer, fresh lime.
IMPEARMINT
Grey Goose pear vodka, mint, lemon, soda water.

MARGARITAS - 15

🍷 THE FRESHEST MARGARITA
Olmeca Altos Plata, agave, lime.
🍷 LIGHT MY FIRE
Santo silver tequila, peach, jalapeño, agave, lime, tajin rim.
FAME AND FORTUNE
Corazon blanco, watermelon, lime.
DRUNKEN NUT
Patron silver tequila, coconut, lime, toasted coconut salt rim.

BUZZ PROOF - 9
delicious, creative non-alcoholic libations
VIRGIN STRAWBERRY MOJITO
strawberry, mint, lime, sprite.

PIÑA DE NADA
pineapple, coconut, lime.

VIRGIN MULE
ginger beer, lime, mint.

LEMONADE KING
a refreshing hand-shaken lemonade with your choice of flavoring!!
Strawberry, Blueberry or Raspberry

BOTTLES & CANS

TRULY	8
HAPPY DAD HARD SELTZER	8
HEINEKEN 0.0	6
ATHLETIC BREWING NON-ALCOHOLIC	8
ask which rotating flavors are available	



BRUNCH & DRINK SPECIALS AVAILABLE FROM 10AM - 2PM ON SATURDAY & SUNDAY ONLY

RETOX BRUNCH

EVOLVE
BREWING PROJECT
BY ACES AND ALES

BOTTOMLESS DRINKS - \$25 -

WITH PURCHASE OF A BRUNCH MENU ITEM

Your choice of a
2 hour BOTTOMLESS BEVERAGE:
Mimosas, Evolve Pint Drafts, House Wines,
or our **House-made Spicy Bloody Mary**
from locally sourced ingredients.

*Enjoy all you can drink for 2 hours, beginning at the time of your order. Cannot be combined with any coupons or discounts. All you can drink is valid for 1 person only. Mimosas Served with Orange Juice, Pineapple Juice, and Seasonal Selections. **ALL YOU CAN DRINK ENDS STRICTLY AT 2PM.**

FEATURED

CHILAQUILES 20

two eggs on top of a vibrant blend of blue and white corn tortillas tossed in green salsa, layered with smashed black beans, cilantro crema, queso fresco, pickled red onions and avocado. **add protein to make it your own.**

AVOCADO TOAST 18

toasted sourdough topped with a creamy avocado and cottage cheese blend, whipped honey, blistered cherry tomato, sprinkled with red pepper flakes topped with a sunny side up egg.

WHIPPED RICOTTA TOAST 17

light and airy whipped ricotta topped with blueberries, honey, chopped mint.

FRENCH TOAST 18

thick-cut brioche topped with a berry compote, vanilla bean whipped cream and cured yolk zest.

BIG ASS BOMB BURRITO (THE BABB) 18

a giant stuffed burrito filled with scrambled eggs & cheddar jack cheese topped with house-made salsa. includes your choice of breakfast potatoes, house tots or house-cut fries.

choice of: bacon, chorizo, sausage. **add:** avocado 3

RISE & SHINE 15

two eggs, applewood smoked bacon, breakfast potatoes & toast.

sub: sausage. **add:** additional egg 2

STEAK & EGGS 22

tender 8oz center-cut top NY strip steak served with two eggs, breakfast potatoes & toast.

ALL SKILLETS SERVED ON A BED OF HOUSE TOTS

SLAYER SKILLET 18

scrambled eggs with sausage, applewood smoked bacon, grilled onions, tomatoes, jack & cheddar cheese and topped with sour cream.

FRESH VEGGIE SKILLET 16

scrambled eggs with green bell peppers, mushrooms, grilled onions, tomatoes, jack & cheddar cheese and topped with sour cream.

ADDS

bacon 3
sausage 3
grilled steak 12
eggs 2

chorizo 4
grilled chicken breast 9
avocado 3

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 8 or more. Please feel free to ask for a manager with any concerns.

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ALL YOU CAN DRINK ENDS STRICTLY AT 2PM. No exceptions.

BRUNCH SHAREABLES

WHIPPED FETA 20

creamy whipped feta finished with local honey and a touch of red pepper flakes. served with crispy pita chips for the perfect balance of sweet, salty, and heat.

PICKLE CHIPS 11

deep fried to perfection served with house-made ranch and chipotle aioli.

Make It Hot! add House Hot Chili Oil .75

LOADED FRIES 15

hand-cut fries smothered in beer cheese, finished with sour cream, bacon, and fresh green onions.

WISCONSIN CHEESE CURDS 15

Wisconsin cheddar cheese curds deep fried to a gooey, golden brown, with buffalo hot sauce and ranch dip.

BEER BITES 10

bite sized pieces of our pizza crust, brushed with garlic butter, herbs and parmesan cheese. served with A&A craft beer cheese and marinara.

NACHO AVERAGE NACHOS 17

freshly cooked tortilla chips, black beans, red sauce, blend of beer cheese and jack cheese, topped with pico de gallo, jalapeños and sour cream. served with green salsa. **add:** guacamole 3, grilled chicken breast 9, grilled steak* 12, ground burger patty* 7

BACON BOMBS 15

fresh jalapeños stuffed in-house with our "bomb" cheese blend, panko breaded, wrapped in applewood smoked bacon and deep fried. served with chipotle aioli.

BUFFALO WINGS 18

chicken wings tossed in your choice of sauce and served with ranch or bleu cheese dip, carrots and celery.

choose your flavor: hot • buffalo • hotiyaki • bbq sauce

CHICKEN TENDERS 17

buttermilk breaded, with choice of sauce. served with carrots and celery.

BONELESS WING PLATTER 35

chicken tossed in your choice of sauce and served with ranch or bleu cheese dip, carrots and celery. **ask to try our rotating sauces.**

BRUNCH MAINS

HANGOVER BURGER* 21

Black Angus prime patty with applewood smoked bacon, sunny side up egg, caramelized onions, cheddar and crack sauce.

OUR "LEGENDARY" PRIME RIB FRENCH DIP 23

sliced USDA slow-roasted prime ribeye, caramelized onions and creamy basil horseradish on a hoagie roll. **add cheese 2**

SANTA FE SALAD 20

grilled chicken breast, served atop fresh greens, pico de gallo, a savory blend of roasted corn, cheddar jack cheese, avocado and crunchy tortilla strips. tossed with cilantro lime dressing. **Fan Favorite!**

TURKEY, BACON & AVOCADO WRAP 19

sliced turkey breast, bacon, avocado, tomatoes, mixed greens, ranch dressing and wrapped in a flour tortilla. comes with a side.

SMALL PIZZA 19

choice of 2 toppings

GAMEDAY SPECIALS

Available **ONLY** During Regular Season NFL Games



DRINKS
\$2 OFF

All Evolve 16oz Draft Pints

\$20

**Texas Blood Money
Mexican Lager Pitchers**

BUFFALO TRACE
DISTILLERY

WHEATLEY
VODKA
CRAFT DISTILLED

Tequila
CORAZÓN
de Agave

FIREBALL

\$8

Selected Single Liquor Drinks

Wheatley Vodka, Fireball, Buffalo Trace, Corazón

FOOD

Holy Sheet Nachos! **5 Lbs. Of Loaded Nachos - \$39**

Five pounds of crispy tortilla chips buried in melted cheese, house beer cheese, black beans, pico, jalapeños, sour cream, red sauce & salsa verde. Bring backup.

Add steak \$25, chicken \$18, beef patty \$20

GameDay Onion Rings - \$8

An onion mound, slathered in beer batter. Served with our spicy BBQ & ranch.

GameDay Pickle Chips - \$9

Deep fried to perfection. Served with house-made ranch & chipotle aioli.

Make it HOT! Add house chili oil .75¢

Boneless Wing Platter - \$40

3 lbs of house made, deep fried boneless chicken wings. Tossed in your choice of flavor and served with carrots, celery & any 2 dipping sauces.

Choose your flavor: hot, buffalo, hotiyaki, bbq

Wing Platter - \$49

5 lbs of house made, deep fried chicken wings. Tossed in your choice of flavor and served with carrots, celery & any 2 dipping sauces. (28-30 wings)

Choose your flavor: hot, buffalo, hotiyaki, bbq

GameDay Beer Bites - \$8

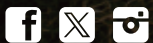
Bite sized pieces of our pizza crust, brushed with herbed garlic butter & parmesan cheese. Served with A&A craft beer cheese & marinara.

Pork Tenderloin Sandwich - \$17

A crispy, golden-breaded pork tenderloin on a toasted bun with tangy mustard, crisp pickles, and fresh red onion. A classic, crunchy, savory sandwich with the perfect kick of tang and bite.

The Monster Stack - \$25

Cheese? Bacon? Beer cheese? Bacon bomb? Fries? Yes! All stacked on a prime beef patty on a Kaiser roll and topped with the bacon bomb because we don't do "enough." Good luck. Add egg \$2



EVOLVEBREWING

EVOLVE
— BREWING PROJECT —

8680 W SUNSET RD E100 - 725.735.5663

