

GRAZING

GIANT SOFT PRETZEL (V) 11.95

Served with beer cheese & honey mustard
DAILY SELECTION OF CHARCUTERIE,
CHEESE & PICKLES +6.45

THE FEAST 🍴 19.95

Buffalo chicken wings, southern fried chicken strips, spicy cleaver smashed cucumbers, fries, sweet potato fries, blue cheese dip & garlic mayo

THE PLANT STACK 🍴 (V) 19.95

Onion rings, buffalo cauliflower, spicy cleaver smashed cucumbers, fries, sweet potato fries, carolina mustard bbq & garlic mayo

BUFFALO LOADED FRIES 🍴 12.45

Sliced buttermilk fried chicken, sweet & spicy buffalo sauce, blue cheese dip

KOREAN LOADED FRIES 🍴 12.45

Sliced buttermilk chicken, Korean bbq sauce, red onion kimchi & sriracha mayo

TRUFFLE CHEESE FRIES (V) 12.45

Pecorino, truffle oil, garlic butter, spring onion & crispy onions

SIDES

FRIES (VE) 5.95

SWEET POTATO FRIES (VE) 7.95

MAC 'N' CHEESE (V) 6.95

Topped with crispy onions. ADD BACON +2.50

TRUFFLED POTATO SALAD (VE) 7.45

Red potatoes, truffled vegan mayo, spring onion

HARISSA CHICKPEAS & SMOKED ALMONDS (VE) 7.45

BRUSSEL SPROUTS (V) 7.45

Pine nuts, pecorino, olive oil & balsamic

SPICY CLEAVER SMASHED CUCUMBERS (VE) 7.45

HOUSE SALAD (V) 7.45

Candied pecans, pecorino & pretzel croutons

BURGERS

Our freshly ground beef comes from Fire River Farms. All our burgers are served with fries & cooked to a medium temperature.

PATRIOT 19.95

7oz beef patty, smoked bacon, cheddar cheese, pickles, red onion, lettuce & bbq sauce
DOUBLE UP for \$3.50

FAST JOE 16.45

7oz beef patty, cheddar cheese, lettuce, tomato, mayonnaise, pickles, red onion & Elvis Juice bacon jam

PORK & GOUDA 17.95

Pork & chorizo patty, smoked gouda, fried onions & sundried tomato burger sauce

BUFFALO CHICKEN 🍴 19.45

Buttermilk fried chicken, sweet & spicy buffalo sauce, blue cheese sauce & lettuce

CLUCK NORRIS 19.45

Buttermilk fried chicken, avocado, red onion, cajun mayo & cilantro

PLANT BASED

All fully vegan and served on a vegan pretzel bun.
We work with the best plant based brands who deliver big on flavor.

CLUCKY THIS TIME (VE) 19.45

Crispy TiNDLE chicken, avocado, red onion, vegan cajun mayo & cilantro

CAROLINA CHICKEN (VE) 19.45

Crispy TiNDLE chicken burger, heirloom tomato, red onion & carolina mustard bbq sauce

BACON DOUBLE CHEESE (VE) 23.45

Smashed Beyond Meat Patty, double bacon, double cheese, lettuce, heirloom tomato & burger sauce

BEYOND MEAT (VE) 19.95

Beyond Meat patty, vegan chipotle slaw, cheese, roasted red peppers, lettuce & pickles

VEGAN MONDAYS

2-4-1 vegan goodness. Every Monday.
All vegan & veggie mains.

ADD EXTRAS

FRIES (VE) 5.95,
SWEET POTATO FRIES (VE) 7.95,
BEEF PATTY 3.95,
SWAP/ADD BEYOND MEAT PATTY (VE) 3.25/5.95,
3 CHICKEN WINGS 🍴 5.95,
3 BUFFALO CAULIFLOWER 🍴 (V) 5.95

EXTRA SAUCE 1.00

RANCH SAUCE (V) 🍴, BUFFALO SAUCE 🍴 (V),
GARLIC MAYO (V), CREAMY SRIRACHA (VE),
BBQ SAUCE (VE), VEGAN MAYONNAISE (VE),
KOREAN BBQ SAUCE (VE) 🍴, BLUE CHEESE DIP,
CAROLINA MUSTARD BBQ SAUCE (VE)

SALADS & SANDWICHES

Hearty and healthy salads & sandwiches filled with fresh flavours and glorious greens delivered daily.

AVO & FETA (V) 17.95

Avocado, feta, red onion, walnuts, cilantro, lime & sourdough toast. Available as a sandwich

HEIRLOOM TOMATO & MOZZARELLA (V) 17.95

Roast red peppers, spring onions, toasted sunflower seeds, harrisa roast chick peas, sourdough toast

CHILLI, CHIA & CHICKEN 17.95

Chilli & chia seeded avocado, roast chicken served with sourdough toast. Available as a sandwich

PROTEIN POWER 17.95

Chicken, cauliflower & cumin rice, heirloom tomatoes, harissa roast chickpeas, avocado & smoked almonds

All salads served with a choice of dressing: Elvis Juice vinaigrette, honey mustard, ranch or blue cheese.
ADD CHICKEN +6.95, ADD TiNDLE +4.50

WORLD FAMOUS WINGS

CHICKEN WINGS 🍴 (NGI)

Crispy buttermilk chicken wings, sweet & spicy buffalo sauce with blue cheese dip
SMALL (5) 11.95, REGULAR (10) 15.95,
SHARE (15) 19.95, SHARE + 2 SIDES 27.50

CAULIFLOWER WINGS 🍴 (V)(NGI)

Crispy buttermilk cauliflower, sweet & spicy buffalo sauce with blue cheese dip
SMALL (½ LB) 9.95, REGULAR (1 LB) 13.95,
SHARE (1½ LB) 17.95, SHARE + 2 SIDES 25.95

TACOS

CARNITAS 5.95

Carnitas pork, avocado-tomatillo salsa, pickled onions, cotija cheese & cilantro

BRISKET 🍴 5.95

Beef brisket, pepper jam, pineapple-habanero salsa, cotija cheese & cilantro

CHICKEN 5.95

Chipotle crema glazed fried chicken, cajun aioli, lettuce & pico de gallo

TiNDLE CHICKEN (VE) 5.95

Carolina TiNDLE chicken, chipotle crema, lettuce, pickled onion & cilantro

PIZZAS

SPICY MEATY 🍴 18.95

*Nduja, pepperoni, chilli flakes, fresh red chillies, smashed Napoli tomatoes, Scottish mozzarella

SALAMI ORIGAMI 18.95

Finocchiona salami, smashed Napoli tomatoes, mozzarella, sweetcorn & basil

GRAZING GOAT (V) 17.95

Goat cheese, pine nuts, arugula, red onions, smashed tomato sauce & mozzarella

BBQ TiNDLE (VE) 16.45

TiNDLE chicken, red onions, habaneros, cheese, green onions & BBQ sauce,

BIANCO 16.45

Ricotta, fresh mozzarella, pecorino, walnuts, oregano, basil, olive oil

DE NIRO 18.95

House-made Italian sausage, fresh mozzarella, smashed tomato sauce & pickled red onion

ALLERGEN ADVICE - please inform a member of staff if you have any allergies or intolerances and we will try our very best to accommodate them. For those with serious allergies, please be aware that there may be trace allergens as all food is freshly prepared in our kitchen.
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.

🍴 = SPICY (V) = VEGETARIAN (VE) = VEGAN (VE*) = VEGAN AVAILABLE ON REQUEST (NGI) = NO GLUTEN INGREDIENT. A NUMBER OF OUR DISHES ARE AVAILABLE GLUTEN FREE. ASK YOUR SERVER FOR MORE INFO.



HOPPY MEAL

CHOOSE FROM

KID'S BOX 8.95

MAIN

Hamburger (VE*)
Cheeseburger (VE*)
Chicken nuggets & dip

SIDE

Fries
Sweet potato fries

DRINK

Choice of kid's drink

ADULT'S BOX 15.95

MAIN

Hamburger (VE*)
Cheeseburger (VE*)

SIDE

Fries
Sweet potato fries

ADD A BEER

Pint of any Headliner
+5.00

INCLUDES A BEERY ICE LOLLY OR KID'S FRUIT
ICE LOLLY, PLUS AWESOME BREWDOG
GOODIES FOR KIDS & ADULTS!

WINGS WEDNESDAY

ALL YOU CAN EAT WINGS

Book in advance at brewdog.com/bookings

PUNK KID'S MENU

Full kid's menu is available just ask a
member of the team for a copy.

DESSERTS

JET BLACK HEART BREAD PUDDING 11.95

Vanilla ice cream, candied pecans, Jet Black
Heart caramel sauce

COOKIE MONSTER (V) 9.95

Crushed Oreos, cookie dough ice cream,
chocolate ice cream, melted dark chocolate,
whipped cream

STRAWBERRY SHORTCAKE 9.95

Strawberry ice cream, butter shortbread,
strawberry sauce, whipped cream

ICE CREAM

TWO SCOOPS 5.95 THREE SCOOPS 7.45
Topped with your choice of sauce

S'MORE WAFFLE 11.95

Pearl sugar waffle, melted dark chocolate,
vanilla ice cream, crumbled graham crackers
& toasted mallow fluff

We remove twice as much carbon
from the air as we emit in the
production of each dish. Explore
carbon values per dish here.



FOOD

WE SERVE FARM TO TABLE JUNK FOOD

WE CARE WHERE OUR FOOD COMES FROM

WE CHAMPION THE ALTERNATIVES

AT LEAST 50% OF OUR OPTIONS ARE
PLANT-BASED, JUST LIKE OUR BEER
RANGE WHICH IS 95% VEGAN

WE BELIEVE IN BOLD FLAVORS

BOLD FLAVORS IN OUR BEER AND BOLD
FLAVORS IN OUR FOOD

BEER IS AT THE SOUL OF EVERYTHING WE DO

OUR FOOD IS DESIGNED TO PAIR AMAZINGLY
WELL WITH OUR BEERS AND BEER IS ALSO A
VITAL INGREDIENT ACROSS OUR MENU

WE WORK WITH SOME AWESOME FOOD PARTNERS. CHECK THEM OUT HERE:



Steven White didn't dream of being in the ice pops
business. Nine years ago, the Columbus native and
Ohio State graduate was in Atlanta, working in the
television production field, when he started
experimenting with frozen treats. It started out as a fun
hobby, combining fresh fruits and herbs to produce
hand-crafted pops with unique flavor combinations.



Mediterra Bakehouse uses heritage grains, milled
in-house daily. Doughs are formed by hand before
being baked in volcanic stone ovens. The result?
Artisan bread a cut above in taste & quality.



Specialty grain mill that started in 1960 with a loaf of
whole wheat bread. Bob's Red Mill supplies us with all
of our gluten free flour.



Considered a cajun standard and a cultural icon,
Edmond and Louise Bulliard bottled the first
commercially sold cayenne pepper sauce in their
family kitchen in St. Martinville, Louisiana in 1910.

CRAFT BEER FOR ALL THE PEOPLE

We believe our bars should be safe & inclusive spaces for everyone. We have a zero tolerance policy for abusive
behavior & harassment of any kind. Anyone not being respectful of others or exhibiting toxic behavior will be asked
to leave immediately.



50%
PLANT-
BASED