

SUGAR RUN

BREWING COMPANY

STARTERS AND SHARED PLATES

QUESO FUNDIDO 11

spicy chorizo sausage, chili con queso, fresh jalapeño, shredded lettuce, (3) warm flour tortillas

PUB BACON 11

two thick cut bacon slices, mixed greens, tomatoes, herb oil, apple butter steak sauce

TERIYAKI MEATBALLS 9

crispy wontons, black and white sesame seeds, scallions

JALAPEÑO DEVEILED EGGS 7

CRAB NACHOS 15

blue crab, chili con queso, monterey jack, chives, cocktail sauce, bay seasoning

HUMMUS PLATE 12

served with olives, cucumbers, tomatoes, carrots, feta, diced red onions, olive oil, za'atar seasoning, pita

PLOUGHMAN'S LUNCH 14

selection of meats and cheeses, crackers, fruit, pickles, olives, spiced nuts

HERB CHEESE DIP 11

herb cheese blend topped with pistachios, olives, tomatoes, olive oil; served with toasted bread and carrots

RAMEN

BEEF RAMEN 13

ramen noodles, smoked beef brisket, soft cooked egg, carrots, scallions, cilantro, jalapeños, sriracha

PORK RAMEN 12

ramen noodles, smoked pork, soft cooked egg, carrots, scallions, cilantro, jalapeños, sriracha

SALADS

HOUSE SALAD 11

mixed greens, chickpeas, hard cooked egg, red onion, olives, tomatoes, croutons, house vinaigrette

BUFFALO CHICKEN SALAD 14

buffalo chicken, mixed greens, cucumber, carrots, red onions, wontons; choice of ranch or blue cheese dressing

HARVEST SALAD 11

(add chicken 3)

mixed greens, apples, pecans, feta, red onions, carrots, croutons, maple miso dressing

SIDE SALAD 4

mixed greens, carrots, tomatoes, red onion, croutons

ASK US ABOUT HOSTING YOUR SPECIAL EVENT AT SUGAR RUN!

INFO@SUGARRUNBEER.COM

TACOS (TWO PER ORDER)

SMOKED PORK SHOULDER 13

smoked pork butt, cilantro sour cream, bahn mi slaw, radish, pickled jalapeños

SMOKED BEEF BRISKET 14

mesquite smoked beef brisket, bahn mi slaw, pickled jalapeños, radish, cilantro sour cream

AHI TUNA POKÉ 14

ahi tuna, soy marinade, bhan mi slaw, fresh jalapeños, cucumber, radish

AL PASTOR CHICKPEA 12

chickpeas, pineapple chili sauce, mixed greens, fresh jalapeños, radish, feta, cilantro sour cream

HOT DOGS 9 (TWO PER ORDER) with potato chips

DEE'S TEXAS HOT DOG

texas chili, sweet onions, dusseldorf mustard

BHAN MI DOG

bhan mi slaw, sriracha mayo

BAVARIAN DOG

sauerkraut, dusseldorf mustard, cracked black pepper

CHILI CHEESE DOG

texas chili, chili con queso, chives

SANDWICHES AND HANDHELDS with potato chips

CUBANO 13

smoked pork, ham, swiss, pickles, mustard; ciabatta

FRENCH DIP 14

roast beef, provolone, caramelized onions, creamy horseradish sauce, au jus; long roll

SUGAR RUN BRATWURST 12

Holland Brothers collaboration with Sugar Run; sauerkraut, dusseldorf mustard, cracked pepper

MUSHROOM CIABATTA 12

roasted portobello mushrooms, roasted green peppers, red onion, swiss, thyme and black pepper aioli

GYRO 12

sliced lamb and beef, shredded mixed greens, tomatoes, red onions, tzatziki sauce; pita

KIDS MENU

CHICKEN NOODLE SOUP WITH CROUTONS 8

PORK & CHEESE QUESADILLA (+ CHIPS) 8

HOT DOG (+ CHIPS) 5

GRILLED CHEESE (+ CHIPS) 7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

SUGAR RUN

BREWING COMPANY

DRAFT LIST

PILSNER

bohemian style pilsner, clean with a dry finish /abv 4.1%
16 oz /7.00 5 oz /3.50 32 oz growler /13

KÖLSCH

crisp, malt forward and slightly dry on the finish /abv 5.1%
16 oz /7.00 5 oz /3.50 32 oz growler /13

WIT BIER

traditional belgian white, hazy with notes of orange /abv 5.1%
16 oz /7.00 5 oz /3.50 32 oz growler /13

HOUSE SOUR

hazy, seasonal sour with bright citrus notes /abv 5.2%
16 oz /7.00 5 oz /3.50 32 oz growler /13

PALE ALE

medium bodied, sunny ale with balanced, hoppy finish /abv 6.6%
16 oz /7.00 5 oz /3.50 32 oz growler /13

RED ALE

caramel malt lends a sweet nuttiness; clean with a dry finish /abv 5.4%
16 oz /7.00 5 oz /3.50 32 oz growler /13

DARK MILD ALE

session, dark ale with a delicate yet distinct, smoky profile /abv 4.6%
16 oz /7.00 5 oz /3.50 32 oz growler /13

RADLER

traditional german bicycle courier's refreshing lemon ale /abv 3.7%
16 oz /7.00 5 oz /3.50 32 oz growler /13

IPA

bright with notes of pine, grass and orange peel /abv 7.2%
12 oz /7.50 5 oz /3.75 32 oz growler /14

OATMEAL STOUT

chocolate malt, roasted flavors balanced with oats /abv 5.8%
16 oz /7.00 5 oz /3.50 32 oz growler /13

BELGIAN ALE

belgian triple; all-grain, spicy with hints of clove /abv 7.9%
12 oz /7.50 5 oz /3.75 32 oz growler /14

BARLEYWINE

full bodied, malty, nutty and smooth despite ABV /abv 9.2%
12 oz /8.00 5 oz /4.00 32 oz growler /15

SCHWARZBIER

black lager, slight roast with a bittersweet finish /abv 5.5%
16 oz /7.00 5 oz /3.50 32 oz growler /13

FLEMISH RED

barrel aged, dark plum, slightly sour with a hint of oak /abv 5.6%
12 oz /10 5 oz /5.00 750 ml /25

DOUBLE IPA

dry, imperial IPA, bright and piney finish /abv 8.9%
12 oz /8 5 oz /4.00 32 oz growler /15

MILK STOUT

nitro charged, sweet, creamy cascading stout /abv 4.7%
16 oz /7.00 5 oz /3.50

Coming
Soon!

SUGGESTED BEER FLIGHTS

FLIGHT A

PILSNER
WIT BIER
RADLER

FLIGHT B

DARK MILD ALE
BELGIAN ALE
OATMEAL STOUT

COCKTAILS

FEATURING BIG SPRING SPIRITS

OLD FASHIONED 14

whiskey, orange slice, luxardo cherry, simple syrup

STRAWBERRY SMASH 12

vodka, strawberry puree, lemon soda

CINNAMON PALOMA 13

blanco tequila, grapefruit juice, orange juice, cinnamon simple syrup, cinnamon sugar rim

BLACKBERRY PALMER 13

spiced rum, blackberry syrup, black tea, lemon soda

SANGRIA 12

chardonnay, sparkling juice, cranberries, apples, rosemary sprig garnish

CHERRY FIZZ 12

gin, cherry puree, lemon soda

SALTED CARAMEL 13

vodka, apple cider, caramel syrup, salted caramel rim and apple garnish

WINE

FEATURING BELLA TERRA VINEYARDS

BLANC DE BLANC 8

dry, unoaked, sparkling chardonnay

VIOLET CIDER (12 OZ CAN) 8

aromatic, sweet berry cider

RIESLING 9

off-dry, unoaked, hints of meyer lemon

ESTATE CHARDONNAY 10

dry, oaked, citrus finish; subtle butter undertones

LEMBERGER 12

medium body, vibrant acidity with notes of black cherry, pepper and clove

CABERNET FRANC 14

medium body, strawberry and raspberry aromas with herbaceous notes

ICED TEA 3

HOUSE MADE SODA 4

watermelon, lemon, peach, blue raspberry, orange, strawberry, vanilla

JUICE 3

apple, cranberry

HAPPY HOURS

WEDNESDAY, THURSDAY AND FRIDAY: 4 - 6 PM

SUNDAY: 12 - 2 PM

\$2 OFF PINTS