



APRIL 24-28

BREWERY. KITCHEN. BEER GARDEN.

SANDWICHES

each sandwich comes with choice of one side:

- house potato chips
- 5.75oz house beer
- poblano mac salad +1
- hand-cut fries +1

add bacon to any sandwich: +2

gluten-free bun: +2

SEOULMATE FRIED CHICKEN SANDWICH

panko breaded chicken breast topped with soy glaze, American cheese, pineapple-avocado-cilantro pico, and fresh kimchi on a house sesame bun. 13.50

Pair with Right Dog Red.

JUST THE BASICS CHICKEN SANDWICH

crispy chicken breast cutlet, dill pickles, house bun. 9.00

grilled chicken upon request.

Pair with Left Dog Lager.

B.L.S. BACON-LETTUCE-STRAWBERRIES

fresh local strawberries, black pepper bacon, lettuce, and blackberry goat cheese spread on sliced house wheat bread. 11.00

Pair with Radiant Positivity.

CLASSIC BURGER*

certified angus burger cooked medium-well topped with american & mozzarella cheese, dill pickles, special sauce, and LTO, on a house sesame bun. 14.50

add bacon +2

sub vegan burger patty +1

Pair with Bury Me in Strata.

VEGAN BURGER

vegan burger patty topped with vegan mayo, dill pickles, and LTO on a house vegan bun. 12.50

Pair with Slow Karate.

CRAB GRIDDLED CHEESE

griddled crab pimento cheese, spicy tomato-pepper relish, white onion, and black pepper bacon on house wheat bread. 13.50

Pair with Purr Pils.

CARNITAS TACOS

beer braised carnitas, chipotle salsa, elote slaw, mexican pickled white onions, flour tortillas. 13.00

Pair with Garde Dog.

SANDWICH OF THE WEEK

THE OHIO STATE FAIR BURGER*

certified angus beef cooked medium-well topped with cheddar, cincinnati chili, hot dog, ketchup, mustard, and diced white onion on a house sesame bun. 15.50

No modifications please.

Pair with Right Dog Red.

NOT SANDWICHES

SPRING SALAD

mixed greens topped with strawberries, mandarin orange slices, pickled red onion, sunflower seeds, cotija cheese, and Witty Banter vinaigrette. 12.00

add grilled or fried chicken +4

Pair with Witty Banter.

KOREAN BBQ PORK BELLY & GRITS

creamy grits topped with soy glazed crispy pork belly & veggies, korean bbq sauce, fresh kimchi, yum yum, scallion 13.00

sub fried tofu option

Pair with Howler Bock.

TUNA POKE RICE BOWL

seared tuna, cucumber, sesame seeds, edamame, scallion, avocado, and passionfruit vinaigrette, topped with yum yum sauce, mango sriracha, and crispy jalapeño, served over white rice. 13.00

sub fried tofu option

Pair with Tropical Sauce.

STARTERS & SNACKS

WINGS

6 chicken wings served with choice of sauce and house ranch or blue cheese. 11.50 (*Extra dressing +.75*)

Sriracha Buffalo -tossed in ranch dry rub, served with sriracha buffalo sauce.

Pair with Hop Flower Super Power.

Garlic Habanero -tossed in butter and garlic habanero dry rub.

Pair with Lucky Eddie..

Tropical Jerk Dry Rub -tossed in tropical jerk dry rub and served with tropical chutney.

Pair with Plenty of Plush: Soft & Fluffy

HAND CUT FRIES

with your choice of sauce. small 5 / large 7

**Additional sauces: +.75*

Pair with Social Lubricator..

HOUSE PRETZEL

made daily and served warm with beer cheese & sweet beer mustard. 9.00

Pair with Gröwl Kölsch.

GARLIC HABANERO PORK RINDS

pork rinds tossed in garlic habanero dry rub and served with a smooth avocado salsa. 6.00

Pair with Chillsner.

PIZZA HUSHPUPIES

mozzarella, pepperini bits, pizza herbs, served with pizza combo aioli. 7.00

Pair with Bock of Least Resistance.

WHITE THAI AFFAIR WRAPS

fried tofu tossed in spicy garlicky vinaigrette, peanuts, fresh herbs, radish, jalapeño, napa cabbage wraps. 11

Pair with Gilded Goliath.

SNACK PLATE

choose two for 10, or all three for 12

- lavender smoked olives
- roasted everything mixed nuts
- house sundried tomato-garlic focaccia with pimento cheese

Pair with ESB: Extra Southern Bitter.

HOUSEMADE SAUCES

.75 each

- ranch
- special sauce
- ghost pepper ranch
- sweet beer mustard
- pizza combo aioli
- korean bbq sauce

2.00 each

- house beer cheese

DESSERTS

CARROT CAKE

with browned butter cream cheese frosting. 6.00

Pair with Wolf Pack.

PEANUT BUTTER MOUSSE PIE

with homemade oreo crust, topped with whipped cream. 6.00

Pair with Duke of Swirl.

CHILDREN 12 & UNDER

each meal comes with your choice of side.

- house potato chips
- poblano mac salad +1
- hand-cut fries +1

HOT DOG

all beef hot dog on a house bun with choice of ketchup and/or mustard. 5.00

CHICKEN

three chicken fingers with ketchup, ranch, or sweet mustard for dipping. 6.00

BURGER

4oz smash patty topped with choice of american cheese, pickles, ketchup, and/or mustard on a house bun. 8.00

SIDES

house potato chips	3 / 5
hand-cut fries	5 / 7
poblano mac salad	4
side salad	5
house sauces & dressings	.75



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

**Due to the nature of our in-house bakery and brewery, we cannot guarantee 100% gluten-free.

Please inform us of any allergies so we may take necessary precautions.





BREWERY. KITCHEN. BEER GARDEN.



HOUSE BEER MENU

Beer ABV Pint \$

Light

Gröwl Kölsch	4.9%	6.00
Left Dog Lager*	4.8%	5.00
Chillsner*	5.4%	6.00
Howler Bock	6.8%	6.00
Tangerine Radler*	4.2%	6.00
Sunburst Seltzer	5.0%	6.00
Purr Pils*	5.0%	6.00

Malty

Right Dog Red* Irish Red	4.7%	5.50
Oat Yoga: Oatmeal Stout	5.9%	6.00
ESB: Extra Southern Bitter	5.7%	5.50
Social Lubricator Doppelbock	7.2%	6.00
Bock of Least Resistance	7.2%	7.00
<small>Collab with Loose Ends Brewing</small>		
Duke of Swirl* Chocolate Stout	6.5%	7.00
Lucky Eddie: Nitro Oyster Stout**	4.2%	6.00
<small>**Contains Shellfish</small>		
Half & Half**	5.5%	6.00
<small>Howler Bock + Lucky Eddie **Contains Shellfish</small>		

Hoppy

Slow Karate Pale Ale	5.9%	6.50
Plenty of Plush: Soft & Fluffy* Hazy IPA	7.0%	7.00
Wolf Pack* Double IPA	8.7%	8.00
Bury me in Strata* Southern IPA	7.2%	7.00
Hop Flower Super Power IPA	6.5%	7.00

Belgian

Gilded Goliath*	8.5%	7.00
Belgian Golden Strong		
Witty Banter* Witbier	5.5%	6.00
Garde Dog* Biere de Garde	7.2%	6.50
Quad Bless Your Heart	9.8%	10oz 5.75

Sour

Tropical Sauce*	7.2%	6.50
Radiant Positivity*	6.7%	7.00
Cherry Hibiscus*	4.8%	6.50
Cranberry Orange Scone Sour*	5.0%	6.50

Barrel Aged

BBA I Made My Family Disappear	9.2%	10oz 7.50
Saint Misbehavin' BA Tripel	9.0%	10oz 7.00
10th Anniversary Bourbon Barrel Aged Imperial Stout	14.5%	8oz 10.00
<small>Release Thursday Apr 11</small>		
10th Anniversary Wine Barrel Aged Barleywine	9.6%	10oz 10.00
<small>Release Thursday Apr 11</small>		

Pitchers available for most house beers

*Also, available in cans to-go.

All cans are to-go only.

Not Beer

Liquid Death Sparkling Water 3.00
Liquid Death Dead Billionaire 3.50
See bar or our website for other non-alcoholic products, guest mead, cider, beer, and wine lists.

COCKTAIL MENU

AFTER HOURS SOUR 14

Disaronno, Wild Turkey Rye 101, house sour mix, house cherry syrup, almond-infused aquafaba, bourbon-soaked maraschino cherry.

PISTACHIO MY GOSH 13.5

vanilla-infused Ciroc VS Brandy, Barenjager, Mr. Black coffee liqueur, house honey roasted pistachio oat milk, Junto cold brew, house pistachio crème liqueur heavy cream, sprinkle of roasted pistachio dust.

PUTTING ON THE SPRITZ 14.5

Bols Genever, Campari, Martini & Rossi Sweet Vermouth, Cointreau, house simple syrup, prosecco, dehydrated orange wheel.

BEAUTEA & THE BEES 13.5

Empress Rose Elderflower Gin, Barenjager, St. Germain, house blackberry syrup, house chamomile orange peel tea, dehydrated lime.

24 CARROTS 10

orange juice, mango puree, pineapple juice, rainbow carrot juice, lemon juice, house golden raisin ginger syrup, tajin banana chip garnish.

***ask about our available liquor additions!*

MARGARITA 12

Corazon Silver Tequila, Triple Sec, house juiced lime, house juiced orange, agave syrup, tajin salt rim.

Make it Pomegranate or Spicy +1

OLD FASHIONED 12.5

Bulleit Bourbon, house simple syrup, old school bitters, maraschino cherry, dehydrated orange wheel.

EVENTS AT THE SOUTHERN GROWL!

We have a lot of exciting plans for 2024!

Here's what's happening soon:

- After Hours cocktail night April 26th
- Brunch on April 28th and May 5th
- Beer pairing dinner April 30th
- Silent Book club on May 1st
- Trivia on May 7th

Scan the QR code to check out details and/or grab tickets!



Limited Edition embossed 10th Anniversary Glass

\$12