

LUNCH MENU

11AM-4PM I WEDNESDAY-THURSDAY

BURGERS

each burger 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

CLASSIC BURGER*

certified angus burger cooked medium-well topped with american & mozzarella cheese, dill pickles, special sauce, and LTO, on a house sesame bun. 14.5 sub vegan burger patty +1

Pair with Bury me in Strata.

BADASS BBQ BURGER*

certified angus burger cooked medium-well topped with pimento cheese, American cheese, sweet heat bbq, crispy onion, lettuce, tomato, and red onion on a house sesame bun. 14.5

Pair with Social Lubricator.

VEGAN BURGER

vegan burger patty topped with vegan mayo, dill pickles, and LTO, on a house vegan bun.12.5 Pair with Howler Bock.

GRILLED CHICKEN SANDWICH

grilled chicken breast cutlet and dill pickles on a house bun. 9.00

Pair with Left Dog Lager.

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.

DESSERT

PEANUT BUTTER MOUSSE PIE 🏉

creamy peanut butter mousse with a homemade oreo crust and topped with whipped cream. 6 Pair with Duke of Swirl.

FLIP THE MENU FOR:

KID'S MENU, HOUSE BEER LIST & COCKTAILS

Vegetarian 🥟





WINGS 11.50 6 chicken wings serv

NOT BURGERS

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

Sriracha Buffalo (?) - tossed in ranch dry rub and sriracha buffalo sauce on the side.

Pair with Hop Flower Super Power.

Garlic Habanero ? - tossed in butter and garlic

habanero dry rub. Pair with Tangerine Radler.

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

Pair with Plenty of Plush: Soft & Fluffy

SPRING SALAD

mixed greens topped with strawberries, mandarin orange slices, pickled red onion, sunflower seeds, cotija cheese, and Witty Banter vinaigrette. 12 add grilled chicken +4 Pair with Witty Banter.

HAND CUT FRIES 5 / 7

with your choice of sauce:

- ranch ghost pepper ranch
- ketchup sweet beer mustard
- special sauce sriracha mayo
- -vegan mavo
- *Additional sauces: +.75 Pair with Garde Dog.

HOUSE PRETZEL

made fresh daily and served warm with beer cheese and sweet beer mustard. 9

Pair with Purr Pils.

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.

SIDES

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

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



BREWERY, KITCHEN, BEER GARDEN.



HOUSE BEER MENU

<u>HOUSE BEER MEI</u>	<u>UV</u>	
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
Maity		
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
BBA I Made My Family Disappear	9.2%	10017.50
Bock of Least Resistance	7.2%	7.00
Duke of Swirl* Chocolate Stout	6.5%	7.00
Lucky Eddie: Nitro Oyster Stout**	4.2%	6.00
Half & Half ** Howler Bock + Lucky Eddie **Contains Shellfish	5.5%	6.00
Норру		
Slow Karate Pale Ale	5.9%	6.50
	7.0%	7.00
Plenty of Plush: Soft & Fluffy* Hazy IPA	0.70/	0.00
Wolf Pack* Double IPA	8.7%	8.00
Bury me in Strata* Southern IPA		7.00
Hop Flower Super Power IPA	6.5%	7.00
Belgian		
Gilded Goliath* Belgian Golden Strong	8.5%	7.00
Witty Banter* Witbier	5.5%	6.00
Garde Dog* Biere de Garde	7.2%	6.50
Saint Misbehavin' BA Tripel	9.0%	001 7.00
Quad Bless Your Heart	9.8%	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

TO GO BEER

See bar or our website for guest mead, cider, beer, and wine lists.

ALSO AVAILABLE

- Cans and bottles available in the merch shop.
- Growlers available from the bar, 32oz or 64oz.

CHILDREN 12 & UNDER

each meal comes with your choice of side: potato chips or fresh veggies (included)

hand cut fries +1 southern slaw

HOT DOG 5

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

BURGER 8

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

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.

Happy Hour

4:00-6:00 pm Wednesday – Friday 20% off House pints and pitchers!

SCAN QR CODE FOR MORE INFORMATION ABOUT DINING AT THE SOUTHERN GROWL. THEN BROWSE OUR SITE TO LEARN MORE ABOUT

