

# MEADOWLARK BEER

Half Pint + Regular Pour

## YEAR ROUND BREWS

### HARVESTER

### CREAM ALE

Light bodied, smooth, and easy to drink, a nice introduction into the world of craft beer ABV:5.5%

### OLE GUS

### SCOTCH RYE WEE HEAVY

Robust caramel malt notes. This ale features a slight crispness married to subtle fruity esters from Edinburgh ale yeast. Dark ruby colored. ABV:7.0%

### BADLANDS

### EXTRA PALE ALE

A tangerine-gold ale, crisp with moderate bitterness and floral notes reminiscent of tropical fruit, lemons, and grapefruit. ABV:6.5%

### BLACK STEER'S TOOKUS OAT MALT STOUT

A velvety smooth stout made with malted oats and British ale yeast. Pitch black with coffee hints, and a cocoa finish. Easy drinking. ABV:5.5%

### TEDDY ROOSEVELT AMERICAN BAD ASS

### IMPERIAL WHEAT IPA

Brilliant gold topped with a mountainous white foam head. This IPA is smooth bodied with hop characteristics of pine and stone fruits, oak aging lends a vanilla or almond like flavor and aroma and smoothes out the beers bitterness and warmth. ABV:7.9%

## SIPSTER SERIES

### SUMMER DRESS WINTERSCARF

### SOUR TROPICAL FRUIT IPA

A session IPA, made with sour in the kettle, dry-hopped with El Dorado hops, and blended with pineapple concentrate - ABV:4.5%

## FRUITS & FIELDS SERIES

### SQUASHTOBERFEST OKTOBERFEST STYLE LAGER

German Munich malts, Bavarian lager yeast strains, and 150 lbs. of Australian Butter Squash. PROST! ABV:6.6%

### FUNGUS SHUI

### DESSERT STYLE ALE

Medium bodied ale that pours an amber gold with aromas of maple syrup. Brewed with local honey and Candy Cap mushrooms. ABV:6.5%

## CONSTELLATION SERIES

### ARGO

### BIERE DE GARDE

Belgian style beer meaning "beer to keep". Pours a brilliant dark ruby color, with a perfect amount of head over a medium body. A very complex beer with notes of toffee. ABV:8.0%

### DRACO

### AMERO-BELGIAN GRAND CRU

Amber orange with floral notes reminiscent of tropical fruits. Draco is a bold Simcoe IPA married to the wild, exotic nature of Belgian yeast. ABV:10.0%



## APPETIZERS

**POUTINE** A Meadowlark twist on a Canadian classic. House cut french fries topped with delicious pork belly, white cheese curds and poutine gravy, garnished with green onions and parsley. 12.5

**MAC BITES** Smoked gouda cheese, macaroni noodles, battered and flash fried. Served with ranch for dipping. 9

**WINGS** Jumbo bone-in and breaded wings served with a side of buffalo ranch dressing. 11

**CALAMARI** Hand cut calamari lightly floured and seasoned. Served with a side of lemon aioli. 11

**CHEESY FRIED PICKLES** Hand rolled pickle spears, Havarti cheese, lightly fried, served with a side of secret sauce 8.5

**JUMBO SOFT PRETZEL** Oven baked jumbo pretzel, beer cheese fondue dipping sauce. 12.5

## HOUSE MADE SOUP

**KNOEPHLA** cup 4.5 / refill +2.5

**TOMATO BISQUE** cup 4 / refill +2

# CRAFT BEER TO-GO

Take home a Meadowlark Beer

**32oz BOSTON GROWLER** Price vary

**64oz GROWLER** Price vary

**32oz CROWLER** Canned to order, in house

## GUEST TAPS

Ask your server which beer is bunking with us this week.

## BEER-TAILS

**SWEET SHANDY** Harvester with a perfect blend of lemonade

**CASCADIAN DARK ALE** Tim's perfect blend of Badlands XPA and our Black Steer's Tookus

**BLOODY MARY** Tomato juice, and our bloody mary mix, garnished with goodies.

## SANGRIA

### SANGRIA

House made fresh daily. Amazingly refreshing.

6

## WINE

**BOUCHON CHARDONNAY**

6 / 22

**RIFF PINOT GRIGIO**

6 / 22

**D'AQUINO MOSCATO**

7.5 / 28

**D'AQUINO ASTI SPARKLING**

7.5 / 28

**KUNG FU GIRL RIESLING**

8 / 29

**HOUSE MERLOT**

5

**HOUSE CABERNET SAUVIGNON**

5

**SEAN 'FOUR BEARS' PINOT NOIR**

7.5 / 28

**KLINKER BRICK RED ZINFANDEL**

28

**CAYMUS CABERNET SAUVIGNON**

98

**JOSEPH PHELPS CABERNET**

105

## BEER FLIGHT / SAMPLERS

6 Beers / \$6.5

# MEADOWLARK

## PUBLIC HOUSE

### HOUSE FAVORITES

**BAJA FISH TACOS** Beer battered with flour tortillas, house made black beans, pico de gallo, queso fresco 12.5

**PORK STREET TACOS** BBQ'd pork belly, black bean salsa, and cole slaw 12

**SPAETZLE MAC & CHEESE** House made southern mac & cheese sauce, German style spaetzle dough, chopped bacon, caramelized onion, & house made breadcrumbs. Served with garlic bread. 18 **Add Andouille Sausage +2.5**

**CHICKEN ALFREDO** Corkscrew pasta tossed in our creamy alfredo sauce, with grilled chicken, diced tomatoes, and served with garlic bread. 16

**SHRIMP & SAUSAGE CAJUN ALFREDO** Cajun seasoned alfredo cream sauce, tossed with Andouille sausage, shrimp, bell peppers, & onions, with cavatappi pasta. Served with garlic bread. 19.5

### SOUP & SALADS

*House Vinaigrette Buttermilk Ranch Blue Cheese  
Homemade French 1000 Island*

**COBB** Crisp, grilled chicken, bacon, avocado, hard boiled egg, bleu cheese crumbles, choice of dressing 11

**MEADOWLARK SALAD** Crisp greens, diced tomatoes, shredded carrot, cucumbers, and cheese. 7.5 lg / 4 sm  
**Chicken Breast +3.5 Grilled Salmon +6 Shrimp Skewer +5**

**STEAK CAESAR** Grilled flat iron steak, tomatoes, Caesar dressing, romaine lettuce 14

**GRILLED SALMON & VEGETABLE SALAD**  
Grilled salmon fillet, spring mix, balsamic vinaigrette dressing, grilled squash, asparagus, tomato, caramelized onion, balsamic reduction drizzle 14

### PUBLIC HOUSE ENTRÉES

**NY STRIP STEAK** Choice grade strip steak served with choice of side and fresh asparagus. 23  
grilled shrimp +5 sautéed onion +1 mushrooms +1.5

**FLAT IRON** Choice grade flame grilled flat iron steak, one of the most tender cuts of beef. Lightly seasoned and served with asparagus & choice of side. 18  
grilled shrimp +5 sautéed onion +1 mushrooms +1.5

**PUB HOUSE POT PIE** House made creamy chicken pot pie mixture, with a flaky pastry crust. 11

**JAEGER SCHNITZEL** Traditional German dish that means "hunter's cutlet." Ours is made from a tender pork cutlet hand breaded, country gravy, button mushrooms, bacon, all with a side a German spaetzle dough. 20

**RAVIOLI POMODORO** Traditional ricotta cheese filled ravioli tossed in our house made basil, garlic, and tomato sauce. Served with garlic bread. 12.5

**SHRIMP SCAMPI** Sautéed shrimp in a creamy garlic butter sauce and wine tossed with angel hair pasta. Served with garlic bread 19.5

**LEMON PEPPER TROUT** Skin on trout fillet seasoned with lemon pepper and butter. Served with asparagus and rice. 18

**SHRIMP LETTUCE WRAPS** A light crisp mixture of crisp lettuce, topped with white rice, honey garlic shrimp, and purple cabbage. 13.5

### HAND CRAFTED BURGERS

Served with choice of side

**Cheese Choices: American, Havarti, Pepper Jack**

**B.Y.O. BURGER** Hand rolled choice beef patty, choice of cheese with lettuce, tomato & onion on a toasted brioche bun. 11  
**thick cut bacon 1.5 fried egg 1 1000 Island .5**  
**sautéed onion +1 avocado 1.25 mayo +.5**  
**special sauce .75 bleu cheese crumbles +.75**  
**Pork Belly +2 Andouille Sausage +2.5**

**BDCB (BACON DOUBLE CHEESE BURGER)**  
Double burger topped with double cheese and four strips of bacon. Pepper jack cheese, lettuce, tomato, and toasted brioche. 15

**BURGER REBELLION** hand rolled choice beef patty, perfectly smashed, grilled ham, bacon, fried egg, American cheese, lettuce, tomato, pickle, brioche bun. 13

### SANDWICHES

Served with choice of side

**SHAVED SIRLOIN FRENCH DIP** Slow roasted sirloin, sliced thin in house with creamy Havarti cheese & caramelized onions on a toasted roll. Served with au jus 12.5

**CAPRESE CHICKEN SANDWICH** Grilled chicken breast, fresh mozzarella, chiffonade basil, lettuce, garlic aioli, drizzled with olive oil and balsamic glaze on toasted brioche 12

**SLOPPY PIG** Hand breaded pork cutlet, smothered with Black Steer Tookus BBQ sauce, coleslaw, onion & tomato 15

**GRILLED HAM & CHEESE REVIVAL** Thin sliced ham, American & Havarti cheese, toasted sourdough bread served with tomato bisque for dipping. 12

**SMOKED SALMON B.L.T** Smoked salmon, dill cream, thick cut bacon, lettuce, sliced tomato, toasted sourdough 14

### SIDES

HOUSE CUT FRIES

TATER TOTS

GRILLED ASPARAGUS

SAUTEED VEGGIES

MASHED POTATOES & GRAVY

HOUSE SALAD

KNOEPHLA SOUP

TOMATO BISQUE

SPAETZLE MAC & CHEESE +3.5