

# **BEER&WINE**

#### ULTRALIGHT

5 g carbs and 100 calories per pint, our lightest beer

HOPS: AMARILLO AND MOSAIC - IBU 10

#### ENGEL LANDEN - PILSNER

light, crisp, refreshing with a mild earthy, herbal and spicy hop character HOPS: SAAZ, HALLERTAU – IBU 22

#### KINESAVA KOLSCH

light, crisp, and refreshing
HOPS: HALLERTAU TETTNANG - IBU 21

#### **ASCENDER - HEFEWEIZEN**

hazy german style wheat beer, bready, banana aroma and a touch of clove on the finish

HOPS: STERLING - IBU 14

#### JUICY IPA

this new england style ipa is packed with hop aroma and flavor reminiscent of tropical fruit juice, low bitterness, soft mouth feel, and big flavor

HOPS: DAHO 7 - IBU 12

#### ECHO CANYON IPA

pronounced tropical aroma and flavor, balanced with a light malt body and piney hop bitterness

HOPS: CITRA MOSAIC CASCADE, CHINOOK - IBU 69

#### ZION PALE ALE

citrus and pine hop flavor and aroma meld perfectly in our american style pale ale

HOPS: CASCADE AMARILLO - IBU 32

#### TASTER \$3 / PINT \$8 Mug \$12 / Pitcher \$26

#### SPRINGDALE AMBER

balanced, with toasted malt and a slight fruit presence

HOPS: HALLERTAU BLANC

- IBU 21



#### **BURNT MOUNTAIN BROWN**

dark brown in color with balanced flavors of dark dried fruits, brown malts and pecans. 2022 GABF Silver Medal – American Style Brown Ale

HOPS: WILLIAMETTE, EAST KENT GOLDING - IBU 17

#### **CONVICTION STOUT**

black, rich and toasty, hints of dark chocolate and coffee bean

HOPS: EAST KENT GOLDING. IBU 20

AS YOUR SERVER ABOUT THE SEASONAL SELECTION

WINE BY THE GLASS

## WHITE

CHARDONNAY 9
SAUVIGNON BLANC

ROSÉ 8

PINOT GRIGIO 9

### RED

CABERNET

PINOT NOIR 9

RED BLEND 10

# CRAFT COCKTAILS

\$16

featuring Utah-made and small batch distilled spirits

#### PRICKLY PEAR MARGARITA

tequila with jalapeno-cilantro simple syrup, fresh lime, and prickly pear salted rim

#### **GIN & TONIC**

gin with housemade lemongrass, cardamon, and citrus tonic

#### **HUCKLEBERRY MULE**

vodka with ginger beer and fresh lime

#### WHISKEY ARNOLD PALMER

whiskey with fresh brewed iced tea and lemonade

## ZION CANYON BREW PUB

#### PUB PRETZEL STICKS • 11

served with with beer cheese and our house-made spicy brown mustard Suggested Beer Pairing: Burnt Mountain Brown

#### HOUSE-MARINATED CHICKEN WINGS 14

in our IPA-sriracha sauce with creamy gorgonzola and celery sticks Suggested Beer Pairing: Echo Canyon IPA

#### PUB FRIES 12

topped with white cheddar beer cheese, jalapeño-STOUT bacon jam, and green onion Suggested Beer Pairing: Zion Pale Ale

#### MANGO & SHRIMP CEVICHE 18

served with house-made tortilla chips Beer Pairing: Juicy IPA

#### MEDITERRANEAN HUMMUS WITH FETA 🕤 12

served with pita bread, cucumbers and grape tomatoes Beer Pairing: Ascender Hefeweizen

#### FISH & CHIPS 22

beer-battered cod with house-made tartar sauce and seasoned french fries Suggested Beer Pairing: Engel Landen Pilsner

#### BREWERS' BOARD 24

wild game sausage, pub pretzel sticks, smoked gouda cheese, jalapeño-stout bacon jam, house-made spicy brown mustard, seasonal fruit, candied walnuts and dried cranberries, beer cheese sauce and pita bread Suggested Beer Pairing: Springdale Amber

#### CHIMICHURRI FRIES •

seasoned fries tossed in our sauce made of olive oil, parsley and garlic

### BEER-BATTERED ONION RINGS • 8

served with BBQ ranch

SEASONED FRENCH FRIES • 5