

APPETIZERS

- PUB PRETZEL STICKS

✓ 11

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

12

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

14

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

22

in a white wine garlic broth with tomato and fresh basil, served with toasted bread
Suggested Beer Pairing: Engel Landen Pilsner
- MEDITERRANEAN HUMMUS WITH FETA

✓ 12

served with pita, carrots, red bell peppers, cucumbers, and celery
Beer Pairing: Ascender Hefeweizen
- 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
- MANGO & SHRIMP CEVICHE

18

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

SALADS

- 1

CHOOSE YOUR SALAD

FROM THE OPTIONS BELOW
- 2

CHOOSE YOUR PROTEIN

Grilled Salmon +9 Shrimp +9 Chicken +6
- 3

CHOOSE YOUR HOUSEMADE DRESSING

Lime Jalapeno Vinaigrette, Creamy Basil Dressing, Mixed Berry Vinaigrette, or Dijon Parmesan Caesar
- MEDITERRANEAN CHICKPEA SALAD

✓ 18

chilled chickpeas with israeli couscous, avocado, feta, fresh veggies, lemon, fresh parsley, and pita bread
Suggested Beer Pairing: Engel Landen Pilsner
- SUMMER BERRY SALAD

✓ 18

strawberries, blackberries, walnuts, feta, and dried cranberries
Suggested Beer Pairing: Juicy IPA
- ENSALADA FRESCA

✓ 15

avocado, grape tomatoes, red onion, red bell pepper, and feta
Beer Pairing: Ascender Hefeweizen
- ROASTED BEET SALAD

✓ 16

oven-roasted beets with feta, red onion, and grape tomatoes
Beer Pairing: Kinesava Kolsch

ENTREES

- SIGNATURE BUFFALO MEATLOAF

32

with stout demi-glace, garlic mashed potatoes and seasonal vegetables
Suggested Beer Pairing: Conviction Stout
- BANGERS AND MASH

25

wild game bratwursts marinated in our PILSNER, with mango-apple chutney, garlic mashed potatoes and pork gravy
Suggested Beer Pairing: Springdale Amber
- FISH & CHIPS

22

beer-battered cod with our house-made tartar sauce. Served with Seasoned French Fries
Suggested Beer Pairing: Engel Landen Pilsner
- BLACKENED SALMON

32

with fire roasted poblano corn, garlic mashed potatoes, and seasonal vegetables
Suggested Pairing: Burnt Mountain Brown
- MEDITERRANEAN STUFFED PORTOBELLO

✓ 27

grilled, with chimichurri, israeli couscous, chickpeas, fresh veggies, feta and balsamic, on garlic mashed potatoes
Suggested Beer Pairing: Engel Landen Pilsner
- PUB TACOS

Beer-Battered Cod 25 Blackened Shrimp 24 Crispy Chicken 20
with shredded cabbage, fresh pico de gallo, and chipotle ranch
Served with Seasoned French Fries
Suggested Beer Pairing: Juicy IPA

BURGERS & SANDWICHES

- ZION BREW BURGER*

22

all-beef patty with house-made jalapeño-STOUT bacon jam, swiss cheese, garlic aioli, lettuce, tomato and red onion
Suggested Beer Pairing: Zion Pale Ale
- ELEVATED ELK BURGER*

24

locally sourced elk patty with Utah fry sauce, AMBER sauteed mushrooms, swiss cheese and salt and vinegar fried onions
Suggested Beer Pairing: Springdale Amber
- BUFFALO MEATLOAF BURGER

24

with housemade stout barbecue sauce, swiss cheese, garlic aioli, and caramelized onions
Beer Pairing: Kinesava Kolsch
- EMERALD BURGER

✓ 20

100% Vegan Impossible™ burger patty that looks and tastes like beef on ciabatta bread with lettuce, tomato, red onion, and house-made red pepper romesco sauce
Suggested Beer Pairing: Juicy IPA
- HOUSE MADE QUINOA BURGER

✓ 18

with lettuce, tomato, red onion, roasted red pepper and cilantro aioli
Suggested Beer Pairing: Ascender Hefeweizen
- THE CLASSIC*

18

add cheddar, swiss, american or bleu cheese \$2
substitute turkey patty \$2
all-beef patty with lettuce, tomato and red onion
Suggested Beer Pairing: Engel Landen Pilsner
- IPA-SRIRACHA GLAZED CHICKEN CLUB

19

with bacon, cheddar cheese, IPA-Sriracha sauce and garlic aioli, on toasted ciabatta
Suggested Beer Pairing: Echo Canyon IPA
- HOT PASTRAMI REUBEN

17

on toasted rye bread with sauerkraut, thousand island dressing and swiss cheese
Suggested Beer Pairing: Burnt Mountain Brown

Gratuuity of 20% will be added to parties of 7 or more

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



95 ZION PARK BLVD, SPRINGDALE, UT 84767

WWW.ZIONBREWERY.COM

ZION CANYON BREW PUB

BEER & WINE

TASTER \$3 / PINT \$8 / MUG \$12 / PITCHER \$26

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 31

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

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

ASK YOUR
SERVER ABOUT
THE SEASONAL
SELECTION



In accordance with Utah state law, food must be ordered with the consumption of alcoholic beverages.

SIDES

BEER-BATTERED ONION RINGS ✓ 8

served with bbq ranch

CHIMICHURRI FRIES ✓ 6

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

SEASONED FRENCH FRIES ✓ 5

FIRE-ROASTED POBLANO CORN ✓ 8

SAUTEED GARLIC GREEN BEANS ✓ 6

GARLIC MASHED POTATOES ✓ 5

WINE BY THE GLASS

WHITE

CHARDONNAY 9

SAUVIGNON BLANC 9

ROSÉ 8

PINOT GRIGIO 9

RED

CABERNET 9

PINOT NOIR 9

RED BLEND 10

Ask your server about our local wine selection

DRINKS

FLAVORED LEMONADE 6

Served in a non-refillable 25 oz. mug
Flavors: Huckleberry, Prickly Pear, Peach or Strawberry

SOFT DRINKS 4

ICED TEA 4

Unsweetened and served with Lemon

SAN PELLEGRINO 5

COFFEE 4

HOT TEA 4

Choose from our selection of assorted teas

MILK 4

Chocolate or Regular

DESSERTS

S'MORES BREAD PUDDING 12

with vanilla ice cream

CHOCOLATE BROWNIE 12

topped with vanilla bean ice cream, whipped cream and house-made STOUT-caramel sauce

SEASONAL CHEESECAKE 11

ask your server what our amazing pastry chef has created this week!

VANILLA BEAN ICE CREAM 7

choice of toppings: chocolate sauce, house-made STOUT-caramel sauce or strawberry sauce

LOVE IT? SHARE IT!

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THE GOODNESS
TAKE BEER TO GO IN
64OZ GROWLERS



MAKE SURE Y OU'VE
OUTFITTED YOURSELF
WITH THE LATEST LOOKS
FROM ZION BREWERY.
BROWSE APPAREL, HATS,
GLASSWARE, AND MORE!

KIDS

SERVED WITH KIDS DRINK | SUBSTITUTE SEASONAL FRUIT FOR \$3

KIDS SNACK PLATE ✓ 12

seasonal fruit, pita bread, and smoked gouda cheese

CHICKEN FINGERS & FRIES 9

choice of dipping sauce: ranch, bbq sauce or Honey Mustard

GRILLED CHEESE & FRIES ✓ 9

KIDS MAC & CHEESE ✓ 8