

START / SHARE

CHIPS & DIPS | \$10.99

Tortilla chips served with salsa, beer queso & guacamole. All made in house.

LOADED NACHOS | \$14.99

House-made tortilla chips topped with beer queso, chipotle lime crema, salsa, jalapeños & guacamole. Finished with chicken, chopped brisket, or pulled pork. **1/2 order | \$7.99**

BRISKET CHEESE FRIES | \$15.99

Served with house-made BBQ ranch.

PICKLE FRIES | \$8.99

Served with jalapeño ranch.

PIONEER PRETZEL | \$8.99

Jumbo pretzel served with beer queso.

WINGS | \$8.99

7 wings, your choice of sauces: buffalo, BBQ and parmesan.

Ask about our monthly sauces!

COCTEL DE CAMARON | \$14.99

Shrimp cocktail made Mexico style with Ciamato, pico de gallo, avocado, cucumber, and lime on a chamay tejin rimmed glass. Finished with your choice of Salt Plains Lime Crusher or orange soda

GARDEN

• Add chicken to all salads for \$2.99 •

CAESAR | \$7.99

Crisp romaine with parmesan, house-made croutons and dressing.

SUMMER CRUNCH SALAD | \$11.99

Kale, carrots, and Napa cabbage topped with dried cranberries + cherries, smoked almonds, cashews, and sunflower seeds. Finished with a citrus honey dijon dressing.

BREWER'S COBB SALAD | \$14.99

Chopped crispy romaine topped with avocado, hard boiled egg, green onion, tomato, bleu cheese crumbles, bacon, and grilled chicken breast served with house-made red wine vinaigrette.

DRESSINGS:

Ranch • Italian • Jalapeño Ranch
Red Wine Vinaigrette

HANDHELDS

Served with your choice of EBC chips, fresh house cut fries, or steak fries.

EBC CLASSIC | \$11.99

Locally sourced grilled beef. Served with American cheese, mustard, lettuce, tomato, onion and pickles.

THE SMASH | \$11.99

Locally sourced beef smashed with fried onions, American cheese, and EBC sauce.

BACON JAM | \$12.99

House made bacon jam, pepper jack cheese and jalapeños served on a toasted Brioche bun.

MUSHROOM SWISS | \$12.99

Locally sourced beef patty topped with Portobello mushrooms, Swiss cheese and mushroom aioli.

ALL BEEF LOCALLY RAISED BY



CHICKEN CAESAR WRAP | \$10.99

Grilled chicken, crisp romaine, parmesan and Caesar dressing in a flour tortilla.

CHIPOTLE CHICKEN WRAP | \$10.99

Grilled chicken with peppers, onions, pepper jack cheese and chipotle sauce wrapped in a grilled flour tortilla.

QUESO PATTY MELT | \$12.99

Grilled onions, pepper jack, beer queso, and a perfectly grilled Sidwell Farms beef patty served on Texas toast.

PULLED PORK SANDWICH | \$10.99

Seared pork topped with pepper jack and chipotle lime crema.

CHICKEN FRIED STEAK SANDWICH | \$13.99

Chicken fried steak featuring Sidwell Farms and Chisholm Trail Milling flour. Topped with lettuce, tomatoes and mayo on Texas Toast.

BLT | \$10.99

Bacon, lettuce, tomato and mayonnaise served on Texas toast.

PO' BOY SANDWICH | \$13.99

Your option of fried shrimp or grilled shrimp served with lettuce, tomatoes, and pickles with remoulade or tartar sauce.

THE COWBOY DOG | \$11.99

Nathan's 1/4 100% beef frank wrapped in bacon, fried, and topped with pepper jack cheese, BBQ pulled pork and house made pickles.

CHICKEN QUESADILLA | \$9.99

10" flour tortilla topped with cheese, seasoned chicken, and served with salsa and chipotle lime crema.

Substitute pork or brisket for \$2.99

CUBANO SANDWICH | \$13.99

Roasted and smoked ham sandwich topped with Swiss cheese, house made pickles and mustard. Grilled panini style.

FOR THE LITTLES

All \$6.00.

Served with choice of chips or fries

GRILLED CHEESE

CHEESEBURGER

CHEESE QUESADILLA

MAC-N-CHEESE

CHICKEN BITES

TUXEDO BOMB | \$8.00

Individual ice cream cake - think frozen Ding Dong!

PEACH BREAD PUDDING | \$7.99

Served warm with caramel and ice cream!

ROOT BEER FLOAT | \$5.99

Our Pleasant Porter or root beer with vanilla ice cream.

BIGGER PLATES

All dinners come with two choices of the following:

green beans | brussel sprouts | fried okra | mashed potatoes | wild rice pilaf | loaded baked potato (+\$3.00) | house cut fries | steak fries

KC STRIP DINNER | \$32.99

12 ounce KC strip is local, pasture raised and grain finished from Sidwell Farms.

FILET DINNER | \$36.99

8 ounce filet is local, pasture raised and grain finished from Sidwell Farms.

RIBEYE DINNER | \$42.99

16 ounce ribeye is local, pasture raised and grain finished from Sidwell Farms.

SIDWELL CHICKEN FRIED STEAK | \$18.99

Our most famous dish! Served with charred jalapeño gravy and choice of two sides. Trust us - this is big enough for 2 people to share!

CHICKEN STRIP DINNER | \$16.99

Your option of grilled or fried! 5 chicken strips served with gravy and two sides. **1/2 order: 3 chicken strips for \$12.99**

FISH AND CHIPS | \$16.99

Haddock filet battered with our Cowboy Blonde and fried golden brown. Served with a large order of steak fries.

BLACKENED CHICKEN BREAST | \$16.99

Cajun seasoned chicken breast served with your two choices of sides.

GRILLED SHRIMP DINNER | \$17.50

Seasoned and grilled to perfection. Your choice of two sides!

FRIED SHRIMP DINNER | \$17.50

Five shrimp that are tightly breaded and fried to a golden crisp.

AMBER'S MAC-N-CHEESE | \$25.99

A three cheese macaroni pasta made with roasted jalapeños and green chiles. Topped with a Sidwell Farms 6oz petite sirloin grilled to your liking topped with house-made French fried onions.

FETTUCCINE ALFREDO | \$18.99

Fettuccine noodles cooked in heavy cream, white wine and garlic. Made with your choice of chicken or shrimp and topped with parmesan cheese.

SIDES

SIDE SALAD \$4.50 • STEAK FRIES \$3.00 • HOUSE CUT FRIES \$3.25

EBC CHIPS \$3.00 • CHIPS AND SALSA \$3.00 • GUACAMOLE \$4.00

MAC-N-CHEESE \$4.50 • BEER QUESO \$4.00

WEEKLY EVENTS

TUESDAY: SINGO, 6-8 PM

WEDNESDAY: LADIES NIGHT, 4-CLOSE

THURSDAY: HAPPY HOUR, 4-6 PM. TRIVIA, 6-8 PM

FRIDAY AND SATURDAY: LIVE MUSIC AT 7 PM

126 S. Independence

580-297-5214

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