

BYWAY

BREWING

SMALL PLATES

- POUTINE** – clock shadow curds, white marble farm pork, gravy, poached eggs, serranos – **12**
- XENOMORPH** – grilled shrimp, roasted corn salad, cucumber-grape gazpacho with almonds – **12**
- MAGMA P.I.** – roasted pepper soup, garlic crumbs, parmesan – **4/cup 7/bowl**
- SALAD** – ask your server about our daily salad
- CRAB CAKE** – avocado puree, grilled sweet corn relish – **12**
- KONTOS** – roasted asparagus, sesame vinaigrette, toasted cashews, queso fresco - **11**
- WINGS** – spice rubbed, trident hot sauce, wildflower honey, spicy garlic pickle – **10**
- OCTOPUS** – olives, mint, blood orange, wildflower honey – **12**
- FRIES** – roasted garlic, parmesan, fresh cracked pepper – **5**
- CHIPS** – house seasoned – **4**
- RINDS** – tossed in trident hot sauce, house seasoned, smoked chili mayo – **5**
- PRETZELS (3)** – sweet mustard, oat street beer cheese – **6**
- CHOKEHOLD** – artichoke dip, grilled bread – **10**

FLATBREADS

- ROOSTER** – roasted chili-chicken, smoked bacon, red onion, inferno bbq, cheddar, cilantro-garlic sauce - **12**
- GREEN MACHINE** – roasted vegetables, charred-pepper pesto, spinach, fresh herbs, jack cheese - **11**

SANDWICHES

All sandwiches served with a side of chips.

- BRIMSTONE** – pan-fried spicy chicken, red onion, charred tomato, hot sauce, serrano mayo, smoked bleu cheese – **12**
- CUBAN** – white marble farm pork, Nueske’s ham, swiss, pickles, horseradish mustard – **12**
- BLT** – Nueske’s applewood smoked bacon, greens, pickled onion, charred tomato, smoked chili mayo – **13**
- O.G.** – house burger, bacon-onion jam, smoked cheddar – **14**
- CLUBBER LANG (WRAP)** – grilled chicken, bacon shmear, greens, pico, blak magic mayo – **13**

ENTREES

- GRILLED PORK CHOP** – fried potato, raisin, cipollini onion, sweet and sour sauce – **22**
- FRIED CHICKEN**– fried chicken, fried smoked ham, pickled onion, fries, ham-hock gravy – **17**
- MAC and CHEESE** – cheddar, smoked chicken, bacon, roasted red peppers, garlic crumbs, parmesan – **14**
- JACK BURTON** – spicy-garlic noodle bowl, pork belly, baby bok choy, chilis, sprouts, cilantro, carrots – **15**
- PREDATOR** – seared strip steak, chorizo-potato hash, poached egg, stake sauce, garlic-cilantro sauce – **28**
- HALF SLAB of RIBS** – braised and grilled pork ribs, buttermilk cabbage slaw, cherry bbq – **17**

MENU CREATED BY CHEF BRIAN RANCE

**Consuming raw or undercooked foods may increase your risk of a foodborne illness*