



DRINK

TAPROOM HOURS

MON - THURS: 11AM - 9PM
FRI - SAT: 11AM - 10PM
SUN: 11AM - 8PM

BYWAY DRAFT BEER

GOLDBLATZ

Golden Ale | 5.5% ABV | 15 IBU | 10 oz. \$4.00 | 16 oz. \$6.00 | Crowler \$10.50

ORANGE IS THE NEW WHEAT

Orange Wheat Ale | 5% ABV | 20 IBU | 10 oz. \$4.50 | 16 oz. \$6.50

ES IST BROTZEIT!

Marzen | 5.5% ABV | 20 IBU | 10 oz. \$4.00 | 16 oz. \$6.00 | Crowler \$10.50

SHINOBI NITRO

Nitro Export Stout | 6% ABV | 35 IBU | 10 oz. \$4.50 | 16 oz. \$6.50

RARE EAGLE

White Stout | 7.7% ABV | 65 IBU | 10 oz. \$5.00 | 13 oz. \$7.00 | Crowler \$15.00

CH.P.A.

American IPA | 6.5% ABV | 65 IBU | 10 oz. \$4.50 | 16oz. \$6.50 | Crowler \$12.50

DRAFT COCKTAILS

JACK FROST \$11

Cocktail of the Month: Captain Morgan Pineapple Rum, Blue Curacao, Lemonade, Coconut Purée, Shredded Coconut Rim

TEQUILA OLD FASHIONED \$16

Casamigos Añejo Tequila, Illegal Añejo Mezcal, Agave Syrup, Cocoa Bitters, Angostura Bitters, Orange Peel Garnish

PEPPERMINT KETTLE ONE ESPRESSO MARTINI \$12

Garnished w/ Crushed Peppermint

SPICY MARGARITA \$10

Astral Tequila, Mango Purée, Fresh Victor Jalapeno & Lime, Lime Wedge, Tajin Rim

OLD FASHIONED \$13

Basil Hayden Bourbon, Orange Bitters, Cocoa Bitters, Dark Brown Sugar & Demerara Simple Syrup, Orange Peel Garnish

MANHATTAN \$14

Templeton 6-Year Rye, Carpano Antica Sweet Vermouth, Byway House Bitters, Cherry Simple

WINE

STEMMARI

Moscato | Glass \$7 | Bottle \$24

MURPHY-GOODE

Chardonnay | Glass \$7 | Bottle \$24

CARAMEL ROAD

Pinot Noir | Glass \$9 | Bottle \$30

BENVOLIO

Pinot Grigio | Glass \$6 | Bottle \$21

ROSCATO

Sweet Red | Glass \$7 | Bottle \$24

MURPHY-GOODE

Cabernet Sauvignon | Glass \$7 | Bottle \$24

GUEST DRAFT

CIDERBOYS

Caramel Apple | Cider | 5% ABV | 13 oz. \$7

CIDERBOYS

Strawberry Magic | Apple-Strawberry Cider | 5% ABV | 13 oz. \$7

MANIC MEADERY

Traverse Cherry | Cider | 6.9% ABV | 13 oz. \$9

FOUNDER BREWING CO.

Rübæus | Raspberry Ale | 5.7% ABV | 15 IBU | 13 oz. \$7

GREAT LAKES BREWING

Dortmunder Gold | Lager | 5.8% ABV | 30 IBU | 16 oz. \$6

TOPPLING GOLIATH

Pseudo Sue | Pale Ale | 5.8% ABV | 45 IBU | 13 oz. \$7

COCKTAILS \$8

LIQUOR:

TITO'S VODKA

TANQUERAY GIN

MAKER'S MARK BOURBON WHISKY

CAPTAIN MORGAN SPICED RUM

MIXER:

COKE

DIET COKE

SPRITE

CRANBERRY

LEMONADE

CLUB SODA

TONIC WATER

ALL COCKTAILS SERVED ON THE ROCKS AND MUST HAVE A MIXER, NO SHOTS, NO DOUBLES

MOCKTAIL

SUNSET COLADA

\$7

Mango-Pineapple-Coconut Lemonade, Club Soda, Lemon Garnish | Add Vodka or Rum \$4

MANIC MEADERY

BAM! PEANUT BUTTER & JAM

Concord Grape Jam & Roasted Peanuts | 13% ABV
2 oz. \$5 | 5 oz. \$10

MARION THE BARBARIAN

Marionberry | 13% ABV | 2 oz. \$6 | 5 oz. \$12



FOOD

KITCHEN HOURS

MON - THURS: 11AM - 8:30PM
FRI - SAT: 11AM - 9:30PM
SUN: 11AM - 7:30PM

APPETIZERS

PRETZEL	\$11	BROCCOLI CHEDDAR SOUP	\$5/\$8	QUESA-BIRRIA ✦	\$17
(3) Pretzel Sticks, House Cheese Sauce & Stone-Ground Mustard		Topped w/ Applewood-Smoked Bacon Bits, Served w/ Oyster Crackers		Birria Quesadilla, Short Rib, Chihuahua Cheese, Yellow Onion, Cilantro, Side of Consommé	
FRIES	\$8	ROTATING SOUP	\$5/\$8	BILLY RAY 🔥	\$17
Battered Fries, Garlic Butter, Parmesan, Salt, Fresh Cracked Pepper		Ask your server about our Soup of the Day		Nachos: Carnitas, Smoked Gouda Cheese Sauce, Pico De Gallo, Pickled Jalapeños, Cotija Cheese, Don Ed Sauce (Jalapeño-Avocado Salsa) Chipotle-Lime Crema, Corn Tortilla Chips	
CHICKEN WINGS	\$14	SOUP & SALAD	\$12	THE HATCHET SALAD	\$15
(7) Chicken Wings, Buttermilk Dressing, Cabbage Slaw Choice of: Dragon's Blood (Sweet & Spicy Red Chili Sesame) <u>OR</u> HawkBBQ		One Cup of Soup & Half Order of The Hatchet or Kale Salad Add Chicken for \$2		Romaine, Macaroni, Onions, Tomato, Cucumber, Applewood-Smoked Bacon, Grilled Chicken, Chihuahua Cheese, Toasted Garlic Breadcrumbs, Maple-Citrus Vinaigrette	
POUTINE ✦	\$15	BROTATO FRIES	\$12	SKY LYNX	\$13
Cheese Curds, Shredded Pork, Fries, House Gravy, Poached Egg, Fried Jalapeños		Battered Fries, Jalapeño-Cheddar Cheese Sauce, Chipotle Crema, Applewood-Smoked Bacon Bits, Green Onions		Massaged Kale, Apples, Red Onions, Dried Cranberries, Feta, Pecans, Cranberry Vinaigrette Add Chicken for \$4	

FLATBREADS

INFERNO FIESTA FOTM	\$17
Chicken Tinga, Pico De Gallo, Pickled Jalapeño-Olive Relish, Refried Beans Base, 3-Cheese Blend, Chimichurri Crema, GF Cauliflower Crust	
DOOM RIDER	\$17
Grilled Chicken, Applewood-Smoked Bacon, Bell Peppers, Red Onion, Hawk BBQ, Chihuahua Cheese, Maple-Apricot Syrup, Cilantro, GF Cauliflower Crust	
PRECURSOR CUBE	\$16
Roasted Squash & Onions, Sweet Potatoes, Roasted Bell Peppers, Red Sauce, Chihuahua Cheese, Basil Pesto, Balsamic Glaze, Squash Purée, GF Cauliflower Crust Add Chicken for \$4	

DESSERT

Please allow 15-20 minutes.

STOP SAJN ✦	\$9
Chocolate Chip Cookie Skillet, Vanilla Ice Cream, Caramel Sauce, Chocolate Ganache	
APPLE OF MY EYE	\$8
Apple-Cinnamon Bread Pudding, Apple Bourbon Sauce, Cinnamon Toast Crunch, Vanilla Ice Cream	

SPECIALS

TACO THURSDAY
Monthly Tacos and any (1) Byway Beer for \$15
See Entrées for Taco of the Month

FLATBREAD FRIDAY
Get (1) Free Byway Beer w/ any (1) Flatbread
See Flatbreads for Monthly Flatbread

SANDWICHES

All sandwiches are served with a side of our house seasoned chips. Substitute Chips For: Fries \$2, Garlic Parmesan Fries \$3, Side Salad \$4, or Soup Cup \$4

PRESIDENT SKROOB 2.0 SOTM	\$19
Beef Meatballs, Philly Red Sauce, Mozzarella, 🔥 Onion-Bacon-Roasted Bell Pepper Mix, Giardiniera, Parmesan, Grinder Roll	
EXECUTIONER'S SONG 🔥	\$18
House Roast Beef, Horseradish Mayo, Spicy Giardiniera, Toasted Grinder Roll, Au Jus Add Mozzarella for \$2	

THE O.G. ✦ \$17.50
2 Stacked 4 oz. Smash Patties, Bacon-Onion Jam, White Cheddar Cheese, Brioche Bun
Add A Third Smash Patty for \$5

B.U.R.G.E.R. \$16.50
2 Stacked 4 oz. Smash Patties, American Cheese, Lettuce, Tomato, Onion, Sweet Pickles, Brioche Bun
Add A Third Smash Patty for \$5

LONESTAR \$16.50
Grilled Chicken Breast, Avocado Puree, Applewood-Smoked Bacon, Lettuce, Tomato, Pickled Onions, Roasted Garlic Mayo, Multigrain Bread

THE NOTORIOUS B.L.T. \$17
Peppered Bacon, Fried Green Tomatoes, Lettuce, Garlic Mayo, Sourdough Bread

ENTREES

BIG LEE | "TACOS" OTM 🔥 \$17
Handmade Sopos, Carnitas, Refried Beans, Lettuce, Tomato-Onion-Jalapeño Mix, Don Ed Sauce (Jalapeño-Avocado Salsa), Cotija Cheese, Lime Wedges

GAMMA 8 \$22
Smoked Pork Belly w/ Eddie G. Rub, Udon Noodles, Medicine Broth, Veggie Mix, Mushrooms, Akuma's Blood Sauce, Poached Egg

BOUND 2 🔥 \$20
Penne Pasta, Butter-Garlic Sautéed Shrimp, Charred Grape Tomatoes, Garlic-Parmesan White Sauce, Red Pepper Flakes, Lemon Wedge

INCANDESCENT APORIA \$23
Seasoned Steak, Sesame Udon Noodles, Stir Fry Veggies, Mushrooms, Pineapple Teriyaki Sauce, Green Onions

J-MONEY'S MAC \$21
Shredded Smoked BBQ Pork Belly, Smoked Gouda Cheese Sauce, Fried Onions, Garlic Breadcrumbs, Parsley

BOSS BABY REDUX \$23
Braised Short Rib in Pan Sauce, Bacon-Jalapeno-Sweet Potato Risotto, Sautéed Red Cabbage & Cranberries, Apple Cider Glazed Carrots

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 8 or more are subject to an auto gratuity of 20%. We charge a 4% Credit Card Fee for all card transactions. This fee is removed when paying with cash.