



AVON BREWING COMPANY

CRAFT BREWERY AND GRILLE

craft \ `kraft\ n: 1. distinctive characteristics 2. emphasis on quality and technique 3. with purpose

STARTERS

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BEST OF 2017
Lorain County

Voted Best Bar Food & Best Casual Dining Restaurant in Lorain County!

BLEU MUSSELS—\$11 Fresh mussels, crisp bacon, shallots, lemon, french creek pale ale, fresh spinach, and bleu cheese, served with a warm breadstick

TATCHOS—\$9 Tater-tots, melted cheddar and mozzarella cheese, bacon, scallions, and sour cream, with a side of beer cheese sauce

BUFFALO CHICKEN DIP—\$8 Slow roasted chicken, cheddar cheese, cream cheese, ranch, diced celery, and buffalo sauce, served with a basket of tortilla chips

TUNA SASHIMI—\$12 Thinly sliced sushi grade tuna, sesame oil, dehydrated soy sauce, toasted sesame seeds and seaweed salad

SACHETTI—\$9 cheese stuffed pasta served in a white truffle cream sauce, finished with fig vincotto

PUB CHIP BASKET—\$5 House made chips served with house made french onion dip

BAVARIAN PRETZEL—\$9 10 oz jumbo soft pretzel served with beer cheese and stone ground honey mustard

FLAT BREAD PIZZA—\$11 Smoked mozzarella, prosciutto, grilled asparagus tips, fresh spinach, and white truffle oil

ONION RINGS—\$7 Deep fried, beer battered sweet onions, served with roasted green chili aioli

JALAPENO HUSH PUPPIES—\$8 Jalapeño and bacon infused hush puppies, served with cheddar bacon ranch sauce

CHICKEN WINGS—6 piece—\$7 12 piece—\$13 Traditional or boneless wings served with celery sticks and blue cheese or ranch dressing

SOFT DRINKS

Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Orange Soda, Unsweetened Iced Tea, Raspberry Iced Tea, Ginger Ale, and Lemonade

***FREE REFILLS**

\$2.49

Handcrafted Draft Root Beer & Draft Cream Soda
***NO REFILLS**
\$3

STICKY FINGERS

BBQ, Sesame Teriyaki, Orange Ginger, Medium, Sriracha Bourbon, Buffalo Bleu, Hot BBQ, Thai Coconut Curry, Boom Boom, and Habanero Mango

DRY RUBS

King Coffee, Sweet Heat, House Seasoning, Cajun, and Jamaican Jerk

SOUPS AND SALADS

TORTILLA SOUP—\$5/bowl Green chilies, diced tomato, and chicken stock, finished with fried tortilla strips and cheddar cheese

WIDOW MAKER 46 CHILI—\$5/bowl—ground beef, light red kidney beans, diced tomato, our Black Widow beer, Makers 46, and spices

PEAR SALAD—\$8 Mixed greens, red wine poached anjou pear, candied walnuts, and gorgonzola cheese, with walnut and pear vinaigrette

STEAK SALAD—\$18 Chopped romaine, cucumber, grape tomato, red onion, kalamata olives, parmesan cheese, and 10oz strip steak with balsamic vinaigrette

GRILLED ROMAINE SALAD—\$7 Grilled 1/2 heart of romaine, roasted grape tomato, caramelized onions, and roasted red peppers, with honey mustard vinaigrette

CAESAR SALAD—\$6 Chopped romaine, croutons, and shaved parmesan, with house made caesar dressing

SPINACH SALAD—\$7 Spinach, oyster mushrooms, strawberries, crisp bacon, and shaved parmesan, with bacon and shallot vinaigrette

HOUSE SALAD—\$5/HALF HOUSE SALAD—\$3 Mixed greens, chopped romaine, tomato, cucumber, red onion, and house made croutons, with choice of dressing

SOUP & SALAD COMBO—\$8
Bowl of soup or chili and house salad

SALAD DRESSINGS

Italian, ranch, thousand island, or blue cheese. Vinaigrettes: walnut pear, honey mustard, bacon shallot, or balsamic

Add Grilled or Buttermilk Fried Chicken to any Salad for \$5

or

Add Salmon to any Salad for \$8

COLD WRAPS

VEGETARIAN WRAP—\$9 Turn any salad into a wrap (excluding steak salad)

BOOM BOOM WRAP—\$13 Boneless chicken wings tossed in boom boom sauce, doritos, muenster cheese, lettuce, and tomato

TURKEY CLUB WRAP—\$9 Roasted turkey, bacon, lettuce, tomato, and mayo

BUFFALO BLEU WRAP—\$12 Warm grilled or buttermilk fried chicken, buffalo bleu sauce, lettuce, tomato, and aged cheddar

CORNED BEEF WRAP—\$13 Corned beef, swiss cheese, coleslaw, and bread and butter pickle chips

BURGER WRAP—\$12 Grilled beef burger, havarti cheese, bacon, cucumber, lettuce, tomato, red onion, and a sriracha bourbon ranch sauce. Sub grilled chicken for no extra cost

Served with choice of pub style chips or house salad, and a pickle.

\$1 Add chip dip to your chips

BURGERS & HOT SANDWICHES

PULLED PORK BURGER—\$10, \$14, \$18 Smoked gouda, beer battered onion ring, 8 hour slow roasted pulled pork, house made root beer bbq sauce and jalapeno pear slaw

GREEN CHILI CHEESE BURGER—\$9, \$12, \$16 New Mexico Hatch mild roasted green chilies and Havarti cheese on a brioche bun

FRENCH DIP BURGER—\$10, \$13, \$17 Caramelized onions, sautéed wild mushrooms, and swiss cheese on a brioche bun with au jus dipping sauce

VOLCANO BURGER—\$10, \$13, \$17 Onion ring stack, grilled pineapple, bacon, and BBQ sauce on an egg bun

JALAPENO HUSH PUPPY BURGER—\$9, \$12, \$16 Jalapeño and bacon infused hush puppies with beer cheese sauce on a pretzel bun

PLAIN JANE BURGER—\$7, \$10, \$14 Choice of cheese: havarti, muenster, swiss, smoked gouda, aged cheddar, smoked mozzarella, bleu, beer cheese, or american, and choice of bun: brioche, pretzel, or egg. Add bacon for \$1.50 and sautéed mushrooms or caramelized onions for \$.75 each

Voted **BEST BURGER** in Lorain County!

Served with choice of french fries or pub chips, lettuce, tomato, & pickle.

All burgers are made with fresh/ never frozen angus beef and seasoned with our house blend. They are cooked medium to ensure perfect texture and flavor.

Burgers listed above are available in 3 sizes:

- Junior (4oz patty)
- Regular (8oz patty)
- Extra Beefy (two 8oz patties)

BRAT BURGER—\$12 Twin 4oz grilled bratwurst patties, house made pickled hungarian pepper relish, and honey mustard on a pretzel bun

VEGETARIAN BURGER—\$10 7oz house made black bean burger, smoked mozzarella, and roasted red pepper on an egg bun

KIMCHI CUBAN—\$13 slow roasted pulled pork, bacon, muenster cheese, honey mustard and kimchi on a toasted egg bun

BEER BATTERED REUBEN—\$14 shaved corned beef, swiss cheese, sauerkraut & deli rye, beer battered and fried served with horseradish infused thousand island

BBQ CHICKEN—\$12 Grilled or buttermilk fried chicken breast, bbq sauce, smoked gouda cheese, and bacon on a brioche bun

Add green chilis to your fries
\$1

ENTREES

SESAME BOURBON SALMON—\$19 Bourbon and sesame seed glazed salmon served with sweet potato waffle fries and wilted spinach garnished with sriracha mayonnaise

3P TORTELLINI—\$17 Beef tortellini, prosciutto, sweet peas, parmesan cheese and cream sauce, served with a warm breadstick

SACHETTI—\$18 Cheese stuffed pasta served in a white truffle cream sauce, finished with parmesan cheese and fig vincotto

LOBSTER MAC—\$23 Lobster claw and knuckle meat, white truffle patte, shell macaroni, mozzarella cheese, aged cheddar cheese, and cream

MAC & CHEESE—\$13 House-made mac & cheese with mozzarella cheese, aged cheddar cheese, and cream. Add-ons available for an additional charge.

STRIP STEAK—\$22 10oz first cut served with yukon gold potatoes and green beans, finished with a white truffle beurre blanc

MAC & CHEESE ADD-ONS

\$1 Addition: grilled asparagus, green chilis, roasted red peppers, or any wing sauce

\$1.50 Addition: bacon

\$2 Addition: prosciutto

\$3 Addition: white truffle patte or chili

\$5 Addition: grilled chicken

SIDES

- french fries
- yukon gold potato
- sweet potato waffle fries
- tater-tots
- pub chips
- asparagus
- green beans
- wilted spinach
- coleslaw
- 1/2 house salad

SUB any side for \$1.25
ADD an extra side for \$3

All extras will be an additional cost.

Avon Brewing Company reserves the right to add an 18% gratuity to parties of 10 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.