

## SHAREABLES

- Soft Pretzels** VG option \$6 / \$15  
 Single pretzel  
 Two pretzels with Nasty IPA beer cheese dip  
**add beer cheese dip 4**
- Chips & Salsas** VG • GF \$14  
 Corn tortilla chips with house red salsa & salsa verde
- Angry Potatoes** GF • VG option \$13  
 Spanish-style crispy potatoes, mild spicy pepper-tomato sauce, aioli and scallions
- Falafel Bites** GF • VG option \$17  
 Eight falafels, cucumber, cherry tomatoes, cilantro, lemon wedge and tzatziki
- Chicken Wings** GF \$22  
 1 lb wings • buffalo • chili lime • honey garlic • salt & pepper  
**choice of ranch or blue cheese dip**
- Stacked Nachos** GF • V M\$20 / L\$27  
 Melted cheese blend, tomato, red onion, jalapeño, scallions, salsa and sour cream  
**add salsa verde 3 • cheese 4 • pork/chicken 6 • beef 7**

## PIZZAS

*Crafted with our house-made Full Send IPA dough*

- Margherita** V \$19  
 San marzano tomato sauce, fior di latte mozzarella, roasted garlic, basil pesto and grana padano
- Classic Pepperoni** \$20  
 San marzano tomato sauce, mozzarella, pepperoni and mushrooms
- Hawaiian** \$20  
 San marzano tomato sauce, mozzarella, ham and caramelized pineapple

### TAPROOM FEATURE

**Sunset Pizza** \$22

San marzano tomato sauce, mozzarella, caramelized onions, roasted garlic, prosciutto, arugula, balsamic glaze

Recommended beer: High Country Kölsch

**add cheese 3 • vegetables 2 • protein 4 • prosciutto 6**

## PANZOS

*Inspired by the Italian panuozzo sandwich*

### HOUSE SPECIALTY

**Beef Chimichurri Panzo** \$23

Shredded beef brisket, chimichurri mayo, caramelized onions, mozzarella and arugula

Recommended beer: Begbie Cream Ale

- Chicken Pesto Panzo** \$22  
 Oven roasted chicken, basil pesto, mozzarella, tomato, aioli and arugula

- Classic Panzo** \$21  
 Mortadella, basil pesto, house stracciatella, pistachio and beer glaze

**add small side salad 4**

Beer • Cider • Wine • Non-Alcoholic • Pop • Juice • Coffee • Tea  
 Ask your server for our beer menu

## TACOS

- “Nasty” IPA Chicken** DF \$8 ea  
 Slow-cooked chicken in our Nasty Habit IPA, cabbage, tomato, red onion, cilantro and chipotle aioli
- Cochinita Pork** GF • DF \$8 ea  
 Smoky slow-braised pork, pineapple pico de gallo, cilantro and pickled onions
- Beef Barbacoa** GF • DF \$9 ea  
 Slow-braised beef brisket in our barbacoa sauce, red onion, tomato, salsa verde and cilantro
- Vegan Mushroom** GF • VG \$8 ea  
 Roasted mushrooms with chimichurri, salsa verde, pickled onions, cabbage and cilantro

## FAVOURITES

- Hand-crafted Empanadas** \$8 each • \$15 for two • \$22 for three  
**Choice of:** Beef • Spinach & Cheese • Ham & Cheese  
**Served with:** chimichurri-mayo, chipotle aioli, tzatziki or beer glaze

### KITCHEN FAVORITE

**Choripán** DF \$22

House-made Argentine-inspired pork sausage sandwich with chimichurri and salsa criolla — fresh pepper, onion and olive oil relish

Recommended beer: Full Send Hazy IPA

## GREENS

- Caprese Salad** V \$23  
 Fior di latte mozzarella, vine ripe tomatoes, basil pesto, arugula, balsamic glaze and local sourdough focaccia
- Begbie Bowl** GF • VG option \$22  
 Quinoa, greens, feta, avocado, crispy chickpeas, pickled onions, cucumber and lemon balsamic dressing  
**add chicken/pork/prosciutto 6 • beef 7**

## SWEETS

- Lemon Cheesecake** V \$14  
 White chocolate, berry compote, berries and whipped cream
- Chocolate Torte** V \$14  
 Chocolate crumble, whipped cream and berry compote
- Vanilla Gelato** V \$4  
 chocolate or caramel sauce
- Vegan Ice Cream** VG \$6  
 vanilla ice cream with berry compote  
 contains nuts & coconut