



SHARED PLATES

CHEF'S BOARD

an assortment of cured meats, artisan cheese, pickled veggies, seasonal jams, beer mustard, toasted bread and other creations from the chef 16

PRETZELS

3 salted Bavarian style pretzels served with beer cheese and whole grain beer mustard 10

BRUSSELS SPROUTS

fried brussels sprouts with apple-wood smoked bacon, bleu cheese crumbles, golden raisins and balsamic reduction 9

CALAMARI

buttermilk fried calamari, artichoke hearts, pepperoncini, lemon and pomodoro sauce 12

CEVICHE STUFFED AVOCADO

shrimp ceviche, cilantro-lime aioli, tortilla chips 9

CHICKEN WINGS

10 jumbo wings with your choice of buffalo sauce, mango-habanero buffalo, beer-b-que sauce or hibiscus-chipotle glaze and either ranch dressing or bleu cheese dressing 13

BUFFALO CHICKEN DIP

served with tortilla chips 9

HUMMUS

seasonal flavors with pita and veggies 8

CAULIFLOWER WINGS

tempura battered cauliflower with your choice of either buffalo sauce, mango-habanero buffalo, beer-b-que sauce or hibiscus-chipotle glaze and either ranch dressing or bleu cheese dressing 12

ELOTES

grilled corn on the cob medallions covered in a cilantro-lime aioli, cotija cheese and chili powder 8

TOTCHOS

tater tots smothered in beer cheese, pickled jalapeños, pico de gallo, bacon, black beans and green onions 12

MOM'S MEATBALLS

2 beef and pork meatballs, pomodoro sauce, parmesan 8

48 FRIES

beer battered fries, apple-wood smoked bacon brown ale gravy, beer cheese, green onions 9

CHICKEN LETTUCE WRAPS

southwestern spiced ground chicken, roasted corn, black beans, carrots, green onions, chipotle-lime dipping sauce and butter lettuce cups 11

CRISPY RIBS

st. louis style pork ribs, beer-b-que sauce, braised red cabbage 12

CHIPOTLE CHICKEN EGG ROLLS

egg rolls stuffed with chipotle shredded chicken, black beans and corn and a side of ranch 8

BUFFALO CHIPS

house made kettle chips, bleu cheese fondue, bleu cheese crumbles, buffalo sauce, green onions 8

BEER STEAMED MUSSELS

P.E.I. mussels steamed in a creamy beer blanc sauce with grilled bread 12

FISH TACOS

beer battered cod, avocado crema, pico de gallo, cotija cheese, cabbage, pickled jalapeño 9

STATE 48 BREWERY IS A SCRATCH KITCHEN. EVERYTHING ON OUR MENU IS MADE DAILY IN HOUSE TO ACCOMPANY OUR FRESHLY BREWED BEER. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. PARTIES OF 10 OR MORE GUESTS WILL HAVE AN 18% GRATUITY ADDED. THANK YOUR FOR DINING WITH US. CHEERS!