



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 Sound of Freedom IPA mustard 10

CAULIFLOWER WINGS

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

TOTCHOS

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

SHRIMP CEVICHE & AVOCADO

shrimp, tomato, cucumber, jalapeño, lime juice, cilantro, pepitas, avocado, tortilla chips 9

FISH TACOS

Lost Dutchman Golden Ale battered Alaskan cod, pico de gallo, cilantro-lime aioli, shredded cabbage, pickled jalapeños, cotija cheese 9

HUMMUS

seasonal flavors with toasted pita, carrot sticks and sliced cucumbers 7

DISCO FRIES

french fries covered in beer cheese, brown ale gravy, pork carnitas, pepperoncini and green onion 11
add fried egg +1

BEER BATTERED PICKLES

pickle sticks battered in our Lost Dutchman Golden Ale batter with a side of our house made ranch 8

MEATBALLS

2 beef and pork meatballs topped with a tomato sauce, parmesan cheese and parsley 8

BEER STEAMED MUSSELS

P.E.I. mussels in a chorizo, tomato and State 48 Pilsner broth with grilled baguette 12

LOADED BAKED POTATO GNOCCHI

potato gnocchi smothered in a creamy parmesan sauce, cheddar cheese, bacon and green onions 10

BRUSSELS SPROUTS

fried brussels sprouts with apple-wood smoked bacon, bleu cheese crumbles, golden raisins and balsamic reduction 9
add grilled chicken +4

CHICKEN LETTUCE WRAPS

southwestern spiced ground chicken, roasted corn, black beans, carrots, green onions, chipotle-lime dipping sauce and butter lettuce cups 9

BUFFALO CHICKEN DIP

shredded chicken in a cheesy buffalo and ranch dip served with tortilla chips and carrots 11

CHICKEN WINGS

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

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 YOU FOR DINING WITH US. CHEERS!