

TO DRINK

BEERMOSA

White Wheat with fresh orange juice. (170 cal) 4

MIMOSA

Sparkling wine with fresh orange juice. (170 cal) 6

BLOODY MARY

A savory blend of New Amsterdam Original Vodka & Zing Zang Bloody Mary mix. (180 cal) 6

X = THESE ITEMS SERVED WITH YOUR CHOICE OF BREAKFAST POTATOES (270 cal) OR TATER TOTS (380 cal). UPGRADE TO FRESH FRUIT +2.5 (100 cal).

WOB★STAR BREAKFAST*

Tastes great with a **White Wheat**.

2 eggs any style, served with breakfast potatoes, your choice of applewood smoked bacon or jalapeño cheddar sausage & multigrain toast. (700-810 cal) 9

New! STEAK & EGG BREAKFAST BOWL*

Finish it with an **Amber Ale**.

Breakfast potatoes topped with diced steak, fresh avocado, 2 eggs any style, hollandaise sauce & finished with crispy fried onions. (950 cal) 12.5

HANGOVER SKILLET Try it with an **Imperial IPA**.

Scrambled eggs, jalapeño & cheddar sausage, candied bacon & pepperjack cheese piled over crispy tater tots with a side of multigrain toast. (970 cal) 12.5

X BRUNCH BURGER* Try it with a **Saison**.

Fresh Angus beef patty topped with aged cheddar cheese, crisp applewood smoked bacon, arugula, sliced tomato & IPA sauce under a sunny side up egg on a toasted brioche bun. (1070 cal) 13

X APPLEWOOD SMOKED BACON BENEDICT*

Try it with a **Belgian Tripel**.

Crisp applewood smoked bacon on a house baked buttermilk biscuit topped with poached eggs & hollandaise sauce. (740 cal) 11

GERMAN PRETZEL Wash it down with a **Pale Lager, Prost!**

A giant Bavarian pretzel as big as your head, baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard (140 cal). (940 cal) 9

ADD OUR NEW BELGIUM FAT TIRE BEER CHEESE (160 cal) +2.5

LOADED TATERS You'll want them with an **Amber Ale**.

Tater tots loaded with our Amber Ale Beer Cheese & topped with fresh jalapeños, applewood smoked bacon, scallions & drizzled with sour cream. (1060 cal) 9

BEER CHEESE NACHOS Pair them with an **IPA**.

Corn tortilla chips smothered in our Amber Ale Beer Cheese, black beans, tomatoes, green onion, sour cream, fresh jalapeños & cilantro. (1360 cal) 9

ADD GREEN CHILI CHICKEN (180 cal) OR SIGNATURE CHILI (160 cal) +2.5

THE WOB COBB Try it with an **American Blonde**.

Tower of spring greens, roasted corn, mozzarella cheese, applewood smoked bacon, grape tomatoes, hard boiled eggs, grilled chicken & fresh avocado tossed with house-made Greek vinaigrette, drizzled with chipotle BBQ & topped with tortilla crisps. (1020 cal) 10.5

WOB CHICKEN WINGS

TRADITIONAL

Served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal).

5 piece (470-550 cal) 7.5 | 10 piece (940-1100 cal) 13.5

20 piece (1880-2200 cal) 23

BONELESS

Hand-breaded, crisp chicken breast tenders, served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal). (680-850 cal) 10

Choose your style: **Dry Rubbed • Buffalo • Garlic Parmesan**
Hot Honey BBQ • Korean Spicy (Gochujang)

TO SHARE

New! WARM DONUT BITES Pair them with a **Stout**.

Warm donuts drizzled with caramel & topped with bacon & powdered sugar. Fill them with warm maple-bourbon syrup! (850 cal) 7.5

New! AVOCADO TOAST We love it with a **Saison**.

Crisp multigrain toast topped with fresh avocado spread, diced tomatoes, queso fresco, crushed red pepper flakes & scallions. (630 cal) 9

ADD CRISPY BACON (100 cal) OR 2 EGGS ANY STYLE* (160 cal) +2

X HUEVOS RANCHEROS* Try it with a **Pale Ale**.

Grilled tortillas stuffed with spicy vegetarian black beans & pepper jack cheese smothered with fire roasted green chili sauce & topped with sunny side up eggs, queso fresco, fresh avocado & chopped cilantro. (880 cal) 9.5

ADD CHORIZO (220 cal) OR CRISP APPLEWOOD SMOKED BACON (100 cal) +2

SWEET CREAM PANCAKES Pair it with a **Stout**.

Three large fluffy pancakes served with whipped cream, powdered sugar & our house-made maple-bourbon syrup. (1730 cal) 7.5

TOP IT WITH FRESH BLUEBERRIES & STRAWBERRIES (50 cal) +2.5

X BREAKFAST SANDWICH Pair it with an **IPA**.

Two fried eggs, applewood smoked bacon, fresh avocado spread, arugula & chipotle mayo, served on multigrain toast. (730 cal) 10

BELGIAN WAFFLES Pairs nicely with a **Belgian Dubbel**.

Light & crispy, fresh baked Belgian waffles with warm maple-bourbon syrup, topped with fresh whipped cream & powdered sugar. (860 cal) 7.5

TOP IT WITH FRESH BLUEBERRIES & STRAWBERRIES (50 cal) +2.5

WITH ALMOND BUTTER & BLACKBERRY JAM (180 cal) +1.5

X CHICKEN & WAFFLE SANDWICH Try it with a **Porter**.

White wheat beer-brined & lightly breaded chicken breast topped with bacon & onion jam served between fresh baked Belgian waffles, topped with powdered sugar & warm maple-bourbon syrup on the side for dipping. (630 cal) 11

SIDES

HOMEMADE BISCUIT (260 cal) 2.5

MULTIGRAIN TOAST (410 cal) 2

TATER TOTS (380 cal) 3.5

BREAKFAST POTATOES (270 cal) 3.5

SEASONAL FRUIT (100 cal) 3.5

APPLEWOOD SMOKED BACON (100 cal) 2.5

CANDIED BACON (130 cal) 2.5

JALAPEÑO CHEDDAR SAUSAGE (210 cal) 3.5

PANCAKE (580 cal) 3

EGG - ANY STYLE* (80 cal) 1

X BYO BURGER*

Fresh Angus beef burger served on a toasted brioche bun. (640 cal) 9.75

Choose your toppings below:

CHEESE (select one) American (80 cal), Cheddar (80 cal), Swiss (80 cal), Pepper Jack (80 cal), Danish Blue (80 cal), Beer Cheese (110 cal) +2

SAUCES (select one) Sriracha Aioli (160 cal), Garlic Aioli (200 cal), Chipotle Mayo (160 cal), Chipotle BBQ Sauce (80 cal)

TOPPINGS Shredded Lettuce (5 cal), Tomato (5 cal), Diced Onions (10 cal), Caramelized Onions (40 cal) +.50, Sauteéd Mushrooms (20 cal) +1, Fresh Jalapeños (5 cal) +.50, Avocado (50 cal) +1.5, Bacon (100 cal) +2

CHIPOTLE BBQ CHICKEN FLATBREAD

Tastes great with a **Dark Lager**.

Grilled chicken with onions, peppers & bacon smothered in mozzarella cheese, finished with a drizzle of chipotle BBQ. (810 cal) 9.5

BLACK & BLUE FLATBREAD*

Pair it with a **Doppelbock**.

Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with arugula & a sweet balsamic glaze. (1040 cal) 10.25

MARGHERITA FLATBREAD Pair it with a **Pilsner**.

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with arugula. (770 cal) 9.25

SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST ON FLATBREADS (SUBTRACT 40 cal) +2.5.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.



BRUNCH



LUNCH