



TANGLED ROOTS
CRAFT BEER & KITCHEN

Local Chef Features

Celebrate the season with chef-inspired dishes that elevate classic autumn flavors. Crafted to highlight the best local produce and comforting ingredients, each dish is a showcase of culinary creativity and warmth.

Black Forest + Butternut Squash Harvest Salad 14 🍃

Slow roasted butternut squash puree, D Anjou pear, pecans, blue cheese, fresh figs, and arugula tossed in a Black Forest Bedtime Story Black Lager pecan vinaigrette.

Pear + Brie Sandwich 17 🍃

Open face sandwich with basil aioli, Dijon mustard, D Anjou pear, balsamic fig jam, with Honest Haze Hazy IPA balsamic reduction. Served with cinnamon sweet potato fries.

Steak, Fig, Pear, + Honest Haze Flatbread 19

Char crusted tenderloin, fig jam, red onion, D Anjou pear, blue cheese, mozzarella, fresh figs, topped with candied citrus and Honest Haze Hazy IPA balsamic reduction.

Bison Weizen Burger 21

Bison patty, Swiss cheese, basil aioli, tomato, Bison Weizen Dunkelweizen caramelized onion, applewood smoked bacon, fresh sliced figs, candied citrus, and fig jam on a brioche bun. Served with cinnamon sweet potato fries.

LaSalle Lager Brined Pork Chop 28

Two Sieur de LaSalle Lager brined pork chop with a blue cheese crust, mashed potato, and roasted Brussels sprouts, crispy bacon, peppercorn cream sauce, and mustard caviar.

Hopping Carrot Cake 13 🍃

Vanilla and hop butter creme, fresh local carrots, and infused with with our Forty1 Eighty8 Pale Ale.

Featured Cocktails

Harshing Your Mellow 13

By Paul Kulesza

Tito's, Vanilla Syrup, Pineapple, Cinnamon, whipped cream, toasted marshmallow.

Margarita Navideña 12

By Estalin Perez

Don Julio Silver, Triple Sec, Cranberry, lime, coconut, sugar rim.

Pear Poinsettia 13

By Melanie Gustafson

Grey Goose Le Poire, cranberry, vanilla, lemon, house-made pear puree', nutmeg