



TANGLED ROOTS
CRAFT BEER & KITCHEN

Flavor Fest Lunch Menu

LUNCH - 28 | WITH FLIGHT - 36

Choose Soup or Salad

Intercontinental Loaded Potato and Leek Soup

Pilsner braised leeks, applewood smoked bacon, sharp cheddar, scallions, and everything pretzel crouton.

Ancient Grains Salad

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and tossed in a lemon vinaigrette.

Choose an Entrée

Carne Asada Vampire Tacos **GF**

Beef tenderloin in carne asada marinade, corn tortilla, Pepperjack cheese, Mushroom Pepper Blend, Chipotle Aioli.

Substitute hickory char-crusted grilled cauliflower for vegetarian option.

Char Crusted Fish Tacos **GF**

Hickory char-crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, served with corn tortilla chips and salsa roja.

Substitute hickory char-crusted grilled cauliflower for vegetarian option.

Chicken Schnitzel

Thinly pounded chicken, lightly breaded, and fried. Served with white cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

Peppercorn Crusted Steak Sliders

Sliced peppercorn filet, citrus jalapeños bacon onion jam, arugula, tomato, blue cheese aioli, crispy onions, served with truffle fries.

Choose a Dessert

Cookie Skillet

House-made cookie in a skillet with a scoop of vanilla ice cream.

Stout Tiramisu

Mascarpone lady fingers, soaked in espresso and stout, layered with chocolate mousse, and topped with fresh strawberry.

Paired Beer Flight 8

Add a paired flight for \$8, recommended by our brewmaster, to enhance your meal. Includes: Four 5 oz Craft Beers of your Choice. Ask your Server Today!