

Burgers & Brews

CRAFTED FOR SUMMER

Enjoy a limited-time lineup of hand-crafted burgers created by our talented Tangled Roots' team—each one uniquely paired with a refreshing seasonal brew. From smoky flavors to crisp, garden-fresh toppings, these bold bites and bright brews were made for the warm season. *Burgers & Brews Crafted for Summer*, now till August 1, 2025.

FEATURED SUMMER BREWS



SKIPPING STONES
APRICOT WHEAT
TANGLED ROOTS BREWING COMPANY

Fruity & Spicy | 4.5% ABV



SIEUR DE LASALLE
LAGER
TANGLED ROOTS BREWING COMPANY

Crisp + Clean | 4.9% ABV



HONEST HAZE
HAZY IPA
TANGLED ROOTS BREWING COMPANY

Hoppy | 7.0% ABV

BURGERS & PAIRINGS

Red, White and Blue Patty Melt 20

½ LB burger, caramelized red onions, sauteed white button mushrooms, blue cheese crumbles, on buttered sour dough.

Paired with the LaSalle Lager. Crafted by Rob M.

El Fuego Chorizo Burger 20

Blend of chorizo and ground beef ½ LB burger, Cholula ranch, pickled onion, grilled jalapeno, avocado, crispy tajin tortilla strips, pepper jack on brioche bun. **Paired with the LaSalle Lager.** Crafted by Adam D.

Peppadew Pepper Burger 20

½ LB burger, peppadew pepper, onion dip, gorgonzola, applewood smoked bacon, crispy onions on brioche bun.

Paired with the Honest Haze IPA. Crafted by Morgan W.

Thai Chili Burger 20

½ LB beef Patty, goat cheese, arugula, apricot chili relish, tomato, caramelized onions, Frites aioli, on brioche bun.

Paired with the Skipping Stones Apricot Wheat Beer. Crafted by Emily O.



TANGLED ROOTS
CRAFT BEER & KITCHEN

Sips of Summer **CRAFTED COCKTAILS**

This summer, we're shaking things up with bold, refreshing flavors crafted by our talented bartenders from across all Tangled Roots locations. Enjoy a limited-time lineup of signature cocktails, each inspired by the spirit of summer and perfect for sipping under the sun. From fruity and floral to crisp and creative—there's a pour for every moment.

Sunshine & Whiskey 13

Maker's Mark Bourbon, pineapple juice, coconut cream, served with a toasted coconut flake rim.

Crafted by Jess G.

Tequila Blossom 14

Don Julio Reposado, house-made hibiscus syrup, fresh lemon juice, served with a Tajín and salt rim.

Crafted by Ashley W.

Viva la Lavanda 13

Grey Goose Vodka, fresh lemon juice, St-Germain Elderflower Liqueur, lavender syrup, garnished with a sprig of thyme.

By Melanie G.

Brew's Boilermaker 11

Aperol, fresh lemon juice, topped with Tangled Roots Skipping Stones Apricot Wheat.

Crafted by Dave R.

Berry Boujee Sangria 11

Caposaldo Moscato, fresh strawberries, Triple Sec, sugar, and topped with Sprite.

Crafted by Alex L.

Watermelon Mint Cooler 11

Tito's Vodka, Watermelon Syrup, Triple sec, Fresh lime and mint.

Crafted by Tony F.