

APPETIZERS

MEM Pulled Pork Nachos

Memphis-style pulled pork, Cat Nap queso, pico, scallions, Fireside BBQ sauce 13.99
sub brisket, \$14.99 | sub chicken, \$13.99

House Fries

Crisp french fries with Fireside BBQ sauce and black pepper mayo 5.99
add queso and bacon, \$3.00

Bavarian Pretzels

Whole grain mustard schmear, herbs, parmesan, Cat Nap queso 9.49

Smokehouse Chili

BBQ pulled pork, smoked hot links, slow cooked beef, pico, pepper jack, sour cream, green onions, garlic toast 8.49

Brewhouse Wings

Fireside BBQ sauce, Memphis dry rub, classic buffalo w/ peppercorn ranch or bleu cheese 13.79

Smoked Sausage Plate

Smoked hot links, kosher pickles, cheddar, smoked gouda, pepperoncini, Fireside BBQ sauce, whole grain mustard aioli, garlic toast 13.99

SALADS

Salmon Cobb

Blackened salmon, romaine, chopped bacon, hard boiled egg, cucumber, roasted corn, pico, blue cheese 18.49
sub chicken, \$16.49

Chicken Caesar

Junt brined chicken, chopped romaine, parmesan, croutons 15.49
sub salmon, \$17.49

BURGERS

With your choice of French Fries or BBQ Tots, and Pickles

BBQ Bacon Cheeseburger

Double beef patty, Fireside BBQ sauce, applewood bacon, cheddar cheese, caramelized onion, lettuce, tomato, pickle, burger bun 15.39
add burger patty, \$3.00 | add egg, \$1.00

Brisket Burger

Double beef patty, slow cooked pork, crunchy onion, pickles, bleu cheese, Fireside BBQ sauce, burger bun 15.49
add burger patty, \$3.00 | add egg, \$1.00

Classic Cheeseburger

Double beef patty, american cheese, lettuce, tomato, onion, burger bun 14.49
add burger patty, \$3.00 | add egg, \$1.00
add bacon, \$2.00

SIDES

Coleslaw 3.49

BBQ Tots 4.29

Small Salad 5.99

French Fries 4.29

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

SANDWICHES

With your choice of French Fries or BBQ Tots, and Pickles

Turkey Avocado Club

Roasted turkey, sliced avocado, thick cut bacon, lettuce, tomato, black pepper mayo, multigrain toast 14.39

Beer Brined Chicken

Grilled chicken breast, lettuce, tomato, onion, pickle, pepper jack, garlic aioli, burger bun 12.99
add bacon, \$2.00

Pulled Pork Sandwich

Memphis style smoked pork, cole slaw, burger bun 12.99

BREAKFAST

Served Until 10:00 am

Tots & Eggs

Scrambled egg, tater tots, caramelized onions, smoked bacon, multigrain toast 12.29

Heart Healthy

Egg white omelet, baby spinach, avocado, pico, multigrain toast 12.99

Buttermilk Pancakes

3 fresh pancakes, maple cinnamon butter, warm syrup 10.29
add sausage links or smoked bacon, \$2.00

Hot Link Hash

Smoked hot links, red potato hash, fried eggs, Cat Nap queso, multigrain toast 13.49

Memphis Morning Brioche

Cage free eggs, bacon or smoked hot links, american Cheese, aioli, breakfast potatoes 12.99



HMSHost trains our team in the highest standards of food safety and COVID-19 precautionary best practices.

ON TAP



JUNT CREAM ALE

4.5% ABV 8.99 | 10.49

CAT NAP IPA

6.2% ABV 8.99 | 10.49

MEMPHIS MADE ROTATOR

Limited release and one-off beers; ask your server 8.99 | 10.49

FIRESIDE AMERICAN AMBER

5.1% ABV 8.99 | 10.49

MEMPHIS MADE SEASONALS

Two beers available each season; ask your server 8.99 | 10.49

FRUIT SNACKS HARD SELTZER

5.1% ABV 8.99 | 10.49

ALSO ON TAP:

BUD LIGHT 6.99 | 8.49

STELLA ARTOIS 8.99 | 10.49

BLUE MOON 7.99 | 9.49

CANS

Beale St. Rookie of the Year Hazy IPA

Meddlesome Brewing Brass Bellows Blonde Ale

Budweiser • Michelob Ultra

Miller Lite • Lagunitas IPA

Blue Moon • Guinness Nitro Stout

Heineken O.O (N.A.)

CAPS

Heineken • Corona Extra

Samuel Adams Boston Lager

Modelo Especial

Michelob Ultra Pure Gold

Angry Orchard Cider

HARD SELTZER

TRULY Wild Berry

SPIRITS

Vodka

Grey Goose, Absolut, Absolut Citron, Ketel One, Titos Handmade Vodka, Hangar 1, Helix

Tequila

Patron Silver Don Julio Blanco, 1800 Reposado, 1800 Anejo, Jose Curevo Traditional Plata

Gin

Tanqueray, Hendricks, Beefeater,

Rum

Flor de Caña 7 yr Grad Reserva, Bacardi Superior, Captain Morgan, Malibu

Whiskey

Woodford Reserve, Basil Hayden, Bulleit, Knob Creek Rye, Maker's Mark, Jack Daniel's, Jim Beam, Jameson, Crown Royal

Scotch

Johnnie Walker Red, Johnnie Walker Black, Glenfiddich 14 yr., Balvenie 17 yr.

Cognac & Liqueur

Hennessy VS, Grand Marnier, Aperol, Cointreau, Baileys Irish Cream, Kahlúa, Campari, Carpano Antica Formula, Martini & Rossi



WINE

	6oz.	9oz.	Btl
Del Vento Pinot Grigio	9.5	14.25	38
Altitude Project Chardonnay	8.5	12.75	34
Villa Maria Sauvignon Blanc	11.5	17.25	46
Chalk Hill Chardonnay	14.5	21.75	58
Altitude Project Cabernet Sauvignon	8.5	12.75	34
Nielson Pinot Noir	13	19.5	52
Alamos Malbec	11.5	17.25	46
Hess Shirtail Ranches Cabernet Sauvignon	14.5	21.75	58
Charles & Charles Rosé	11.5	17.25	46
Mionetto Prosecco 187m	13		

COCKTAILS

Bloody Mary

Hangar 1 Vodka, Elements Bloody Mary Elixir, Celery, Tomato, Stuffed Olive, Lime

Cosmopolitan

Absolut Citron Vodka, Cointreau, Cranberry Juice, Lime

Moscow Mule

Tito's Handmade Vodka, Ginger Beer, Fresh Lime

Mai Tai

Flor De Cana 7yr Rum, Cointreau, Orgeat, Fresh Lime, Mint, Soda, Bitters

Cadillac Margarita

Patron Silver, Grand Marnier, Agave, Fresh Lime, Salt

Old Fashioned

Knob Creek Rye Whiskey, Simple Syrup, Bitters, Cherry, Orange Peel

Paloma

Don Julio Blanco Tequila, Fresh Lime, Ruby Red Grapefruit, Simple Syrup, Soda, Salt

Whiskey Sour

Woodford Reserve Bourbon, Elements Citra Sour, Simple Syrup, Bitters, Lemon