

Mashing-In... (Appetizers)

🔥 SNAKE BITES- Fresh jalapeños stuffed with seasoned cream cheese, pork sausage, roasted garlic, and candied bacon. Perfectly roasted and served with mango pepper jelly and hop infused ranch dressing. \$8

SCOTCH EDGE- A hard boiled egg wrapped in a 1/4 lb. of pork sausage mixed with fresh herbs and garlic. Breaded, deep fried, and cut into wedges. Served with dijon and stout mustard. \$6

STUFFED MUSHROOMS- Stuffed with a blend of seasoned cream cheese, Parmesan, and spinach. Served with a lemon basil cream sauce and a side of garlic toast. \$8

PORK MEATBALL SKEWERS- Two skewers of our house made pork meatballs made with basil, green onions, and fresh garlic. Served over a bed of arugula and carrot daikon slaw with a side of Vietnamese dipping sauce. \$8

CHEESE CURDS- Ballard Farms garlic and herb cheese curds, dipped in our house beer batter and served with hop infused ranch dressing. \$7

DEEP FRIED PICKLES- Pickle spears dipped in our house beer batter and fried to golden perfection. Served with hop infused ranch dressing. \$7

HUMMUS PLATTER- House made roasted jalapeño and avocado hummus served with feta, pickled vegetables, marinated cucumbers, olive tapenade, and pita bread. \$10

🔥 EDGE KETTLE CHIP NACHOS- Our house chips layered with creamy cheese sauce, beer braised brisket, avocado relish, jalapeños, green chili sour cream, and topped with cilantro. \$11

Barrel Aging... (Chicken Wings)

Served with celery, carrot sticks, and your choice of Bleu cheese or Hop infused Ranch. (6 for \$9, 10 for \$14, 14 for \$16)

🔥 GINGER HABANERO- A sweet and spicy blend of brown sugar, habanero peppers, fresh ginger, and our Russian Imperial Stout.

BOURBON BARREL- Sweet and tangy bourbon barrel honey mustard BBQ sauce.

🔥 EDGE HOT- House blended pepper sauce made with cayenne, garlic, and vinegar.

🔥 HONEY SRIRACHA- Sweet and spicy honey sriracha and pineapple sauce.

🔥🔥🔥 WING CHALLENGE 🔥🔥🔥

Think you have what it takes to finish the Death Wing Challenge? Finish 10 wings drenched in our homemade **DEATH SAUCE**- made with carrots, onions, garlic, and fresh habaneros. Oh and don't forget about the side. One whole fresh habanero and a couple of celery sticks just because we want to give you a sporting chance! Beat a top ten time and the wings are on us. Plus a free beer of your choice. *(Courtesy of our brewer Tyler Evans.)*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.*

Adjuncts... (Idaho Hand Cut Fries)

EDGE FRIES- Seasoned hand cut fries tossed with roasted garlic, shaved parmesan, and candied bacon. Topped with balsamic stout reduction. \$9

CHILI CHEESE FRIES- Seasoned hand cut fries topped with Edge brew-house chili, cheddar cheese, sour cream and green onions. \$9

POUTINE FRIES- Seasoned hand cut fries topped with Ballard Farms garlic and herb cheese curds, green onions, candied bacon and our house beer browned gravy. \$8

🔥 NACHO FRIES- Seasoned hand cut fries topped with creamy cheese sauce, avocado relish, jalapeños, green chili sour cream, and cilantro. \$10

First Runnings... (Soups)

BEER CHEESE SOUP- A creamy combination of Idaho Potatoes, smoked cheddar, smoked gouda, parmesan, and our house amber ale. Topped with cheddar jack, candied bacon, green onions, and croûtons. \$4 cup, \$6 bowl

BREW HOUSE CHILI- Slow roasted brisket and three bean chili with peppers and onions. Topped with cheddar jack. \$4 cup, \$6 bowl

SIDE HOUSE OR CAESAR- Spring greens and romaine, carrots, grape tomatoes, shaved red onion, shredded cheese, and homemade croûtons. Served with choice of dressing. \$4

SOUP AND SALAD COMBO- Select a bowl of soup or chili and a side portion of our house or Caesar salad. \$8

Fly Sparge... (Salads)

SEARED CHICKEN OR SALMON CAESAR- Crisp romaine hearts tossed with our house Caesar dressing, shaved parmesan, croûtons, and black peppercorns. *Chicken (\$10) Salmon (\$12)*

THE WEDGE- A crisp wedge of iceberg lettuce topped with candied bacon, marinated tomatoes, fresh basil, bleu cheese, and hop infused ranch dressing. \$10

WARM SPINACH- Spinach topped with candied bacon, sautéed mushrooms, red onions, almonds, swiss, a sliced hard boiled egg, and a sweet bacon dijon vinaigrette. \$10

EDGE COBB- Mixed greens topped with beer brined chicken breast, avocado, green onion, bleu cheese, candied bacon, marinated tomatoes, and a sliced hardboiled egg. Served with your choice of dressing. \$12

SOUTHWEST CHICKEN- Mixed greens topped with corn salsa, black olives, avocado, cheddar jack cheese, and a crispy breaded chicken breast. Tossed in our house fiesta ranch dressing. \$11

DRESSING CHOICES- Hop infused Ranch, Caesar, Bleu Cheese, Balsamic Vinaigrette, Thousand Island, Fiesta Ranch, Italian, Honey Dijon

Hot Break... (Sandwiches, Etc.)

All sandwiches served with choice of hand cut fries, coleslaw, soup, or house salad. (Upgrade to Edge Fries for \$2)

BLT GYRO- Thick cut pepper bacon, marinated tomatoes, arugula, fresh avocado, feta, and ranch tzatziki sauce wrapped in a fresh warm pita bread. \$12

STOUT BBQ BRISKET- Tender brisket marinated in our stout BBQ sauce, topped with our house coleslaw and smoked cheddar. \$12

SOUTHERN FRIED CHICKEN- Tender breaded chicken filet topped with lettuce, tomato, pickles, and our house aioli. \$10

PHILLY DIP- Your choice of slow roasted brisket or turkey topped with grilled onions, jalapeños, swiss, and seasoned cream cheese. Served with a side of aujus. \$11

GROWN UP GRILLED CHEESE- Smoked gouda, swiss, seasoned cream cheese, and bleu cheese melted on Acme grilled sourdough bread with tomatoes, roasted garlic and avocado. \$10 *(Add thick cut peppered bacon for \$2)*

BAHN MI- Your choice of Vietnamese pork meatballs or chicken topped with carrot daikon slaw, thinly sliced fresh jalapeños, cilantro, and Sriracha aioli on a Acme French baguette. \$10

GRILLED TURKEY FOCACCIA- Thick shredded turkey, bacon, grilled onions, avocado, spinach, tomatoes, Swiss, and cheddar with Sriracha aioli on Acme focaccia bread. \$12

REUBEN- tender corned beef and house made sauerkraut topped with swiss and stout mustard on Acme rye bread. \$11

SHRIMP PO' BOY- Crispy fried shrimp tossed in honey Sriracha and pineapple on fresh baked Acme French roll, lettuce, tomatoes, and aioli. \$10

Batch Sparge... (Street Tacos)

3 tacos per order. Served with your choice of hand cut fries, coleslaw, soup or house salad. (Upgrade to Taco Salad for \$2)

GREEN CHILI CHICKEN- Spicy ginger seared chicken and green chilies topped with avocado relish, sour cream, and cheddar jack. Served on four inch corn tortilla. \$10

JALAPEÑO LIME CARNITAS- Seasoned pork carnitas, avocado, salsa fresca, and cilantro. Served on a four inch corn tortilla. \$10

KOREAN STYLE BBQ- Tender BBQ Korean beef topped with carrot daikon slaw, cucumbers, cilantro, and Sriracha aioli. Served on a four inch corn tortilla. \$10

BEER BATTERED SALMON- Strips of house beer battered Wild Alaskan Sockeye, fiesta ranch, shredded lettuce, tomatoes, and avocado. Served on a six inch flour tortilla. *(2 per order)* \$11

TACO TUESDAY

\$2 Edge Street Tacos

\$3 Edge Beer Battered Salmon Tacos

Every Tuesday 11-9pm

Protein Rest... (Burgers)

All burgers are 1/3 lb. RR Chuck served on local Acme spent grain brioche buns with choice of hand cut fries, coleslaw, soup, or house salad. (Upgrade to Edge Fries for \$2) Substitute grilled chicken or our hand made black bean veggie patty for any burger.

EDGE BURGER- Seasoned all beef patty topped with lettuce, tomato, onion, pickles, aioli, and your choice of Swiss or sharp cheddar. \$10

BACON BURGER- Seasoned all beef patty topped with thick cut pepper bacon, smoked cheddar cheese, lettuce, tomatoes, and aioli. \$10

OVER THE EDGE- Seasoned all beef patty topped with caramelized onions, lettuce, tomato, fried pickles, thick cut pepper bacon, sharp cheddar, and our stout BBQ sauce. \$12

PORTABELLO GOUDA BURGER- Seasoned all beef patty topped with a grilled portobello mushroom, smoked Gouda, arugula, tomatoes, stout mustard, and aioli. \$12

PEANUT BUTTER BACON BURGER- Seasoned all beef patty topped with lettuce, pickles, thick cut pepper bacon, and our tangy peanut butter sauce. \$12

🔥 HABANERO MANGO BURGER- Seasoned all beef patty topped with sautéed habanero peppers, onions, fresh avocado, seared mango, lettuce, Swiss cheese, and aioli. \$12

The Boil... (Mac and Cheese)

Individually baked meal portion served with garlic baguette and your choice of soup or salad.

SMOKED CHEDDAR BACON- Mozzarella, smoked cheddar, candied bacon, garlic, leeks, and marinated tomatoes with a crispy panko topping. \$14

🔥 BUFFALO CHICKEN- Mozzarella, bleu cheese, beer brined chicken breast, buffalo sauce, and scallions with a crispy panko topping. \$14

CHICKEN AND BROCCOLI- Sautéed chicken and broccoli tossed in a cheddar parmesan cream sauce with a crispy panko topping. \$14

FIVE CHEESE BAKED MAC- Sharp cheddar, smoked cheddar, smoked gouda, bleu cheese, and parmesan with a crispy panko topping. \$12

Cold Crash... (Desserts)

BEER-AMISU- Creamy Italian custard layered between Russian Imperial stout and espresso soaked lady fingers. Sweet and creamy with robust coffee flavors. This dessert pairs nicely with our Blackwater. \$8

BUCKSNORT ROOT BEER FLOAT- Locally made Bucksnot Root Beer poured over two scoops of rich vanilla ice cream. \$5