

THE BREWERY

SNACKS & STARTERS

- JALAPENO POPPERS** butterflyed jalapeno chili filled with cream cheese & bacon bits gratineed with aged cheddar **K80**
- (v) **BEER BATTERED ONION RINGS** red & white onion deep-fried in our house beer batter **K55**
- GRILLED CALAMARI** with chili ginger garlic & lemon grass on a bed of savory rice **K135**
- (v) **GREEK SALAD** mixed leaves lettuce, cucumber, cherry tomatoes, bell pepper, pitted olives & feta cheese **K110**
- CHICKEN CEASAR SALAD** grilled marinated chicken breast on romaine lettuce, croutons, shaved parmesan, & a light homemade Caesar dressing **K120**
- (v) **VEGGIE THRILL** with mixed leaves lettuce, marinated grilled vegetable & fried haloumi cheese **K130**
- (v) **GIN & TOMATO SOUP** roasted tomatoes pureed with spring onion topped with cream & a splash of Gin **K75**
- LOADED POTATO SKINS** potato barquettes filled with sour cream, spring onion, bacon bits & garlic mash **K75**
- THAI FISH CAKES** white fish infused with red chili, lemon grass, cumin, fresh ginger & scallions pan-fried & served with a sweet chili-dip **K95**
- GRILLED CAJUN CHICKEN WINGS** dry rubbed with Cajun spices; flame grilled served with lemon wedges & a smokey BBQ sauce **K125**
- MARINATED SPARERIBS** olive, garlic, BBQ & Worcestershire **K160**
- WONTONS** parcels of ground pork seasoned with sesame oil, ginger, garlic scallions, steamed & served with a honey, cilantro, chili, soy dip **K75**

LIGHTER MEALS

- BEEF BURGER** 180g select beef, house ground on a sesame beer bun, pickle, onion, lettuce & tomato topped with a homemade onion marmalade, served with fries **K145**
- CHICKEN BURGER** succulent chicken breast grilled & topped with sliced apple, aged brie, & crispy bacon on a lager bun served with fries **K145**
- PULLED PORK** slow roasted prime pork in a Virginia BBQ sauce with coleslaw on a beer bun, served with fries **K145**
- STEAK BAGUETTE** grilled marinated rump steak on toasted French baguette, mayonnaise, tomato & melted cheddar cheese **K150**
- TUNA MELT PANINI** filled with well-seasoned tuna mixed with onions, mayonnaise & melted cheddar cheese **K145**
- (v) **VEGETABLE TACOS** black beans, chili-spiced roasted sweet potatoes, pickled red onions with a creamy avocado & yoghurt **K85**
- CHICKEN TACOS** grilled marinated chicken breast with cumin, garlic, paprika, tomato salsa & shredded cos lettuce **K110**
- NEW YORK REUBEN SANDWICH** New York's finest; Pastrami, Mozzarella, gherkin, sauerkraut on rye bread with a mustard mayo finish **K159**

MEALS TO SHARE

- (v) **NACHOS** salsa, guacamole cilantro, sour cream topped with melted cheddar **K150**
- PLATTER FOR 2** marinated chicken wings, beef kebab, Italian meat balls, battered fish, onion rings, green salad, fries & gravy **K360**
- PLATTER FOR 4** marinated spareribs, spicy beef & pork sausages, jalapeno peppers, battered calamari rings, green salad, fries & gravy **K850**

MAINS

- THAI FISH CURRY** grilled white fish fillet cooked in coconut sauce, served with turmeric savory rice **K210**
- (v) **VEGETABLE MOUSAKA** bell pepper, courgetti, eggplant slowly stewed in red wine, garlic, onion topped with yoghurt, parmesan, feta, served with garlic bread **K110**
- 250G RUMP STEAK** with chimichurri rub, mango salsa & baked potato, sour cream & chives **K175**
- BEER BATTERED FISH & CHIPS** white fish fillets in a lemon & herb marinade, beer battered & lightly fried served with fries & tartare sauce **K110**
- SMOKED CRAFT SAUSAGE & MUSTARD MASH** homemade smoked sausage grilled & served with a fine mustard mash, onion gravy & onions rings **K129**
- CHILI BOWL WITH NACHOS** Texmex ground beef & bean chili bowl seasoned with chipotle, oregano & tomato served with a bowl of tortilla chips **K110**
- CHICKEN LEEK & MUSHROOM POT PIE** tender chicken cubes, leeks & local vegetables in a cream & white wine sauce topped with a puff pastry crust served with garlic mash. *Our pies are homemade & will take approximately 30 minutes to prepare* **K110**
- BEEF CHIVE & BEER POT PIE** beef portions slowly simmered in our local brew accompanied with fresh chives & mushrooms in a hearty sauce, served with mustard mash. *Our pies are homemade & will take approximately 30 minutes to prepare* **K110**

DESSERTS

- BEER SHANDY ICE CREAM** homemade with our brew & lemonade **K75**
- CHOCOLATE BROWNIE WITH NUTELLA CREAM SAUCE** decadently chocolate **K65**
- OREO WALNUT CHOCOLATE TRIFLE** a chocolate twist on the English classic **K95**
- S'MORES** fire roasted marshmallow sandwiched between choc chip cookies in a Belgium chocolate drizzle **K65**
- GRILLED PINEAPPLE WITH RUM & VANILLA ICE CREAM** rum marinated pineapple, flame grilled and sliced over vanilla ice-cream with a caramel rum sauce **K85**



ALL ITEMS ARE SUBJECT TO AVAILABILITY & ARE QUOTED IN ZAMBIAN KWACHA (ZMW). ALL PRICES ARE INCLUSIVE OF 16% VALUE ADDED TAX (VAT) & 10% SERVICE CHARGE. GUESTS ARE NOT ALLOWED TO BRING THEIR OWN FOOD/ BEVERAGE ON THE PREMISES. ALL FOOD ITEMS MAY HAVE TRACES OF NUTS, GLUTEN & LACTOSE.

(v) – vegetarian