

## STARTERS & SNACKS

### CHIPS & SALSA

Blue corn chips & housemade tomato-jalapeño salsa

4.00

### CHICHARRON

House-fried pig skins tossed in a house-blend of cajun spices

5.00

### BREWERY FRIES

Beer-battered & fried golden

ADD CHEESE

ADD CHILI

5.00

1.00

3.00

### SPINACH & ARTICHOKE DIP

Toasted pita & house-fried blue corn tortilla chips

10.00

### UPLAND NACHOS

Blue corn chips, mozzarella & cheddar-jack, fresh jalapeños, tomatoes, black beans, tomato-jalapeño salsa

9.50

GUACAMOLE OR SOUR CREAM

SPICY CHICKEN, SPICY BEEF, SOUTHWEST TOFU, OR BBQ PULLED PORK

1.00

3.00

### SOFT PRETZEL TWISTS

Bloomington Bagel Company pretzel twists, pimento cheese spread, beer mustard

8.00

### TOFU TACOS

Fried southwestern tofu with chipotle aioli, pico de gallo, creamy roasted poblano slaw, & served on a flour tortilla

10.00

### SWORDFISH TACOS

Blackened swordfish with chipotle aioli, pico de gallo, creamy roasted poblano slaw, & served on a flour tortilla

13.00

### ROASTED GARLIC HUMMUS

Housemade roasted garlic hummus served with quinoa, tabouli, cucumbers, roasted red pepper spread, & toasted pita

8.00

### KOREAN BBQ WINGS

8 house smoked chicken wings, tossed in housemade korean bbq sauce, sesame seeds, scallions, & served with kimchi slaw

11.50

### KOREAN BBQ SEITAN NUGGETS

Local, handmade Three Carrots Seitan nuggets tossed in housemade korean bbq sauce, sesame seeds, scallions, & kimchi slaw

11.50

## SOUPS

CUPS

BOWLS

### BUFFALO CHILI

Red Frazier buffalo, black & white beans, vegetables, chilies, Bad Elmer's Porter

4.25

5.75

### SOUP OF THE DAY

Sometimes classic, sometimes with a twist, but always housemade

4.25

5.75

## Salads

### THE UPLAND

Field greens, sliced cucumber, carrots, cherry tomatoes, garlic cheese croûtons

6.00

### MEDITERRANEAN

Tri-colored quinoa, kalamata olives, pepperoncini, pickled red onions, cherry tomatoes, sliced cucumber, spring mix, roasted red pepper feta spread, & pita bread

12.00

### THAI TOFU

Shredded red cabbage, bell pepper, carrot, edamame, spring mix, & scallions tossed in thai chili vinaigrette, served with housemade spicy tofu, tomato, sliced cucumber, roasted peanuts, & crispy wontons

12.00

### CHEF'S

Butcher's Block turkey, Smoking Goose city ham, hard-boiled egg, cherry tomato, sliced cucumber, red onion, bacon over spring mix with garlic cheese croûtons shredded mozzarella, & cheddar-jack cheese

13.00

### ROASTED BEET

Roasted golden beets, spring mix, shaved fennel, herbed goat cheese, toasted hazelnut, crispy shallots & Bulls Blood microgreens, suggested dressing: red wine vinaigrette

13.00

### CAESAR

Romaine, shaved parmesan, kalamata olives, cherry tomatoes, housemade croûtons, caper caesar dressing

11.00

ADD GRILLED CHICKEN, SLICED TURKEY, OR SPICY TOFU

3.00

### HOUSEMADE DRESSINGS

RED WINE VINAIGRETTE, BLEU CHEESE, ORANGE-GINGER VINAIGRETTE, THAI CHILI VINAIGRETTE, & CREAMY HORSE RADISH POPPY SEED

## HOMEMADE PIZZAS

DOUGH MADE FRESH DAILY & GRILLED FOR A UNIQUE TASTE

11.00

### CHICKEN PESTO

Housemade almond-basil pesto, herb roasted chicken, artichoke, mushroom, sundried tomato, mozzarella & feta cheese

### VEGGIE PRIMAVERA

Housemade roasted garlic cream sauce, zucchini, yellow squash, asparagus, peas, cherry tomato, & mozzarella cheese

### SPICY MEAT LOVERS

Housemade tomato sauce, spicy sausage, pepperoni, roasted red pepper, & mozzarella cheese

UPLAND BREWING CO.



# PUB FAVORITES

<b>PULLED LOCAL PORK</b> Fischer Farms pork slow smoked in-house, red onion, & pickle chips on a toasted bun with your choice of chimichurri, habanero, guajillo, or Bad Elmer's bbq	11.50
<b>HOOSIER CLASSIC PORK TENDERLOIN SANDWICH</b> An Indiana staple, house-breaded tenderloin, lettuce, tomato, & onion on a toasted bun	11.50
<b>THE CUBAN</b> Smoking Goose city ham, smoked pork, mojo, pickle chips, & melted swiss on a hot pressed bun	11.50
<b>THREE CARROTS SEITAN TENDERLOIN</b> Local, house-breaded seitan, lettuce, tomato, & onion on a toasted bun	10.00
<b>HUMMUS PITA</b> Roasted garlic hummus, roasted red pepper, feta cheese spread, arugula, tomato, onion, cucumber, in a wrapped pita. <small>ADD THREE CARROTS SETIAN</small>	11.00
<b>UPLAND HOUSEMADE BRATWURST</b> Fischer Farms pork with grilled onions, sauerkraut, smoked gouda, & Upland beer mustard on a rustic hoagie	11.00
<b>FISH &amp; CHIPS</b> 1/2 lb beer battered cod & housemade tartar sauce, recommended with brewery fries	12.00
<b>TURKEY &amp; GUACAMOLE</b> Butcher's Block turkey, housemade guacamole, bacon, cheddar, chipotle aioli, spring mix, tomato & onion on ciabatta	12.00
<b>MUFFALETTA</b> Smoking Goose salami cotto & mortadella, provolone cheese, spicy olive tapenade on a rosemary schiacciata bun	14.00
<b>WIT MACARONI &amp; CHEESE</b> Penne pasta, sautéed garlic, Upland Wheat Ale, fresh cream, mozzarella & cheddar-jack, seasoned bread crumbs toasted garlic baguette	14.00
<b>BLACK BEAN BURGER</b> Lettuce, tomato, onion, toasted bun, & your choice of cheese, dress it up with any grill choice below like the Blue Flame or Inferno for 1.00	10.50

CHOICE OF BREWERY FRIES, VEGETARIAN POTATO SALAD, COLE SLAW, OR POTATO CHIPS. YOU MAY SUBSTITUTE THE UPLAND SALAD OR CUP OF SOUP FOR 2.50

## FROM THE GRILL

FRESHLY GROUND LOCAL BEEF PATTIES COME WITH LETTUCE, TOMATO, ONION & THE CHOICE OF: BREWERY FRIES, VEGETARIAN POTATO SALAD, COLE SLAW, OR POTATO CHIPS. YOU MAY SUBSTITUTE THE UPLAND SALAD OR CUP OF SOUP FOR 2.50

<b>CLASSIC</b> Choice of cheddar, swiss, smoked gouda, or jalapeño pepper-jack	12.00
<b>BAD ELMER'S FAVORITE</b> Sharp cheddar, applewood bacon, Bad Elmer's Porter bbq	13.00
<b>BLUE FLAME (SPICY)</b> Upland's bleu cheese-jalapeño spread	13.00
<b>INFERNO (VERY SPICY)</b> Jalapeño pepper-jack, banana peppers, & habanero hellfire sauce	13.00

GRILLED CHICKEN, OR 1/2 LB LOCAL BUFFALO (ADD 2.50)

## SIDE TRAILS 14.00

Our chefs are always craving to try new things. Every Monday we will release a new & unique creation, all meant for the wandering spirit.

Ask your server about this week's Side Trail Burger

*Fountain Drinks 2.50*

Coke, Diet Coke, Sprite, Cherry Coke, Mr. Pibb, Lemonade, Bottled Root Beer, Unsweetened Iced Tea, Hot Tea & Brown County Coffee
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IT IS IN OUR SUSTAINABILITY INITIATIVES & PRACTICES PLASTIC STRAWS WILL BE OFFERED UPON REQUEST.

# SEASONAL ENTREES

Served from 5pm until 10pm

OUR EXECUTIVE CHEF & SOUS CHEF PUT TOGETHER THESE ROTATING SEASONAL ENTREES FOR A LIMITED TIME

<b>STEAK FRITES</b> Fischer Farms 12 ounce New York Strip grilled medium rare with mustard-herb butter, parmesan garlic shoestring potatoes, & oaxacan mole infused brown gravy <small>SUBSTITUTE BISON STEAK</small>	27.00
<b>CARNE ASADA</b> Fischer Farms flat iron steak marinated in a chili-lime sauce & grilled, served with chipotle roasted fingerling potatoes, grilled asparagus, & avocado-tomatillo salsa verde	28.00
<b>CAJUN CHICKEN PASTA</b> Blackened chicken, linguini pasta, seasonal vegetables, tossed in a cajun garlic cream sauce & topped with parmesan cheese, & a toasted garlic baguette.	20.00
<b>CAJUN CHICKEN PASTA</b> Blackened chicken, linguini pasta, seasonal vegetables, tossed in a cajun garlic cream sauce & topped with parmesan cheese, & a toasted garlic baguette.	14.00
<b>BLACKENED MAPLE SALMON</b> Cast iron blackened salmon, maple-soy glaze, served with red beans & rice, roasted broccolini, & lemon-tomato butter	18.00

## VEGETARIAN

<b>FALAFEL WAFFLE</b> Housemade spicy chickpea blend, waffle fried & served with roasted tomato couscous, grilled asparagus, tzatziki sauce, spicy harissa, & feta cheese	15.00
<b>VEGETABLE GNOCCHI</b> Potato gnocchi and seasonal vegetables tossed in an almond-basil pesto cream sauce, parmesan cheese, served with a baguette	14.00
<b>HOPPIN' JOHNNY</b> Stewed black eyed peas & vegetables, white rice, corn bread, braised kale, & a housemade hot sauce	13.00
<small>ADD HOMEMADE BRATWURST SAUSAGE, GRILLED CHICKEN, OR SPICY TOFU TO ANY VEGETARIAN ITEM</small>	3.00

Served from 5pm until 10pm

## Homemade Desserts

<b>BAD ELMER'S BROWNIE</b> Chocolate brownie swirled with peanut butter fudge, local Chocolate Moose vanilla ice cream, Bad Elmer's chocolate sauce, topped with candied peanuts	6.00
<b>LOCALLY MADE ICE CREAM</b> Rotating ice cream from our favorite local shop, The Chocolate Moose	5.75
<b>CHEESE CAKE</b> Vanilla bean cheesecake layered with a seasonal fruit curd, topped with whipped cream	6.00