

FULL MENU AVAILABLE DAILY UNTIL 10:30PM • PIZZA AND APPETIZERS UNTIL 11:30PM

## ◀ TASTY STARTERS ▶

### WORLD FAMOUS CHOKES 'N CHEESE

Creamy artichoke and cheese dip in a house-baked bread boule, with carrots, celery and broccoli for dipping 10.5

### FLAT BRANCH NACHOS

House-fried tortilla chips piled high with cheddar and jack cheese, jalapeños, tomatoes, scallions, with guacamole, sour cream and salsa 10 **With spicy adobo pork or chicken** 11.5

### HOT SOFT PRETZELS TWISTS

Two large twists, salted or not, with our house-made beer mustard 8 **Half-order** 4.5 **Add Spicy Spinach Cheese Dip** 1

### NEW ENGLAND-STYLE CRAB CAKES

Pub-made genuine crab meat patties breaded and deep-fried, with chipotle mayonnaise 10 **Half-order** 5.5

### PUB STYLE POUTINE

A large helping of our fries covered with smoked pork, jack and cheddar cheese, and rich portobello gravy 8.5

### SPICY SPINACH AND CHEESE DIP

Warm and zesty spinach cheese dip, with fresh vegetables and tortilla chips for dipping 8

### JUMBO CHICKEN WINGS

A dozen jumbo deep-fried chicken wings in Buffalo or Honey Sriracha sauce, with ranch or bleu cheese 12 **Half-order** 6.5

### GREEN CHILI CHICKEN FINGERS

Tender chicken breast breaded with our Green Chili Beer, with choice of sauce: ranch, hot wing sauce, honey mustard, ranch salsa, chipotle-mayo or BBQ 9 **Half-order** 5

### BEER BATTERED ONION RINGS

Brew City onion rings with ranch or beer mustard 8.5

### QUESO AND SALSA TOASTED RAVIOLI

A south-of-the-border twist on a St. Louis favorite. Beef ravioli deep fried and topped with our house made spinach con queso and pico de gallo, with sour cream and guacamole 10

## ◀ SCRUMPTIOUS SOUPS & SALADS ▶

*Upgrade your salad with a grilled chicken breast for \$5 or a grilled salmon filet for \$10*

### MADE FROM SCRATCH SOUPS

Tomato Mushroom Bisque or Soup of the Day bowl 4 cup 3

### FLAT BRANCH SAVORY CHILI

Angus ground beef, diced sirloin, great northern beans, tomatoes, onion, peppers and cheese bowl 5 cup 4

### THE WINTER BREWHOUSE SALAD

Mixed greens, figs, dried cherries, red onions, toasted almonds, blue cheese, and pecan vinaigrette 9

### SOUTHWEST CHICKEN TACO SALAD

Grilled chicken, tortilla strips, chopped lettuce, black olives, diced tomatoes, scallions, cheddar and jack cheese, with ranch salsa dressing 11

### CHARBROILED ROMAINE SALAD

Half-head of grilled romaine lettuce, grilled chicken breast, Parmesan cheese, and house-made croutons 10.5

### CAESAR WITH GRILLED CHICKEN

Grilled chicken breast, chopped lettuce, red onions, grape tomatoes, Parmesan cheese, pub-made Caesar dressing 10

### FLAT BRANCH DINNER SALAD

Chopped lettuce, grape tomatoes, carrots, red onion, and house-made croutons 5 **Sub as a side item** 2

### CHEFREY'S CHOPPED COBB SALAD

Chopped lettuce, turkey, ham, bleu cheese, grape tomatoes, carrots, red peppers, green onions, house-made croutons 10.5

**Dressings:** Ranch, Bleu Cheese, Ranch Salsa, Red Pepper Vinaigrette, Caesar, Honey Mustard, Oil and Vinegar

## ◀ ESSENTIAL ENTREES ▶

### ADOBO BRAISED PORK TACOS

Crispy taco shells filled with spicy adobo pork, southwestern slaw and pico de gallo, with saffron rice and applesauce 12.5

### FLAT BRANCH CATFISH AND CHIPS

Columbia's favorite! Deep-fried cornmeal breaded catfish filets, with fries, tartar sauce, and malt vinegar 13

### GRILLED SALMON WITH BACON CREAM SAUCE

Rich bacon cream sauce over wild Alaskan salmon, with saffron rice and sautéed vegetables *cooked medium* 17

### BLACKENED TUNA WITH STOUT CHERRY REDUCTION

Blackened ahi tuna topped with stout cherry reduction, with saffron rice and sautéed vegetables *cooked medium* 17

### THE PALEO PLATTER

Your choice of grilled protein with a side of oil-free sautéed vegetables. Ground beef or chicken 10 **Grilled salmon** 14

### ENGLISH COUNTRY BANGERS AND MASH

House-made English-style sausages over mashers with portobello gravy, apple sauce, beer mustard, and a spent grain roll 12

### PRIME ANGUS BEEF KC STRIP

A 10 to 12 ounce prime-cut Angus beef KC Strip topped with steak butter, with mashers and sautéed vegetables 19.5

### SAUSAGE AND CHICKEN BAYOU PASTA

Crescent City® Andouille sausage and grilled chicken over penne pasta, with green peppers, onion, and spicy Cajun cream sauce, with toasted focaccia 14

### SMOKED SALMON PESTO ALFREDO

House-smoked salmon, red peppers, and penne noodles in a rich pesto cream sauce, with Parmesan and toasted focaccia 14

### STEAK AND PORTOBELLO STROGANOFF

Angus beef, egg noodles, creamy portobello stroganoff sauce and Parmesan cheese, with toasted focaccia 14

### BROWN SUGAR CURED PORK CHOP

Half-pound chop, mashers, applesauce, sautéed vegetables 14

### OIL CHANGE SHEPHERD'S PIE

Hearty lamb stew made with our Oil Change Stout, with mashers, applesauce, and a spent grain roll 13

Try a pub-made **SMITTY'S DRAFT ROOT BEER**, Ginger Ale or Cream Soda

## ◀ SUPERIOR SANDWICHES ▶

### **BACON CHICKEN WRAP**

Sliced grilled chicken breast, strips of thick-cut bacon, fresh tomatoes, crisp lettuce, cheddar and jack cheese in a tomato-flour tortilla, with ranch salsa dressing 11

### **CLASSIC PUB DIP**

Thinly-sliced house-smoked Angus beef, jack cheese, and sautéed onions on a toasted sourdough baguette, with au jus and stout-horseradish cream sauce 10.5

### **CALIFORNIA CHICKEN CLUB**

Grilled chicken breast slices, avocado, and bacon on toasted focaccia, with honey mustard sauce on the side 11

### **PHILLY CHEESE STEAK/CHICKEN**

Thinly sliced Angus beef or chunks of tender chicken, with sautéed onions and peppers and American cheese on a sourdough baguette, with stout-horseradish cream sauce 10.5

### **THE HOBGOBLER**

Smoked turkey, Swiss cheese, and sautéed onions and mushrooms, on a toasted sourdough baguette, with BBQ sauce 10

### **FLAT BRANCH TURKEY/HAM MELT**

Thinly sliced turkey or ham on fresh sourdough, with Cheddar and Provolone cheese and horseradish cream sauce 10.5

### **CLASSIC REUBEN ON RYE**

Thin pastrami or smoked turkey, sauerkraut, and Swiss cheese, on toasted rye with house-made 1000 Island dressing 10.5

### **ULTIMATE GRILLED CHEESE**

Cheddar, provolone, bacon, and adobo pork on sourdough sandwich bread with pico de gallo 10.5

### **EL CUBANO SUPREMO**

Fresh take on a Cuban with smoked pork and smoked ham, Swiss cheese and Cuban mustard relish on a grilled baguette 11

### **ADOBO PORK STUFFED BURRITO**

Adobo pork, southwestern slaw, rice, pico de gallo, cheddar and jack cheese in a sun-dried tomato wrap, sour cream 10.5

### **HOUSE SMOKED PULLED PORK**

Back by popular demand! Tender house-smoked pork on an artisan bun with tangy Uncle Bob's or classic BBQ sauce 9

**Side options:** French fries, our world famous Mashers, Blue Horse Kaleslaw, home-style applesauce, saffron rice, raw vegetables, sweet potato chips, sautéed vegetable medley, or beer-battered onion rings (\$2 extra).  
**Cheese choices:** Swiss, Cheddar, Monterey Jack, Provolone, American, Pepper Jack, or Bleu cheese

## ◀ BURGERS ▶

### **CLASSIC PUB BURGER\***

One-half pound of lean Angus ground beef, with cheese on our toasted artisan bun 9.75

**FLAT BRANCH BURGER** (with Chokes 'n Cheese) 10.75

**BACON CHEESE PUB BURGER** (choice of cheese) 10.75

**TEXAS BURGER** (BBQ sauce, onion, bacon, jack cheese) 10.75

**BLACK & BLEU BURGER** (Cajun spices, bleu cheese) 10.75

**THE BIG CHIEF** (fried egg, bacon, cheddar cheese) 11.75

*Substitute a chicken breast or our Veggie Burger for no charge*

\* The Columbia Health Dept. advises that burgers not cooked to at least a "medium" temperature can pose a potential health risk with ground meat products. Flat Branch will cook your burger to any temperature you specify, but eat "rare" and "medium-rare" burgers at your own risk

## ◀ VEGETARIAN ▶

### **THE FLAT BRANCH VEGGIE BURGER**

House-made patty of oats, rice, tofu, spinach, red peppers, pecans and portobello mushroom, choice of cheese, whole wheat spent grain bun, basil pesto 9.75

### **GRILLED PORTOBELLO SANDWICH**

Marinated and grilled portobello mushroom, shredded carrots, creamy boursin cheese on an artisan bun 10

### **BUTTERNUT SQUASH STUFFED RAVIOLI**

Tender ravioli stuffed with squash, cheese and herbs, topped with coconut curry pesto with carrots, scallions, Parmesan and toasted almonds, with toasted focaccia 13

## ◀ BRICK OVEN PIZZA ▶

*Hand-tossed sourdough crust baked in our stone hearth oven with house-made tomato sauce (unless indicated)*

### **MEAT LOVER'S DELIGHT**

Thick-cut pepperoni, house-made Italian sausage, ham, bacon and mozzarella cheese 10.5

### **MISSOURI BBQ CHICKEN**

Grilled chicken breast over our house-made BBQ sauce, cilantro, red onions, cheddar and jack cheese 10

### **ITALIAN SAUSAGE AND MUSHROOM**

House-made Italian sausage, mushrooms and mozzarella 10

### **CLASSIC PEPPERONI**

Thick-cut pepperoni and mozzarella cheese 10

### **PIZZA HAWAII**

Ham, bacon, pineapple, cheddar and jack cheese 10

### **SHRIMP PESTO**

Bay shrimp, house-made basil pesto, red peppers, feta and mozzarella cheese 10

### **GARLIC FIVE CHEESE**

Brushed with olive oil, then loaded with garlic, Asiago, Parmesan, mozzarella, cheddar and jack cheese 9

### **PIZZA MARGHERITA**

The classic! Diced tomatoes, garlic, basil, fresh mozzarella and Parmesan 9

### **VIVA LA MEXICO**

Adobo pork, salsa, pineapple, red onion, cheddar and jack cheese, with house made guacamole and fresh cilantro 10

## ◀ THIRST QUENCHING DRINKS ▶

### **SMITTY'S DRAFT ROOT BEER**

Brewed here and served on draft. Delicious! 3 Refills 1.5

### **FLAT BRANCH CREAM SODA AND GINGER ALE**

Made at the pub, and mixed to order at the bar, our sodas have that old-fashioned fountain flavor. 3 Refills 1.5

### **SOFT DRINKS**

Pepsi/Diet, Dr. Pepper/Diet, Mountain Dew, Sierra Mist, Lipton Sweet Tea, coffee, hot tea, and iced tea 2.3 Free refills

### **OTHER TASTY FAVORITES**

Lemonade, Arnold Palmer (iced tea and lemonade), milk, hot cocoa 2.3 Refills 1.2