



RICHMOND, VA

HOMEMADE FOOD WITH HOUSE MADE BEER

Salads and Soups

Mixed Greens with Cucumber, Grape Tomatoes, and Carrots with balsamic stout vinaigrette	\$3.50
Mixed Greens w/ Walnuts, Dried Cherries and Blue Cheese with raspberry vinaigrette	\$5.50
Butternut and Quinoa Salad w/ Kale and Mustard Greens with basil IPA citrus vinaigrette	\$4.50
Beef Chili with cheese, sour cream and a cornbread muffin	\$5.50
Soup of the Day with cornbread muffin	\$5.50

Appetizers

Beer Battered Onion Rings	\$4.50
<i>With house beer BBQ sauce</i>	
Medley of Beer Cheeses and Pretzel Bites or French Fries	\$6.50
<i>Stout and Cheddar Beer Cheese IPA and Gouda Beer Cheese Cider and Pepper Jack Beer Cheese</i>	
Empanadas	Beef \$7.50 Vegan \$7.50
<i>Beer braised beef with an adobo chili sauce, or seasonal vegan option with pico de gallo</i>	
Tempura Calamari with Banana Peppers and a Sweet Thai Chili Sauce	\$9.50
Smoked Bacon Poutine	\$8.50
<i>House cut French fries topped with smoked bacon and cheese curds</i>	
Giant Pretzel Charcuterie Board	\$12.50
<i>Baked Bauhaus pretzels served with sausages, spicy mustard, mixed nuts, dried fruits and beer cheese. (Pretzel and mustard only, \$7.50)</i>	

Main Course

All sandwiches are served with house fries. Substitute a salad or onion rings for \$2.50

Champion Reuben	\$10.00
<i>Beer braised brisket, or turkey, sauerkraut, Swiss cheese and Thousand Island dressing on rye bread</i>	
Blue Rock Chicken Reuben	\$10.00
<i>Beer battered fried chicken breast topped with sauerkraut, pepper jack cheese and Thousand Island dressing on a brioche bun</i>	
Champion Turkey Club	\$8.50
<i>Beer braised turkey breast and Applewood smoked bacon with lettuce, tomato, and herb aioli on jalapeno cheddar bread</i>	
Champion Burger*	\$9.50
<i>8oz of beef topped with drunken stout mushrooms, onions, pepper jack cheese, lettuce, tomato and herb aioli on jalapeno cheddar bread.</i>	
NoBull™ Burger	\$9.50
<i>Gourmet and soy free vegan burger topped with drunken stout mushrooms, onions, pepper jack cheese, lettuce, tomato and herb aioli on jalapeno cheddar bread.</i>	
Beer Brats	\$11.50
<i>Bratwurst smothered in onions with spicy mustard on a grinder roll</i>	
Baja Tacos	\$11.50
<i>Three fish tacos with wasabi slaw, guacamole, and pico de gallo on a corn tortilla.</i>	
Beer Battered Fish and Chips	\$14.50

Desserts

Beeramisu*	\$6.50
<i>Lady Fingers soaked in stout and layered with mascarpone cream</i>	
Chocolate Stout Flourless Cake w/ White Chocolate Cream	\$6.50
White Chocolate Banana Bread Pudding	\$6.50

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert us of any allergies or dietary restrictions.