



LOOSE ENDS

BREWING COMPANY

SNACKS

Shrimp Ceviche **\$10**

Large grilled shrimp are diced and mixed with fresh cucumber, avocado, lime juice and cilantro. Served with house made tostones seasoned with sea salt and pepper.

Korean Style Twice Fried Chicken Wings or Crispy Sticky Tofu **\$11** **\$7**

Six twice fried bone-in chicken wings or Crispy Tofu.

The wings are served with one of our delicious sauces or dry rubs:

- *Slightly Spicy Korean Inspired Sticky Sweet Chili Sauce*

- *Buffalo Style Sauce – comes with with Chef Adrian's special extra thick fresh dill ranch dip.*

- *Hatch Chili Dry Rub*

Chef's Seasonal Guacamole (Signature Item) **\$8**

Chef Adrian's Caribbean Guacamole and fresh fried blue corn chips that are lightly salted.

Crab Rangoon (Signature Item) **\$7**

Six crab rangoon made in-house daily, flash fried and served with house-made Tangy Sweet Thai-inspired dipping sauce.

Jalapeno Bombs **\$9**

Four fresh Jalapenos are stuffed with fresh Spicy Tuna, Cream Cheese, dipped into tempura batter, gently fried, then topped with our special Unagi, and Spicy Mayo sauces. This item has lots of flavor with a touch of heat.

Oven Baked Crab Queso **\$11**

House-made queso topped with crab meat, baked in the oven until golden brown, served with lightly salted blue corn tortilla chips we fry fresh each day.

Salmon Patty Sliders **\$13**

Two fresh salmon patties made in house with fresh herbs and spices, cooked on flat top griddle to give a nice crust yet tender in the middle. The sliders come with your choice of house made sauces, and are placed on a Hawaiian style slider bun. Sauce choices are:

- *Fresh Dill Ranch*

- *Remoulade sauce*

Sauce Add-Ons (Sweet Thai Rangoon, Dill Ranch, Buffalo, Unagi, 1000 Island, Spicy Mayo) **.75¢**

SALADS

Deluxe Dinner Garden Salad **\$10**

Fresh mixed greens with cucumbers, tomatoes, carrots, cheese.

Add grilled chicken \$6, grilled large

Shrimp or 4 oz. Salmon filet \$10

Grilled Salmon Quinoa Salad **\$17**

A mound of tri-colored quinoa surrounded by crisp veggies, sliced avocado, and topped with 4 oz. of grilled salmon fillet. Served with your choice of dressing

Roasted Beet Salad **\$14**

Roasted red served over fresh baby greens with crumbled goat cheese, candied walnuts, and orange miso dressing.

All Dressings are House made: Miso Ginger, Thousand Island, Cilantro Vinaigrette, Fresh Dill Ranch

BURGERS

All beef for burgers is ground in house from fresh Certified Angus Beef Chuck and Rib Eye, and are served with fresh hand cut french fries, or seasonal side, and house-made pickles. Trimmings: Lettuce, Tomato, Ketchup, Mustard, Onion, House Pickles

Deluxe Bacon Cheese Burger **\$15**

7 oz. Certified Angus Beef Chuck & Ribeye, American cheese, applewood smoked bacon, with all the trimmings, served on a toasted brioche bun.

Deluxe Classic Cheeseburger **\$14**

7 oz. Certified Angus Beef Chuck and Rib Eye, white American cheese, with all the trimmings, ketchup and mayo, served on a toasted brioche bun.

Red Rock Chorizo Burger **\$15**

A juicy burger made with a blend of Certified Angus Beef Chuck and Rib Eye, authentic spicy Chorizo, and stuffed with Pepper Jack cheese. A combination of red pepper relish, creamy fried avocados, and spiced avocado crema will bring flavors of the southwest.

Morning After Burger **\$15**

7 oz. Certified Angus Beef Chuck and Ribeye blend burger topped with bacon, house made pepper hash, cheese sauce, fried egg, and all the trimmings.

BURGERS (Continued)

Better Than Burger – Roasted Veggie Burger \$15
 A delightful blend of roasted seasonal veggies and spices to create a burger experience not soon forgotten. The patty is grilled on the flat top for a crusted exterior but soft texture inside. Served on a bed of red pepper relish, then topped with fried avocado, and spicy avocado crema. (contains nuts)

SANDWICHES

All sandwiches served with fresh hand cut French fries or seasonal side, and house-made pickles.

Big City Reuben \$20
 Ten ounces of thin sliced Pastrami piled high on grilled sourdough rye bread, and topped with LEB beer-braised sauerkraut, Swiss cheese, and house-made Thousand Island dressing. Served with a side of 1000 island for dipping.

Fried Tomato BLT \$14
 Fresh sliced Roma Tomato is lightly coated with corn meal and gently fried to a golden brown color. We then add Applewood smoked bacon, lettuce, and mayo to sourdough bread.

DINNERS

All dinners come with your choice of two sides unless otherwise noted (Deluxe side salad, Fresh cut fries, Seasonal Stir Fry Vegetables, or Seasoned Stir Fry Broccoli Spears)

Churrasco Skirt Steak \$28
 Thinly sliced seasoned grilled skirt steak, topped with Chef Adrian's amazingly flavorful Churrasco sauce. This dish really pairs nicely with our Seasoned Stir Fried Broccoli.

Ribeye Steak \$33
 We hand trim our Certified Angus Rib Eye steaks, then charbroil a 12 oz. cut to your preference.

Crab Crusted Roasted Salmon (Signature Item) \$32
 Chef Adrian's specialty using tender crab meat salad on top of a rich fresh salmon fillet. Roasted under a flaming broiler and topped with spicy mayo. We recommend pairing with the stir-fried vegetables.

DINNERS (Continued)

Fresh Grilled Salmon \$26
 Simply prepared and grilled for the Purist.

Grilled Chicken Breast \$20
 Fresh Grilled Marinated Chicken Breast topped with fresh mango salsa and balsamic glaze.

SIDES

Fresh Hand Cut Fries \$6
 Double fried then lightly seasoned with sea salt and pepper.

Seasoned Fries: Try one of our house made seasonings: \$7
 - Hatch Chili
 - Parmesan Truffle

Seasonal Stir Fried Vegetables \$6

Seasoned Stir Fried Broccoli \$6

Deluxe Side Salad \$6

KIDS MENU - 12 years and

Served with our Fresh Cut Fries or Seasonal Fresh Fruit medley, and kid-sized beverage, including Apple Juice.

Grilled Cheese \$6

PB&J \$6
 Fresh Organic strawberries are used in the delicious freezer style jam.

Crumbly Monkey Dessert (OK..for grown-ups too) \$6
 We crumble a house made chocolate chip cookie, add sliced banana, all natural vanilla bean ice cream, and drizzle chocolate syrup on top.

BEVERAGES

Craft Sodas made with Cane Sugar \$3
 Cola, Diet Cola (sugar free), Lemon Lime, Orange, and Root Beer, (*Free Refills*)

Alex's Lemonade: A portion of the proceeds goes to Alex's Lemonade Stand Foundation, an American Pediatric Cancer Charity. \$4



LOOSE ENDS BREWING COMPANY

BEER

Prokop – Cream Ale

Distinct corn-like flavor with a faint but noticeable bitterness.
Easy drinking for a hot summer day.

4.8 **15** **3.7** *Straw to light
gold color*
ABV IBU SRM

Henry – Hefeweizen

Flour-like maltiness balanced by wheat malt. Strong yeast ester flavors of clove and banana.

5.2 **13** **3.5** *Golden opaque
hazy*
ABV IBU SRM

Lorentz Force – Belgian Tripel

A malt forward beer with flavors of caramel and toffee. Lightly hopped with low bitterness and virtually no hop aroma.

7.2 **30** **4** *Golden Yellow*
ABV IBU SRM

Mega Amps – West Coast IPA

Loaded with Columbus, Centennial, and Chinook hops that blend into strong aromas and flavors of pine, floral, and citrus. An assertive bitterness.

9 **83** **9** *Bright golden
color*
ABV IBU SRM

Ohms – New England IPA

Loaded tropical fruit aromas; pineapple, guava, and orange. The soft mouthfeel lends to smooth and easy drinking with a low bitterness.

6.5 **42** **4** *Brilliant golden color
and strong haze*
ABV IBU SRM

GUEST TAPS

Crooked Handle Brewing – Roadside (Peanut butter Porter)

Hints of chocolate combined with a delicious peanut butter finish and aroma

5.6 **30** **30** *Dark Chocolate Brown*
ABV IBU SRM

(Continued. . .)

Crooked Handle Brewing – Wee Bit’O Trouble (Wee Heavy)

A rich full-bodied and complex malt driven ale. Delivering a sweet caramel beginning that finishes off with a Wee bit of strong ale heat.

9

ABV

20

IBU

26

SRM

Ruby Brown

Branch & Bone Artisanal Ales – Trinity of Oak (Ohio Wild Ale)

A collab with Little Fish Brewing, Trinity of Oak is brewed with all Ohio malts and hops. Aged in Gin, White Wine, and Red Wine barrels for 1 year. Complex and oak forward

6.8

ABV

15

IBU

6

SRM

Bright light gold