

POULTRY & SEAFOOD ENTRÉES

ALL INCLUDE CHOICE OF STARCH AND VEGETABLE UNLESS OTHERWISE NOTED.

CHICKEN MARSALA Chicken breast lightly floured and sautéed with mushrooms and Marsala wine. \$7.95

CHICKEN VESUVIO Sautéed chicken breast with garlic and white wine. \$7.95

STUFFED CHICKEN Stuffed with sun-dried tomatoes, spinach and goat cheese. \$8.25

CHICKEN CORDON BLEU 8oz. breaded chicken breast stuffed with ham and Swiss. \$10.95

CHICKEN FLORENTINE Seared chicken with creamy bacon and spinach sauce. \$7.50

CHICKEN PICATA Capers and lemon in a Vermouth sauce. \$7.95

ROASTED TURKEY BREAST Lean, juicy turkey breast. \$8.25

CHICKEN PARMIGIANA Breaded chicken with marinara sauce and parmesan cheese over penne pasta. *(Does not include choice of starch or vegetable.)* \$7.50

PESTO TILAPIA Pesto encrusted tilapia. \$7.95

JAMBALAYA Shrimp and sausage in Cajun rice. *(Does not include choice of starch or vegetable.)* \$8.95

GRILLED SALMON Fresh Atlantic salmon. \$8.25

BEEF & PORK ENTRÉES

ALL INCLUDE CHOICE OF STARCH AND VEGETABLE UNLESS OTHERWISE NOTED.

BEEF WELLINGTON 4 oz. locally raised tenderloin in a puff pastry. \$12.95

BBQ BRISKET Slow roasted locally raised beef. \$7.95

PEPPER CARVED PRIME RIB* Cooked to order. \$14.95

STUFFED FLANK STEAK Locally raised flank steak stuffed with spinach and fontina. \$8.50

MEATLOAF Gella's homemade meatloaf with herbs, peppers and onions. \$6.95

POT ROAST Tender locally raised roast. \$8.25

FAJITAS Beef or chicken with red peppers, jalapeños, onions and flour or corn tortillas. *(Does not include choice of starch or vegetable.)* \$7.95

PORK CHOPS Grilled pork chops topped with a chimichurri sauce of oregano, parsley, olive oil, vinegar, lemon juice, onion and garlic. \$8.25

CARVED PORK TENDERLOIN Oven roasted pork tenderloin. \$7.95

TERIYAKI PORK CHOPS Pork chops in teriyaki sauce and sesame seeds. \$8.50

MEMPHIS STYLE BBQ PULLED PORK \$7.25/pound

BOXED & TRAY LUNCHES

INCLUDES GELLA'S HOMEMADE KETTLE CHIPS.

SUBSTITUTE ANY SPUD, SPROUT OR SIDE FOR AN ADDITIONAL \$.50

ADD A MIXED GREENS OR CAESAR SALAD: \$1.00

Choose from individually boxed lunches or a tray stacked with your choice of sandwich from our regular menu. Please call to discuss sandwich options and pricing. Starting at \$6.95

SPUDS, SPROUTS & SIDES

VEGETABLE CHOICES

Seasonal Blend of Steamed Veggies • Oriental Stir Fry • Steamed Asparagus
Green Beans with Almonds • Honey Glazed Carrots • Baked Corn Pudding
Ratatouille *(Sautéed onions, red pepper, eggplant, zucchini, tomato, thyme and rosemary.)*

STARCH CHOICES

Mashed Potatoes • Twice Baked Potatoes with Bacon, Chives & Cheese
Roasted Red Potatoes • Potatoes Au Gratin • Black Rice • Jasmine Rice

DESSERTS

CHOCOLATE MOCHA TRUFFLES \$.95 each • **CHOCOLATE STRAWBERRIES** \$1.25 each

GERMAN CHOCOLATE CHEESECAKE \$3.50 each • **STRAWBERRY SHORTCAKE** \$2.50 each

CHEESECAKE BITES \$1.95 each • **HOMEMADE TIRAMISU*** \$2.25 each

FRUIT COBBLER Choose from apple, cherry or mixed berry. \$1.75 each

CRÈME BRÛLÉE \$3.50 each cup • **CHOCOLATE MOUSSE** \$2.95 each cup

CHOCOLATE FOUNTAIN WITH FRESH FRUIT \$4.25

HOMEMADE BROWNIE & COOKIE TRAY \$.50 each • **WHOLE CAKES** Starting at \$35

AMENITIES

ON AND OFF-SITE CATERING • INQUIRIES WELCOME FOR FULL-PLATE SERVICE
HORS D'OEUVRES, COCKTAIL, LUNCH & DINNER BUFFETS AVAILABLE
CUSTOM BANQUET/CATERING MENUS AVAILABLE • EVENT PLANNING ASSISTANCE
FULL BEVERAGE SERVICE • WIRELESS HIGH-SPEED INTERNET
PRIVATE ROOM • NO ROOM FEE WITH FOOD SERVICE • AUDIO-VISUAL FACILITIES

(ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED)

*Item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDCRAFTED BREWS

★ DENOTES AWARD WINNING BREWS.
PLEASE CALL TO ASK ABOUT OUR SEASONALS!

16 oz. SLICE \$3.50 • 22 oz. BIG SLICE \$4.50 • SAMPLER (6 HOUSE, 2 SEASONAL) \$6.50

NO. 01 PALE ALE 5.6% ABV Golden with a full, rich flavor from dry-hopped cascade hops.

★ **NO. 02 AMERICAN WHEAT** 4.5% ABV Golden American wheat ale with clean, crisp flavor.

American Wheat, Bronze Medal 2008

Great American Beer Festival® AMERICAN-STYLE WHEAT CATEGORY

Vote For Beer Winner 2008

NO. 03 AMBER ALE 5.0% ABV Amber ale with hints of malt and caramel.

NO. 04 AMERICAN BROWN 5.2% ABV Rich and flavorful ale with distinct nutty overtones.

★ **NO. 06 OATMEAL STOUT** 6.0% ABV Full-bodied with hints of caramel, coffee and chocolate.

Oatmeal Stout, Gold Award 2010

Oatmeal Stout, Gold Medal 2008

World Beer Cup® OATMEAL STOUT CATEGORY

Great American Beer Festival® OATMEAL STOUT CATEGORY

Oatmeal Stout, Silver Medal 2005

Great American Beer Festival® BRITISH STOUT CATEGORY

NO. 07 RASPBERRY WHEAT ALE 4.5% ABV Light wheat ale with a hint of sweet raspberries.

NO. 08 LEMON ALE 4.3% ABV Clean, crisp light wheat ale perfect for the lemonade lover.

★ **NO. 09 AMERICAN HEFEWEIZEN** 4.5% ABV The unfiltered version of our American wheat.

American Hefeweizen, Bronze Medal 2007

Great American Beer Festival® AMERICAN-STYLE HEFEWEIZEN CATEGORY

NO. 24 IPA (INDIA PALE ALE) 6.2% ABV This potent brew bursts with intense hop flavor and bitterness.

OTHER BEVERAGES

SOFT DRINKS \$1.95

Lb. HANDCRAFTED ROOT BEER • Lb. HANDCRAFTED CRÈME SODA • DR. PEPPER • SIERRA MIST PEPSI • DIET PEPSI • MOUNTAIN DEW • ICED TEA • COFFEE • HOT TEA • HOT CHOCOLATE

BREWS TO GO, EVEN ON SUNDAY!

Beer available for take out even on Sundays until 7pm. Full service bar for dine-in only.

REFUNDABLE KEG DEPOSITS: Keg \$50 • Keg Tap \$50 • Cooling Bin \$50

PLEASE NOTE: Order kegs at least two days in advance.

GROWLERS & KEGS:

GROWLER (64 oz.) \$12 • GROWLER REFILL \$9

5 GAL. KEG (40 pints) \$50 • 7¼ GAL. KEG (62 pints) \$70 • 15½ GAL. KEG (124 pints) \$120

Lb. ROOT BEER OR CRÈME SODA GROWLERS & KEGS:

GROWLER \$10 • REFILL \$7 • 5 GAL. KEG \$35 • 7¼ GAL. KEG \$45 • 15½ GAL. KEG \$80



CATERING MENU

HAYS' NATIONAL AWARD WINNING BREWERY & DINER **785.621.BREW**
117 E. 11TH • DOWNTOWN HAYS, KS 67601 www.LbBrewing.com

(2739)

STARTERS

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.

SHRIMP COCKTAIL* Shrimp and crab in a tomato mixer of onions, jalapeños and cilantro served in a cocktail glass with saltine crackers. \$3.25

STUFFED SHRIMP Shrimp filled with seafood stuffing, jalapeños and monterey jack cheese, wrapped with bacon, deep fried then topped with parmesan cheese. \$3.25

JUMBO SHRIMP Large shrimp served with cocktail sauce. \$2.50

COCONUT SHRIMP Large shrimp breaded in coconut and served with mango sauce. \$2.75

COCONUT CHICKEN Chicken nuggets breaded with coconut and bread crumbs. Served with peach sauce. \$1.25

CHICKEN TENDERS Breaded, flash fried. \$2.00

SMOKED TENDERLOIN MINI SANDWICH Homemade bun with sliced roasted tenderloin and bacon horseradish sauce. \$3.75

CHEESE & CRACKER TRAY Gruyere, brie, provolone, Swiss and more gourmet cheeses. \$3.50

STUFFED MUSHROOMS Mushrooms stuffed and broiled with chopped mushrooms, spinach, onions and monterey jack cheese. Served with marinara sauce. \$1.75

CHIPS & SALSA Choose from salsa verde, salsa roja or guacamole. \$1.25

CRAB CAKES PETITE Served with tartar sauce. \$3.50

MOZZARELLA, TOMATO & BASIL BRUSCHETTA Bruschetta toast with fresh mozzarella, tomato slices and basil. \$1.95

WHOLE SALMON FILET Smoked or cured per pound. (market price)

SUSHI CALIFORNIA ROLL Choose from shrimp or crab. \$3.50/roll

PESTO MARINATED LOLLY CHOPS Mini lamb chops with bone in. \$2.75/chop

MEATBALLS Marinara or bbq sauce. \$.95

MINI SANDWICHES Homemade rolls with a trio of ham, turkey and roast beef. \$1.50/sandwich

VEGGIE TRAY Choose fresh or grilled. \$2.95

FRUIT TRAY Seasonal fresh fruits. \$2.50