# ★ Krootz Brewing Company ★ Gainesville, Texas Tel. 940-668-0307

## **Appetizers**

King Pretzel A pub favorite! Two Bavarian Pretzels cooked to a perfect golden brown then brushed with butter and lightly salted. Choice of mustard or marinara dipping sauce.  • Add cup of our homemade Mother Blues Beer Cheese - \$2.50	\$8.95
Badass Nachos  Double stacked massive mound of crispy tortilla chips topped with our homemade seasoned taco meat, green onions, pico de gallo, sour cream, black olives, jalapeños, lettuce and smothered in our homemade Beer Cheese.	\$12.95
Cheesebread Cheesebread coated with garlic butter sauce and topped with mounds of Mozzerela cheese. Served with your choice of garlic butter or marinara sauce.  • Add extra dipping sauce - \$.50 / Add beer cheese - \$2.50	\$8.95
Chips and Queso Large mound of crispy tortilla chips served with a large skillet of our Blanco Cheese Queso blended with our seasoned Taco Meat and homemade salsa.	\$9.95
Chips and Salsa Made with our fresh fried tortilla chips and homemade salsa.	\$4.39
Basket of Hand-Cut Fries Generous portion of our fresh homemade fries - enjoy plain, with ketchup or even a side of our homemade beer cheese.  • Add cup of our homemade Mother Blues Beer Cheese - \$2.50 / Ranch or Bleu Cheese Dressing - \$.50 / Aioli Sauce - \$.50	\$4.95
Loaded Bacon Jam Fries Generous portion of our fresh homemade fries, smothered in our Mother blues Beer Cheese then topped with our homemade bacon marmalade and jalapeños.  • Add side of Ranch or Bleu Cheese Dressing - \$.50 / Aioli Sauce - \$.50	\$10.95
Homemade Onion Ring Tower These massive chunks of heaven are made with our Mother Blues beer batter and yes, sooo good! • Add cup of our homemade Mother Blues Beer Cheese - \$2.50 / Ranch or Bleu Cheese Dressing - \$.50 / Aioli Sauce - \$.50	\$6.95

Allergen Notice: Any of our food items could contain peanuts and/or be prepared where peanuts are utilized.

## **Burgers**

All of our massive burgers are cooked with a hefty ½ lb hamburger patty, brushed with our Double Pumper Beer & Maple Syrup glaze, then topped with fresh veggies and homemade buns from Mom's Bakery in Sherman, TX. Served with Kettle Chips (substitute fries for \$1.75) Note: All burgers cooked well done unless otherwise requested.

#### Krootz Pub Burger

\$9.95

Our original burger topped with lettuce, pickles, tomatoes and onions and your choice of mustard, mayo or ketchup.

• Add Cheese (Mild Cheddar, Pepper Jack, Swiss) - \$1.00 / Add Bacon - \$2.00 / Add Caramelized Onions - \$1.00 / Add Sautéed Mushrooms - \$1.50

#### Brewmaster Burger

\$10.95

Brought to you courtesy of our Brewmaster and Head Brewer. This behemoth has all the goodies on our Krootz Pub Burger but topped with a Spicy Bacon Marmalade that has just the right amount of kick and tons of bacon flavor.

• Add Cheese (Mild Cheddar, Pepper Jack, Swiss) - \$1.00 / Add Bacon - \$2.00 / Add Caramelized Onions - \$1.00 / Add Sautéed Mushrooms - \$1.50

#### Mushroom Swiss Burger

\$10.95

½ lb patty smothered with sautéed mushrooms and our homemade Aioli sauce then sandwiched with 2 pieces of Swiss Cheese. Topped off with a homemade bun from Mom's bakery.

Add Bacon - \$2.00 / Add Caramelized Onions - \$1.00

#### Krootz Hell Yea Badass Burger

\$14.95

½ lb patty slapped with 2 strips of bacon and layered with our bacon marmalade. We then smother it with our home-made Beer Cheese Macaroni. This is no ordinary macaroni - made with our Mother Blues Beer Cheese, then mixed with our homemade gochuchang and aioli sauce for a perfectly balanced taste to fire all your taste buds at once! Finally, add in lettuce, pickles, tomatoes and onions and your choice of mustard, mayo or ketchup. All that topped off with a home-made bun from Mom's Bakery. Truly worthy of "pornburger" status.

• Add Cheese (Mild Cheddar, Pepper Jack, Swiss) - \$1.00 / Add Extra Bacon - \$2.00 / Add Caramelized Onions - \$1.00 / Add Sautéed Mushrooms - \$1.50

\* Beyond Meat vegan patty available (additional \$1.85).

\*\*\* Substitute our homemade fries for \$1.75 \*\*\*

\*\*\* Substitute our homemade onion rings for \$2.75 \*\*\*

## **Entrées**

#### Fajita Style Grilled Chicken

\$12.95

Tender grilled chicken breast glazed with our Double Pumper beer sauce, then stacked on top of fresh sautéed bell peppers and caramelized grilled onions. Our homemade Crème fraîche sauce is perfect for dipping. Paired with our sautéed mushrooms and garnished with lime slices.

• Add Cheese (Mild Cheddar, Mozzarella) - \$1.50

### Sandwiches

\$9.95

Topped with 4 thick strips of Peppered Bacon, lettuce, tomatoes and mayo. Served with Kettle Chips

• Add Cheese (Mild Cheddar, Pepper Jack, Swiss) - \$1.00 / Add Extra Bacon (2 Strips) - \$2.00 / Add Caramelized Onions - \$1.00 / Add Sautéed Mushrooms - \$1.50

\*\*\* Substitute our homemade fries for \$1.75 \*\*\*

\*\*\* Substitute our homemade onion rings for \$2.75 \*\*\*

#### **Texas Tacos**

Our tacos start with a large flour tortilla, your choice of seasoned grilled chicken or seasoned ground beef, then layered thick with cheese, lettuce, Pico de Gallo and topped off with our Sriracha ranch sauce for just the right amount of kick. Unbelievably awesome!!

Grilled Chicken Taco \$4.75

Ground Beef Taco \$4.75

Taco Combo \$9.95

Choice of 2 Tacos: Beef, Chicken or Combo + Chips & Salsa

## **Wings**

True "pub wings" made with our homemade wing sauces. Add celery/carrots, fries and your choice of dipping sauces along with an ice-cold beer to find your inner peace and be at one with stuff.

	6	10	20
Buffalo - Mild	\$9.95	\$12.95	\$24.95
Buffalo - Hot	\$9.95	\$12.95	\$24.95
Double Pumper BBQ	\$9.95	\$12.95	\$24.95
Honey Garlic	\$9.95	\$12.95	\$24.95

Add Ons: Ranch or Bleu Cheese Dressing - \$.50

Celery + Carrots - \$1.00

French Fries - \$1.75 Onion Rings - \$2.75

#### **Pizza**

Our pizzas have our special blend of tomato/marinara sauces then layered with 100% Mozzarella cheese and finished with a garlic buttered crust. Choose from one of our styles below or create your own.

Available toppings: Pepperoni, Canadian Bacon, Sausage, Bacon, Jalapeños, Caramelized Onions, Black Olives, Bell Peppers, Sautéed Mushrooms

\* Low-Carb Cauliflower crust available for additional \$3.85 on 10" Pizzas

	10"	14"
Cheese	\$9.95	\$12.95
Margherita	\$11.95	\$16.95
Pepperoni	\$11.95	\$16.95
Canadian Bacon	\$11.95	\$16.95
Sausage	\$11.95	\$16.95
Meat Lovers Pepperoni, Canadian Bacon, Sausage, Bacon	\$14.75	\$21.95
Supreme This is no ordinary supreme - loaded with Pepperoni, Bacon, Sausage, Bell Peppers, Black Olives, Sautéed Mushrooms in our garlic butter sauce and Caramelize will definitely get your taste buds on your good side!		\$22.45
Taco Pizza Gotta try this one - loaded with Salsa, Mozzarella & Ch cheese blend, seasoned taco meat, Pico de Gallo and topped with melted Blanco cheese.		\$22.45
Bacon Marmalade Our signature pizza! Starts off with garlic butter sauce and then topped with our made in-house bacon marri		\$22.45

## **Desserts**

Brown Betty Pie and Beer Ice-Cream Ready for something to kick your sweet tooth into ove Well here you go - Starts off with our Brown Betty Pie: home-made buttermilk biscuits mixed with Granny Smi apples, then oven toasted for that perfect warm, crisp t It all gets topped off with a scoop of our Beer Ice-Crean beer ice-cream, made with our BT Justice Vanilla Porter Probably be the best ice-cream you have ever tasted! A finally - drizzled with our Double Pumper caramel and a powdered sugar.	th exture. n! Yes, And	\$9.95
Beer Ice-Cream Cup Enjoy a scoop of our homemade beer ice-cream made our BT Justice Vanilla Porter. Trust me, you will not be disappointed!	with	\$3.85
Beer Ice-Cream Pint It's so good, you'll definitely want to take a pint home!		\$9.95
Cinnamon Pretzel  Warm, soft pretzel straight out of the oven, topped with cinnamon sugar and served with a side of our homemacream cheese dipping sauce.		\$4.95
Sides and Extras		
	Cup	Bowl
Beer Cheese Made with our Mother Blues Pale Ale	\$2.50	\$5.95
Beer Cheese Macaroni Made with our Mother Blues Beer Cheese, blended with		\$5.95
homemade Gochujang sauce then topped with chedda cheese, bacon, bread crumbs and chives. You can try us you've had better, but nobody will believe you.	r	
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# <u>Wine</u>

## White

Glass	Bottle
Arche - Chardonnay \$8 Estate grown. Aromas of melon, apple blossom and pear with undertones of almond, vanilla and jasmine. Hints of honey and caramel that translate directly to the palate. Served chilled.	\$34
Blue Ostrich - 2 Muscateers \$7  A 50/50 blend of two cultivars, Muscat L'Orange and Muscat Canelli. The grapes hail from Terry Country, high on the Llano Estacado. Effervescent and lightly sweet. It drinks like a prosecco. Served chilled.	\$30
Blue Ostrich - Poco Seco \$8  Dry White Wine. Dry Orange Muscat from the Diamante Doble Vineyard in the Texas High Plains. Light and fruity with essence of citrus. Served chilled.	\$34
Deschain - Barrier Block - Vermentino \$8  A bright and sassy single-vineyard, single-block wine from Texas! Lively on the tongue, our Texas High Plains  Vermentino is a great refresher on a hot day. Beautifully fruit driven by white peach, lime and pink grapefruit, balanced with crushed mineralogy and a hint of salinity	\$34
Firelight - Viognier \$9 semi-sweet with dry finishshort and sweet.	\$38

## Rose' / Blush

4R - Fräulein von 4R Sweet Blush - Citrus aromas give way to bright dragon fruit and strawberry flavors in this teasingly sweet blush. Served chilled.	\$4	\$16
4R - Nectar Nero  Dessert Rosé - With a rich aroma of rose petal and flavors of apricot and tangerine peel, this wine is deceptively complex a sweet wine. Served chilled.		\$20
Blue Ostrich - Rosato Moscato Sweet Moscato style wine. Fruity with notes of citrus. Serve chilled.	<b>\$7</b> ed	\$30
Deschain - Purtell - Grenache Rosé Single-vineyard Rosé from the Texas High plains! Quite pale dry style (but not too dry!). Packed with beautiful fruit that prances into a crisp and refreshing finish. A true Old-World-style porch pounder, perfect for our sizzlin' Texas summer days! Served chilled.		\$34
Sparkling Wine		
4R - Effervesce Sparkling Brut - Citrus, pear and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel. Served chilled.	\$8	\$34

## Red

4R - Cabernet Sauvignon  Medium-Bodied, Dry Red Wine - Rich dark, red fruit flavors a accented with subtle oak and a smooth finish.	\$7 are	\$27
Arche - Cabernet Sauvignon Hint of dark fruit and slight oak flavor. Slightly dry but smoot finish.	\$11 oth	\$46
Blue Ostrich - Cielo Grown on the High Plains. Award winning sweet red blend Served chilled.	<b>\$8</b> l.	\$34
Blue Ostrich - Mourvèdre  Dark thick skins provide firm tannins and deep color for this hearty dry red wine that is perfect for the dinner table.	\$9	\$38
Blue Ostrich - Tempranillo Estate grown. Aged 9 months in American oak barrels. Aromas and flavors of tobacco, leather and herb. Dry, red a full bodied.	<b>\$9</b> nd	\$38
Deschain - Unchained - Texas Red Wine  A Texas original! This unique blend provides bold balance between spicy black cherry fruit, leathery tannins and nuand of baked earth. Full-bodied, expansive mouth feel accompanied by hints of white pepper, baking spice and lig toasted oak, this wine will linger in your thoughts.		\$42
Firelight - Cabernet Sauvignon This 2017 Cabernet Sauvignon is aged in French Oak and w big, bold, and delicious flavors.	<b>\$12</b> rith	\$48
Firelight - Igniter Sweet red wine made with the grape Ruby Cabernet. This wine starts sweet on the front palate and finished off-dry. Served chilled.	\$7	\$30
Firelight - Syrah This marvelous Syrah provides a burst of flavor on the front the pallet and tapers off to a smooth and complex finish. Experience tastes of dark berries and leather that round off expressions of earthiness and mild pepper.		\$50

# <u>Drinks</u>

## Soft Drinks (Free Refills)

Coke	\$2.65
Diet Coke	\$2.65
Orange Fanta	\$2.65
Dr. Pepper	\$2.65
Diet Dr. Pepper	\$2.65
Sprite	\$2.65
IBC Root Beer (Pure Cane Sugar) 12 oz bottle (No Refills)	\$2.65
Homemade Fresh Squeezed Lemonade (No Refills)	\$2.65
Tea (Free Refills)	
Sweet Tea	\$2.65
Unsweet Tea	\$2.65
Hot Beverages	
Coffee	\$2.50
Energy Drinks	
Monster Energy - Original	\$3.00
Monster Energy - Ultra Sunrise (orange)	\$3.00
Monster Energy - Ultra Violet (purple)	\$3.00