

# TAPROOM MENU

## PUB-STYLE FARE TO SHARE

*or not, you do you.*

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|---|---|
| <b>Spinach Artichoke Dip</b> <b>\$9.99</b>  | <b>Buffalo Poutine</b> <b>\$10.99</b>   |
| Creamy, cheesy dip with spinach and marinated artichokes. Served with a warm baguette   | Melty pepper-jack cheese and brown bison gravy on a bed of french fries   |
| <b>Chipotle Dip</b> <b>\$9.99</b>   | <b>Charcuterie</b> <b>\$13.99</b>   |
| Creamy, cheesy dip blended with chipotle and adobo for a nice, mild heat. Served with a warm baguette   | Pecorino Cheese, Irish Cheddar, Italian Salami, Greek Olive Blend, and Pink Lady Apple. Served with a warm baguette |
| <b>Corn Fritters</b> <b>\$8.99</b>  | <b>Fried Pickles</b> <b>\$8.99</b>  |
| Bite-sized pepper-jack cheese corn fritters, served up with made-from-scratch dipping sauce   | Crispy battered dill pickles, fried and served up with made-from-scratch dipping sauce                              |
| <b>Soft Pretzels</b> <b>\$9.99</b>  | <b>Mediterranean Toasts</b> <b>\$10.99</b>  |
| Three soft pretzel sticks served with nacho cheese sauce and spicy brown mustard  | Olive tapenade, feta cheese, arugula, and cherry tomatoes on toasted baguette, drizzled with olive oil              |
| <b>Wings</b> <b>\$10.99</b>   |   |
| Eight traditional naked wings tossed in your choice of a chili-lime dry rub, chipotle-mesquite dry rub, mango-habanero dry rub, whiskey bbq sauce, or asian sweet and tangy sauce, served with celery, carrot sticks, and your choice of ranch or blue cheese for dipping |   |

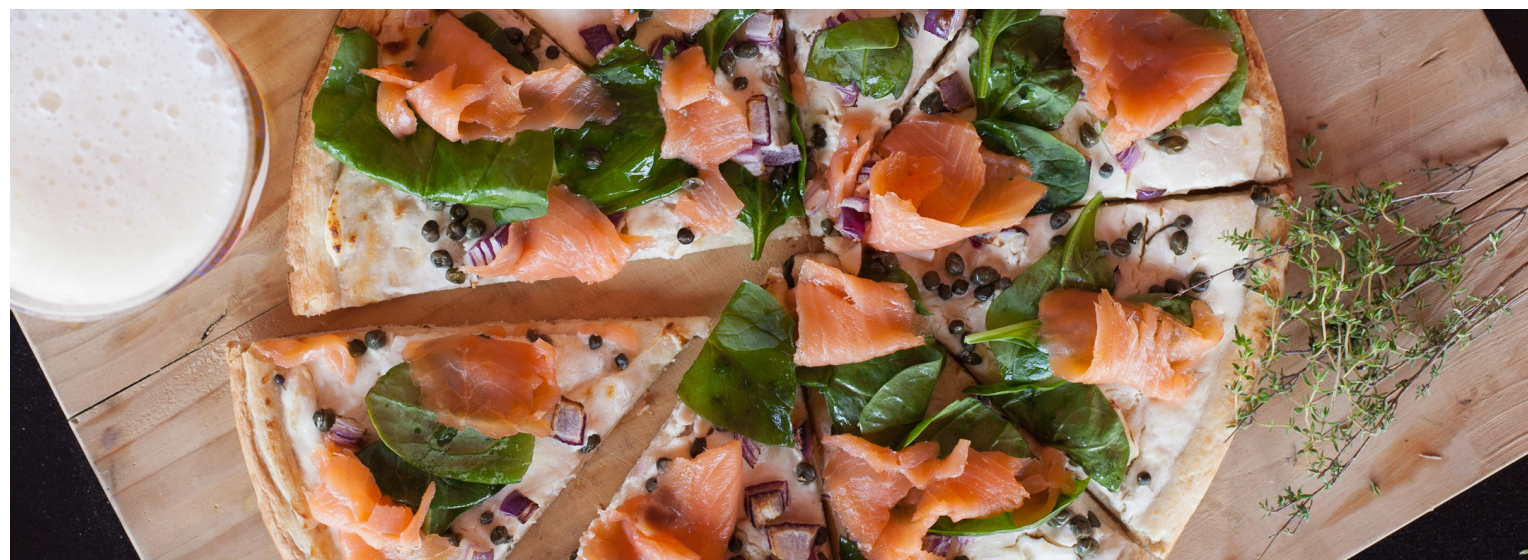
## SANDIES + BASKETS

**Sides:** French fries, Old Bay seasoned fries, or cottage cheese. **Dipping Sauces:** BBQ, Ranch, Blue Cheese, 1000 Island

+ Add: Onion Rings for \$2, or Side Caesar Salad for \$3.99

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| <b>Fish and Chips</b> <b>\$12.99</b>   | <b>Chicken Tenders</b> <b>\$12.99</b>                        |
| Your choice of deep fried beer-battered cod OR seasoned and grilled cod fillets with no bread-ing. Served with tartar sauce, coleslaw, and your choice of side | 3 juicy tenders served with choice of side and dipping sauce |
| <b>Beer Brat</b> <b>\$12.99</b>  |  |
| Bratwurst slow roasted in a Mount Rushmore Brewing Company Ale, served with your choice of side  |  |
| + Add: Chili Bean Sauce \$1    Nacho Cheese Sauce \$1    Sauerkraut \$1  |  |

## SPECIALTY PIZZAS



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|--|---|
| <b>Smoked Salmon Pizza</b> <b>\$21.99</b>  | <b>Macburger Pizza</b> <b>\$18.99</b>   |
| 12" crust with an olive oil and cream cheese base, topped with smoked salmon, sliced red onion, and capers | 12" crust with 1000 Island sauce, topped with ground beef, pickles, onion, American cheese, and crisp lettuce   |
| <b>Veggie Pizza</b> <b>\$16.99</b>   | <b>Tap Room Cheese Pizza</b> <b>\$15.99</b>   |
| 12" crust with house marina, cheese blend, spinach, tomato, onion, mushrooms, and peppers                  | 12" crust with marinara sauce and a special Mount Rushmore Brewing Company cheese blend featuring Irish Cheddar |





## CREATE YOUR OWN

### B.Y.O.B.

(Build Your Own Burger, we'll bring the beer)  
Includes lettuce, tomato, and onion. Served with one side.

Beef	\$10.99
Buffalo	\$11.99
Elk	\$12.99
Chicken	\$10.99
Beyond Veggie Burger	\$10.99

### Toppings: \$1/each

Bacon	Provolone Cheese
Mushrooms	Cheddar Cheese
Caramelized onion	Swiss Cheese
Bell Pepper	Blue Cheese Crumbles
American Cheese	

**Sides:** French fries, Old Bay seasoned fries, or cottage cheese.

+ **Add:** Onion Rings for \$2, or Side Caesar Salad for \$3.99

### B.Y.O.P.

(Build Your Own Pizza, we'll bring the beer. You know the drill.)

12" Thick or Thin	\$12.99
Vegan/Gluten-Free Cauliflower Crust	\$14.99

### Toppings: \$1.50/each

Bacon	Chicken
Italian Sausage	Bell Peppers
Pepperoni	Onions
Canadian Bacon	Mushrooms
Pineapple	Jalapeños
Black Olives	
Ground Burger	

## A LITTLE ABOUT OUR BEER

Originally started in Hill City in the late 1990's, Mount Rushmore Brewing Company started as a happy hometown dream for Brian and Janet Boyer. Resurrected here in Custer in 2017, the Brewery has embraced that hometown mentality.

Our beers are built on balance and drinkability, so fresh we serve them out of our conditioning tanks the minute they're ready. We take pride in sourcing all of our base malts from Two Track Malting in North Dakota; and our hops from sustainably-managed family- and cooperatively-owned farms. Our spent grain goes towards enriching nearby vegetable and herb gardens and feeding locally ranched livestock (which returns to our kitchen whenever possible!)

### Trust Buster - Scottish Export 5.5%

Sweet malty aroma, medium-bodied, malt-forward with a slightly sweet finish and very low bitterness. Adhering closely to the tradition of a Scottish Export or 80 Shilling, our Scottish is full on the palate with a nice toasty finish, picking up its deep reddish color and malty, caramel-like flavor from the traditional long kettle boil.

### American Fabius - Blonde 4.8%

The perfect blend of hops, malt, and subtle esters on the nose, light-bodied, crisp, and clean with a very balanced finish. A "common," or 'lager-like' blonde ale, designed for balance in all respects: not too sweet, not too bitter, not too hoppy, not too malty.

### Buffalo Snot - Dry Oatmeal Stout 4.3%

Aroma dominated by roasted barley and toasted base malt, followed by the rare combination of both the classic full body and the fleeting dry finish common to Irish-style stouts. A session drinker designed to drink like an Irish Stout but pack a slightly bolder flavor profile.

### Long Tom - IPA 6%

Prominent citrus and pine hop aroma, high bitterness matched by the perfect sweetness in the body, finishes dry and bitter like a proper IPA with a lingering malt aftertaste. An ode the best of both UK and US IPAs, our IPA has a healthy (slightly toasty) malt foundation, and the right amount of sweetness to match its high bitterness and assertive American hop aroma: An IPA for lovers of hops and malt alike.

### Rail Splitter - London Style Porter 5.3%

Very little hop aroma, restrained roasted malt in front, full-bodied with a dry-to-slightly sweet and balanced finish. The perfect hybrid of London and American Porters, this beer is eminently smooth with a full presence on the palate, lacks astringency and bitterness, and is neither cloying nor overly-coffee like.

### Black Hills Gold - Premium American Lager 5%

Our take on the standard American lager: crisp and dry, light bodied with a grainy sweetness from the flaked maize. Full-flavored but light on the palate. Little-to-no hop aroma and highly carbonated.