

TAPROOM MENU

PUB-STYLE FARE

Add onion rings for \$2.99

Grilled Caesar Salad **\$10.99**

Charred romaine hearts with Caesar dressing with pine nuts and shredded carrot and croutons. Add Chicken, Shrimp, or Salmon for \$4.99

Fish and Chips **\$11.99**

Your choice of deep fried beer-battered cod OR seasoned and grilled cod fillets with no breading. Served with tartar sauce, French fries, and coleslaw.

Wings **\$11.99**

Eight traditional naked wings tossed in your choice of a chipotle-mesquite dry rub, buffalo style, 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.

Breadbowl Beer Beef Stew **\$12.99**

A hearty beef stew made with our lager served in a toasty bread bowl.

House Salad **\$10.99**

Mixed Greens, cranberries, feta cheese, grape tomatoes, walnuts, and shredded carrot. Add Chicken, Shrimp, or Salmon for \$4.99

Charcuterie Board **\$13.99**

Pecorino Cheese, Irish Cheddar, Italian Salami, Greek Olive Blend, and Pink Lady Apple. Served with beer bread.

Stuffed Mushrooms **\$12.99**

Housemade sausage and chipotle seasoning blended with cream cheese topped with Parmesan cheese.



Bratt Platter **\$12.99**

3 house-made sausages with pickled onion and red cabbage and German potato salad.

Corn Fritters **\$8.99**

Bite-sized pepper-jack cheese corn fritters, served up with ranch or blue cheese.

Chicken Strips **\$11.99**

3 juicy tenders served dipping sauce. Served with French fries and coleslaw.

Pork Belly Panini **\$12.99**

Crispy and tender pork belly, bacon jam, hint of jalapeño on panini bread, with grilled corn and poblano peppers, finished in a panini press.

Fried Pickles **\$8.99**

Crispy battered dill pickles, fried and served up with ranch or blue cheese.

Spinach Artichoke Dip **\$9.99**

Creamy, cheesy dip with spinach and artichokes. Served with a warm baguette.

Soft Pretzels **\$9.99**

Three soft pretzels served with nacho cheese sauce and spicy brown mustard.

Chicken Sandwich **\$10.99**

Chicken strips or grilled chicken breast, pepper jack cheese topped with bacon, lettuce and tomato, avocado-chipotle aioli. Served on onion rolls.



Meatloaf Sandwich **\$12.99**

Your classic meatloaf served on a brioche bread with sautéed mushrooms and onion, swiss cheese drizzled with brown gravy. Served with a side of french fries and coleslaw.

Trash Can Loaded Nachos **\$12.99**

A 64 oz can overflowing with tortilla chips, Tex-Mex flavored beef or chicken, nacho cheese, shredded lettuce, diced tomato, onion, black olive and jalapeño. The whole shebang dumped out for an enjoyably messy presentation of deliciousness.



SPECIALTY PIZZAS



Carnivoire

Cheese + Canadian Bacon + Pepperoni
Italian Sausage + Hamburger

\$19.99

Mac Burger

1000 Island Sauce + Ground Beef + Pickles +
Onion + American Cheese + Crisp Lettuce

\$16.99

Supreme

Cheese + Canadian Bacon + Pepperoni + Italian Sausage
Hamburger + Black Olives + Bell Peppers + Onion + Mushroom

\$20.99

Numero Uno

Alfredo Sauce + Cheese + Prime Rib
Creamy Horseradish on the side.

\$22.99

Buffalo Chicken

Alfredo Sauce + Cheese + Franks Hot Sauce
Breaded Chicken

\$16.99

Mexican Chorizo

Chorizo + Cheese + Mixed Peppers + Onion +
Black Olives + Jalapenos

\$17.99

CREATE YOUR OWN

B.Y.O.B.

(Build Your Own Burger, we'll bring the beer)
Includes lettuce, tomato, and onion served on an
onion bun.

Beef	\$10.99
Buffalo	\$12.99
Elk	\$13.99
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	Jalapeños

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

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

B.Y.O.P.

(Build Your Own Pizza. 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 owned by Paul Tarrup (which returns to our kitchen whenever possible!)