

## SHARABLE

### BEER CHEESE DIP & BREAD

Mixture of cheddar, pepper-jack, and white cheddar cheese. With bits of bacon, green onion, and colored peppers. Served with Scottish Ale beer bread.

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\$12

### JALAPENO CREAM CHEESE DIP

Cream cheese blended with diced chicken, jalapeno and green chilies. Served with Scottish Ale beer bread.

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\$12

### AVOCADO HUMMUS

House made hummus blended with fresh avocado. Served with sliced cucumbers and Scottish Ale beer bread.

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\$14

### COMBO BASKET

All of your favorite fried goodies! Onion rings, mushrooms, southwest eggrolls, corn fritters, and fries served with ranch.

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\$20

### TRASH CAN NACHOS

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.

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\$16

### WINGS

Eight wings dusted in a dry rub or tossed in sauce. Served with carrots, celery sticks, and ranch or blue cheese for dipping.

#### DRY RUB:

Chili-lime  
Chipotle-mesquite  
Mango-Habanero

#### SAUCES:

Whiskey BBQ  
Asian Sweet and Tangy  
Buffalo

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\$15



## PIZZA

### PRIME RIB PIZZA

Shaved prime rib on a light barbecue sauce. Then topped with caramelized onion, mushrooms, mozzarella and Parmesan cheese. Served with a creamy horseradish on the side.

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\$23

### MARGARITA BURRATA PIZZA

Fresh mozzarella, pomodoro sauce, pesto, basil, and burrata cheese.

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\$21

### POUNDING FATHERS PIZZA

Alfredo sauce, shredded duck confit, caramelized onion, mushrooms. Topped with goat cheese and a honey beer glaze.

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\$22

### MAC BURGER PIZZA

1000 Island sauce, topped with ground beef, pickles, onion, diced tomato, American cheese and crisp lettuce.

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\$18

### BUFFALO CHICKEN PIZZA

Special house sauce with diced chicken tenders tossed in buffalo hot sauce. Shredded cabbage tossed in a ranch coleslaw dressing and topped with diced celery.

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\$18

### MEXICAN PIZZA

Pomodoro sauce, chorizo, jalapeno, red onion, red bell pepper, and mushroom.

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\$19

## BURGERS

### POUNDING FATHERS BURGER

Caramelized Onion + Mushrooms + Provolone

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\$15

### MEXICAN BURGER

Beef + Cheddar Cheese + Chorizo Crumbles.

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\$15

### ROUGH RIDER BURGER

Beef + Onion Ring + BBQ Sauce  
+ Pepper Jack Cheese

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\$16

### BUILD YOUR OWN BURGER

Beef + Tomato + Lettuce + Onion

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\$12 + \$1/Topping

#### TOPPINGS:

Bacon	American Cheese
Mushrooms	Provolone Cheese
Caramelized Onion	Cheddar Cheese
Bell Pepper	Swiss Cheese
Jalapenos	Blue Cheese

#### CHOICE PROTEIN

Beef +\$0	Chicken +\$1
Buffalo +\$2	Veggie +\$0
Elk +\$3	

### BUILD YOUR OWN PIZZA

12" Crust - \$14

Vegan/Gluten Free Cauliflower Crust - \$15

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Toppings: \$1.50 Each

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



# MAINS

## CAESAR SALAD

Fresh romaine, shaved Parmesan, house made Caesar dressing. Served with Scottish Ale Bread.

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Base - \$13 | Chicken - \$15  
Shrimp - \$16 | Prime Rib - \$17

## GREAT STUFF SALAD

Mixed greens with craisins, sliced almonds, banana chips, shredded carrot and cabbage, and green onion. Served with Scottish Ale bread.

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Base - \$13 | Chicken - \$15  
Shrimp - \$16 | Prime Rib - \$17

## PRIME RIB SLIDERS

3 Shaved prime rib sliders with caramelized onion, and creamy horseradish on toasted buns. Served with fries.

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\$15

## DUCK SLIDERS

3 Shredded duck confit sliders with sautéed sweet shallots, creamy goat cheese on toasted buns. Served with fries.

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\$15

## PORK BELLY PANINI

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

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\$15

## MRBC BRAT

House-made bratwurst made of rattle snake, rabbit, and pork. Grilled and served with sautéed cabbage, red onion, and bacon.

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\$14

## CHICKEN STRIP BASKET

5 Crispy chicken tenders. Served coleslaw and fries. Plus BBQ or ranch for dipping.

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\$14

## GRILLED FISH

Grilled Mahi-Mahi. Served with tartar sauce, coleslaw, and fries.

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\$14

## FISH AND CHIPS

Deep fried beer battered cod. Served with tartar sauce, coleslaw and fries.

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\$14



## OUR BREWERY

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.

We re-purpose all our spent grain with local farmers and ranchers in the Black Hills area, whose beef we serve from our kitchens.

## INGREDIENTS

We source all our base malts from North Dakota. These farms produce grain grown without irrigation while practicing regenerative farming.

Our hops come from sustainably-managed family- and cooperatively-owned farms in Washington and Michigan.

## STYLE + FOCUS

We have a focus on traditional styles using old world techniques. Many are barrel-aged throughout the winter in a variety of barrels for secondary flavors and/or mixed fermentations.

We also love an easy drinking session beer, along with some creative seasonals.

