

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.

