

SHARABLES

TRASH CAN NACHOS

Tortilla corn chips, nacho cheese, Tex Mex taco meat or chicken, shredded lettuce, diced tomatos, onions, black olives, and jalapeño peppers.
...
\$16

PLATE OF HOUSEMADE CHIPS

Heaping plate of our house made potato chips, seasoned with our special salt.
...
\$8

FRIED CALAMARI

Generous portion of house beer battered calamari served with a chimichurri aioli.
...
\$14

HOUSEMADE HUMMUS

Arabic hummus served with cucumber and Scottish Ale Beer Bread.
...
\$14

BEER CHEESE DIP WITH A SOFT PRETZEL

Mixture of cheddar, pepper jack and white cheddar cheese with bits of bacon, chopped green onion and diced colored peppers. Enjoy two soft pretzels with this magnificent dip.
...
\$12

CHICKEN WINGS

Eight meaty wings deep fried, tossed in the sauce of your choice. Served with celery or carrot sticks with ranch or blue cheese dressing for dipping sauce. **Sauces:** Whiskey BBQ, Sweet Asian or Tangy Buffalo
...
\$15

COMBO BASKET

Six wings, French fries, house made onion rings, chips and breaded mushrooms. **Sauce for wings:** Whiskey BBQ, Sweet Asian or Tangy Buffalo **Sauce for dipping:** Ranch or Blue Cheese
...
\$20

PIZZAS

PRIME RIB PIZZA

Tender sliced prime rib, mushrooms and diced onion on whiskey BBQ sauce and mozzarella cheese. Served with creamy horseradish also, if you wish!!
...
\$23

MAC BURGER PIZZA

1000 Island sauce topped with ground beef, pickles, onion, diced tomato, American Cheese and shredded lettuce.
...
\$18

BUFFALO CHICKEN PIZZA

Diced Chicken tossed in Frank’s hot sauce, light layer of cabbage slaw, topped with diced celery on Alfredo sauce, covered with mozzarella cheese.
...
\$18

MEXICAN PIZZA

Pomodoro sauce, chorizo, jalapeño peppers, red onion and mushrooms with mozzarella cheese.
...
\$19

BUILD YOUR OWN PIZZA

12" Crust - \$14 | Vegan/Gluten Free Cauliflower Crust \$15
...
Toppings \$1.50 each

Bacon
Italian Sausage
Pepperoni
Canadian Bacon

Pineapple
Black Olives
Ground Burger
Diced Chicken

Bell Peppers
Onions
Mushrooms
Jalapeños

TAP ROOM

MOUNT RUSHMORE BREWING CO



MOUNT RUSHMORE BREWING CO BURGERS

ROUGH RIDER

House made beef patty, BBQ sauce, onion, pepper jack cheese. Choice of house made chips or French fries.
...
\$16

GROVY MAN

Grilled, thinly sliced Portobello mushroom, Swiss cheese on house made burger and homemade bun. Served with your choice of house made chips or French fries.
...
\$16

ALL AMERICAN

1000 Island dressing, homemade burger patty, lettuce, tomato, onion, pickle and American cheese on a homemade bun.
\$15

MRBC BURGER

House made burger patty, lettuce, tomato, pickle and onion on a homemade bun.
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\$14

MEXICAN BURGER

Fresh ground mixture of chorizo and ground beef, served with guacamole, pico de gallo and jalapeños peppers.
...
\$15



SALADS

ADD CHICKEN + \$3.50, SHRIMP +\$4, OR PRIME RIB +\$4

BLUE WEDGE SALAD

Wedge of iceberg lettuce spread with creamy blue cheese, drizzled with balsamic reduction, bacon bits and cherry tomatoes.

...
\$14

SUMMER SALAD

Mixed greens, fresh crisp apple, tangerine slices, pecans and shredded mozzarella cheese. Served with apple vinaigrette.

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\$14

SANDWICHES & MORE

PRIME RIB SLIDER

3 shaved prime rib sliders with caramelized onion and creamy horseradish on a toasted homemade bun. Served with French fries or house made chips.

...
\$15

DUCK SLIDER

3 shredded duck confit sliders with sautéed sweet shallots and creamy goat cheese on a toasted homemade bun. Served with French fries or house made chips.

...
\$15

PORK BELLY PANINI

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

...
\$15

VEGETARIAN EGGPLANT

Fresh eggplant breaded in panko and parmesan cheese, topped with pesto and pomodoro sauce, lettuce, tomato and onion. Served with French fries or house made chips.

...
\$14

RATTLESNAKE BRAT

House made bratwurst made of rattlesnake, rabbit and pork. Grilled and served with sautéed cabbage, red onion and bacon. Served with French fries or house made potato chips.

...
\$15

FLANK STEAK

Tender 6 oz. flank steak served on a bed of grilled fresh mushrooms, with homemade mashed potatoes and brown gravy.

...
\$18

CHICKEN BREAST

Grilled 6 oz. chicken breast topped with grilled mixed bell peppers, onion and mushrooms served on a bed of fresh lettuce. Served with your choice of French Fries or house made chips.

...
\$18

GRILLED MAHI MAHI

6 oz. Mahi Mahi grilled, served on a bed of fresh lettuce with a pickled vegetable garnish. Served with your choice of French fries or house made chips.

...
\$18

HOT HAMBURGER

House made hamburger patty on a bed of homemade mashed potatoes, smothered in brown gravy.

...
\$15



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.

