



TAP ROOM

MOUNT RUSHMORE BREWING CO

SHARABLE PLATES

TRASH CAN NACHOS

Tortilla corn chips, nacho cheese sauce, Tex Mex taco meat or chicken, shredded lettuce, diced tomatoes, onions, black olives and jalapeño peppers.

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\$16

BEER CHEESE DIP

Mixture of cheddar, pepper jack and white cheddar with bits of bacon, chopped green onion and diced color peppers. Soft pretzels served with this magnificent dip.

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\$14

WINGS

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.

Sauces: Whiskey Bar-B-Que, Asian Sweet and Tangy or Buffalo Hot

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\$15

MOZZARELLA KUSHIKATSU

Lightly breaded mozzarella sticks, deep fried, served with pomodoro sauce.

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\$12

LEBANESE HOUSEMADE HUMMUS

Chickpeas blended with extra virgin olive oil, tahini, lemon and garlic, dusted with paprika and pine nuts.

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\$14

FRIED CALAMARI

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

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\$16



Trash Can Nachos

TASTY SLICES PLATES

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!!

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\$28

BUFFALO CHICKEN PIZZA

Diced chicken tossed in Frank's hot sauce, light layer of cabbage slaw with diced celery on Alfredo sauce, covered with mozzarella cheese.

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\$18

MEXICAN PIZZA

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

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\$19

OUT OF THE WOODS PIZZA

Duck confit, ground elk, shredded buffalo, bar-b-que sauce topped with mozzarella cheese.

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\$23

BUILD YOUR OWN PIZZA

12" Crust - \$14 | Vegan/Gluten-Free Cauliflower Crust \$15

...
Marinara sauce and mozzarella cheese
Toppings \$1.50 each

Bacon
Italian Sausage
Pepperoni
Canadian Bacon

Pineapple
Black Olives
Ground Burger
Diced Chicken

Bell Peppers
Onions
Mushrooms
Jalapeños

MOUNT RUSHMORE BREWING CO BUN PLATES

Burgers made with choice of **BEEF \$14 | ELK \$17 | BUFFALO \$17**

House Made Bun or Gluten-Free Bun

All burgers include choice of side:
French Fries, House Made Chips,
Coleslaw or Dinner Salad

ROOSEVELT BURGER

House made beef patty, fried battered onion ring, bar-b-que sauce, pepper jack cheese.

JEFFERSON BURGER

Grilled portobello mushroom topped with Swiss cheese and sautéed onion.

WASHINGTON

ALL-AMERICAN BURGER

Burger, lettuce, tomato, onion, pickle, American cheese, Thousand Island dressing on bun.

LINCOLN BURGER

Burger, Swiss cheese, sautéed mushrooms, Oak Lane Wood Smoked bacon.

SLOPPER

Bun, cheddar cheese, burger, green chili, cheddar cheese on top – expect sloppy!

ERNIE'S BURGER

Burger, Oak Lane Wood Smoked Bacon, fried egg, cheddar cheese and crispy onion ring on bun.

MEXICAN BURGER

Fresh ground mixture of chorizo and ground beef, served with guacamole, pico de gallo and jalapeño peppers. No meat substitutions.

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\$17

SALAD PLATES

ADD CHICKEN + \$3.50 | SHRIMP +\$4.50 | PRIME RIB +\$5.50

DINNER SALAD

Bigger than the side salad. Mixed greens, cucumber, tomatoes and red onions.

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\$14

SPRING BERRY SALAD

Fresh strawberries, blueberries, apple and cranberries with candied pecans and feta cheese, tossed with chopped baby romaine, served with apple cider vinaigrette.

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\$14

SANTA FE SALAD

Chopped romaine lettuce, loaded with black beans, diced red peppers, chopped red onions, blackened kernel corn and pepperoncini, topped with lime cilantro vinaigrette, served with tortilla chips.

Add Cajun Chicken \$4, Blackened Shrimp \$4.50, Beef Barbacoa \$5.50

...
\$14

VEGETARIAN COUSCOUS

Served with cucumber and beer bread.

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\$14



BREWING COMPANY®

TAP ROOM

MOUNT RUSHMORE BREWING CO



BIG PLATES

BEEF BRISKET

Fresh mushroom sauce, served with baby red potatoes and vegetable medley.

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\$17

CHICKEN CORDON BLEU

Chicken breast filled with fresh asparagus and Swiss cheese, served with homemade mashed potatoes and vegetable medley.

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\$17

GRILLED MAHI MAHI

Mahi Mahi grilled, served on a bed of fresh greens and vegetable medley. Served with choice of French fries or house made chips.

...
\$18

FISH AND CHIPS

Beer battered cod, deep fried, served with coleslaw and French fries.

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\$16

HOT HAMBURGER

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

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\$15

BASKET OF HOUSE MADE CHIPS

Heaping plate of our house made chips, seasoned with our special salt.

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\$8

OUR BREWERY

Originally started in Hill City in the late 1990s, 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 repurpose 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.



WRAP PLATES

SPINACH TORTILLA

Spread with creamy cheddar cheese, avocado, diced chicken breast, red onions and tomato.

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\$15

TOMATO TORTILLA

Chimichurri dressing, mozzarella cheese, Barbacoa beef, diced peppers and onions with shredded lettuce.

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\$15

LETTUCE WRAP

Tuna salad with celery, red onion and crispy fried noodles.

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\$15

GOOD EATS PLATES

Served with French fries or house made chips.

DUCK SLIDER

3 shredded duck confit sliders with sautéed sweet shallots and creamy goat cheese on a toasted homemade bun.

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\$16

PRIME RIB SLIDER

3 shaved prime rib sliders with caramelized onion and creamy horseradish on a toasted homemade bun.

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\$16

HOT CRAB SLIDER

Crab mixture of spices, red onions, parsley and apple topped with Gruyere cheese on a toasted homemade bun.

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\$16