



BREW RIVER CREOLE KITCHEN

\$36 | Dinner

FIRST COURSE

Choice of one-

Smoked Gouda Pimento Cheese

Smoked Gouda, Cheddar, Red Roasted Peppers,
Sixteen Bricks Sourdough Crostinis

Gumbo

House-Smoked Chicken and Sausage Gumbo
made with Traditional Dark Roux

BrewRiver Salad

Field Greens, Tomatoes, Blue Cheese, Radish Slivers,
Shallot Confit, Toasted Almonds, Balsamic Vinaigrette

SECOND COURSE

Choice of one-

Creole Jambalaya

Chicken and Andouille Sausage, Tomatoes, Okra, Rice

Pasta Monica

Fresh Pasta, Gulf Shrimp, Creole Cream Sauce, Basil, Parmesan
*Vegetarian Version- Add Fresh Veggies instead of Shrimp

Buttermilk Crispy Chicken SAM'ich

Sweet-N-Spicy Pickled Cabbage, American Cheese,
Lemon Aioli, Sixteen Bricks Bun. Served with Hand-Cut Fries
and House-Made Catsup

Streetcar Burger

American Cheese, Shredded Iceberg, Red Onion, Pickles,
House-Made Kimchi Tartar, Sixteen Bricks Bun.
Served with Hand-Cut Fries and House-Made Catsup

THIRD COURSE

Choice of one-

Dark Chocolate "Beer" Brownie

Dark Chocolate Brownie, Local Beer Infused
Chocolate Ganache, Whipped Cream

Bananas Foster Bread Pudding

Bananas, Day Old Sixteen Bricks Bread, Rum,
House-Made Caramel Sauce, Whipped Cream

WHISKEY SPECIAL

Southern Gentleman

Marker's Mark Bourbon, Simple Syrup, Muddled Mint Leaves
and Blackberries, Fresh Lime Juice



SCAN ME

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