



TO BEGIN WITH

SHAREABLES

- Chicken Lips** 2/\$6, 4/\$12, 6/\$18
Fried egg roll with pulled chicken, mixed shredded cheese, cream cheese. Warm queso dip on the side.
Buffalo style +\$1. Served with ranch or bleu cheese
- Bruschetta Melt (v)** 12
Toasted sourdough, melted mozzarella. Topped with fresh arugula and house garlic-marinated tomatoes, with a pesto swirl and balsamic glaze drizzle.
- Hofer's Big Pretzel (v)** 14
Partnered with Hofer's bakery in Helen for this fresh and hot pretzel, buttered and salted to perfection. Served with a side of beer cheese (stone ground mustard upon request).
- Marinara Goat Cheese Skillet** 16
House-made marinara sauce topped with goat cheese and broiled, served with fresh CSB beer bread crostinis.
- Cheese Curds (v)** 10
A crowd favorite, fried garlic and chive cheese curds, served with both homemade red pepper jelly and CSB beer cheese.
- Beet Salad (v)** 12
Thinly sliced red and golden beets over a bed of arugula. Sprinkled with goat cheese, sunflower seeds, and a drizzle of lemon vinaigrette.

CHICKEN WINGS

8 / \$13
16 / \$25

Tossed in a sauce of your choice, per 8 wings. Served with Celery and Carrots. Ranch or Bleu Cheese. Extra veggies, dressing, sauce \$+.75

Garlic Parmigiana • Classic Mild Buffalo • Hot Buffalo • Golden Buffalo • Honey Chipotle • BBQ • Lemon Pepper • Teriyaki

All dips are scratch-made. Served with seasonal veggies, toasted pita, and tortilla chips.

DIPS

Served Warm:

Spinach Artichoke (v) • Buffalo Chicken Dip • Fried Pickle Dip (v) • Queso (v)

1 / \$12

Served Chilled:

Pimento Cheese (v) • Cilantro Lime Hummus (v)

3 / \$19

POTATO PUB DIPPERS

Unique, bite sized, potato scoop - our version of a classic French fry. Extra sauces & dressings +\$.75

- Lightly Seasoned (v)** 6
Pick 2 sauces: CSB Aioli • Honey Mustard • Ranch • Bleu Cheese • Garlic Chive Aioli • Chipotle
- Southern** 9
Shredded mixed cheese & bacon, side of ranch.
- Garlic (v)** 8
Garlic parmigiana sauce, fresh grated parmesan.
- BBQ Pulled Pork** 10
Smothered with pulled pork, onion, mixed cheese, drizzle of KC BBQ sauce.

FLATBREADS

Add grilled chicken \$6.5 | Add pepperoni \$3 | Add blackened shrimp \$7

- Margherita (v)** 14
Marinara base, shredded mozzarella, fresh basil, balsamic glaze.
- Buffalo Chicken** 17
Buffalo base, chicken fingers, shredded mozzarella, celery chunks, ranch drizzle.
- The Goat Goddess (v)** 17
Oil base, shredded mozzarella, crumbled goat cheese, arugula, honey drizzle.
- Angel's White (v)** 16
Garlic parmigiana base, shredded mozzarella, red onion, fresh basil, side of house marinara.

SLIDERS

Sets of Three

- Pimento Cheese Sliders*** 15
2oz smash patties, scratch-made pimento cheese, pickled jalapenos, bacon, on challah slider buns.
- Buffalo Chicken Sliders** 15
3oz buttermilk brine, southern fried chicken breasts, lettuce, red onion, tossed in house-made buffalo sauce and topped with bleu cheese crumbles, on sesame slider buns.
- Pulled Pork** 16
12-hour slow-cooked pulled pork, topped with pub slaw, crispy onions, pickles, and drizzled with homemade KC BBQ on challah slider buns.
- Nicky T's Sliders*** 15
2oz smash patties, thousand island, lettuce, onion, pickles, American cheese, on sesame slider buns.

THE MAINS

Substitute a small Brewpub or Caesar salad for \$3

- Power Bowl** 21
Quinoa base, topped with grilled zucchini, sautéed garlic mushrooms and onions, fresh avocado, feta, and a honey chipotle drizzle. **Choice of protein - buttermilk brined grilled chicken or shrimp. Vegetarian option \$17**
- Pesto Alfredo** 23
Fettuccine, tossed in a classic, made-to-order alfredo sauce, swirled with house-made pesto, and topped with broccoli. **Choice of protein - buttermilk brined grilled chicken or shrimp. Add toasted ciabatta \$2**
- Coulotte*** 30
8oz Coulotte steak, topped with roasted garlic black truffle butter and crispy onions. Served with Boursin garlic mashed potatoes and sautéed garlic broccoli.
- Pesto Zoodles*** 21
Hand spun zucchini and yellow squash noodles, cooked with artichokes and marinated tomatoes, tossed in house-made pesto, choice of either grilled buttermilk brined chicken breast or fresh Atlantic Salmon cooked to your temperature preference. Topped with garlic truffle butter
- Chipotle Bourbon Glazed Salmon*** 21
Grilled Atlantic Salmon cooked to your choice of temp, finished with scratch-made bourbon glaze, served with your choice of two sides.
- Gamma's Fried Chicken** 18
6oz tenderized, buttermilk brine, southern fried chicken breast. Served with Boursin garlic mashed potatoes, garlic sautéed green beans, house-made white gravy, with a biscuit on the side.
- Fish-n-Chips** 18
3 fillet pieces, Beer Battered and fried to crispy perfection. Classically served with our potato pub dippers, pub slaw, and tartar.
- Tanner's Chicken Fingers** **Grilled or Fried**
Fried to a delicious golden brown, using our Tanner family recipe for over 38 years. **(Buffalo style +\$1)**
Basket: 3 fingers, pub dippers, honey mustard.....12
Platter: 4 fingers, 2 sides, honey mustard.....17



SMASH BURGERS

Served with Pub side. Garden - Lettuce, Tomato, Onion, Pickle on request. Substitute Premium side +\$2. Gluten free buns for +\$2

- Patty Melt*** 18
Two 4oz smash patties, garlic sautéed mushroom and onions, provolone, served on sourdough.
- California's Calling*** 19
Two 4oz smash patties or 6oz buttermilk brined chicken breast, Boursin cheese, smashed avocado, over medium egg, crispy fried onions, chipotle aioli, served on ciabatta.
- The Brewhouse Burger*** 18
Two 4oz smash patties, crispy fried onions, CSB beer cheese, served on brioche.
- Porky's Revenge Burger*** 18
12-hour slow cooked pulled pork, 4oz smash patty, pub slaw, pickle chips, pepper jack cheese, served on brioche. Scratch-made KC BBQ on the side
- The Brewer's PB&J*** 18
Two 4oz smash patties, American cheese, bacon, creamy peanut butter, house-made pepper jelly, served on brioche.
- Bacon Cheddar Classic*** 18
Two 4oz smash patties, bacon, white cheddar, garden, served on brioche. CSB aioli on the side.

HANDHELDS

Served with choice of Pub Side. Featuring Englemen's Bakery breads. Substitute Premium side +\$2. Gluten free buns for +\$2

- Southern Fried Chicken Sandwich** 18
6oz tenderized, buttermilk brined, southern fried chicken breast. Served on a brioche bun with garden and CSB aioli drizzle. **Toss in any wing sauce +\$1.5**
- BBQ Chicken Wrap** 17
Choice of grilled or fried chicken, BBQ ranch sauce, lettuce, red onion, diced tomato and mixed cheese; all stuffed in a spinach tortilla wrap and grilled.
- YiaYia's Lamb Burger** 19
Fresh ground lamb, seasoned and grilled. Served on a brioche bun and topped with lettuce, tomato, red onion, house-made Tzatziki and pepperoncini.
- The Jerk BLT** 18
Jamaican jerk, buttermilk brined grilled chicken breast, lettuce, tomato, bacon, pepper jack cheese and ranch drizzle, served on ciabatta.
- Beef-n-Cheddar** 20
Roasted and shaved CAB beef, melted white cheddar, toasted rye. Au jus and chive aioli on the side. CSB's most popular sandwich!
- Veggie Greek Wrap** 16
Pita wrapped, hummus, house-made tzatziki, lettuce, tomato, red onions, kalamata olives, cucumber, pepperoncini and topped with feta and a Greek vinaigrette drizzle. **Add buttermilk brined grilled chicken \$3**

SALADS

Dressings: Bleu cheese, Lemon vinaigrette, Honey mustard, Greek vinaigrette, Ranch, Caesar, Thousand island. All Spinach option +\$2

ADDITIONS

- Chicken Fingers (2 ct.)** 6.5
(Grilled or Fried)
- Buttermilk Brined Grilled Chicken Breast** 6.5
- Blackened Shrimp (5 ct.)** 7
- Atlantic Salmon*** 8

- Brewpub Salad (v)** 12
Spinach and mixed greens, cherry tomatoes, cheddar jack shredded cheese, cucumbers, red onions, sliced hard boiled egg, house croutons.
- Caesar Salad (v)** 12
Fresh chopped romaine lettuce, tossed in house Caesar, topped with shaved parmigiana cheese, sliced hard boiled egg, house croutons.
- Greek Salad (v)** 14
Spinach and mixed greens, pepperoncinis, kalamata olives, red onions, cucumbers, cherry tomatoes, feta, Greek dressing on the side.
- Summer Salad (v)** 14
Spinach and mixed greens, strawberries, beets, sunflower seeds, cucumbers, red onions, goat cheese, lemon vinaigrette on the side.

SIDES

PUB SIDES 5

- Potato Pub Dippers Sautéed Garlic Broccoli
- Pub Slaw House-made Mac-n-Cheese
- Boursin Garlic Mashed Potatoes Quinoa

PREMIUM SIDES 7

- Baked House-made Mac-n-Cheese Glazed Carrots
- Garlic French Green Beans Small Caesar Salad
- Grilled Zucchini Spears Small Brewpub Salad

DESSERTS

- Crème Brulée** 10
Vanilla, champagne crème brulée, caramelized to order.
- CSB Coconut Porter Cheese Cake** 10
Cheesecake with a CSB twist, graham cracker crust and topped with toasted coconut.
- Brownie Sundae** 8
Hot and fresh brownie, vanilla bean ice cream, chocolate drizzle

SUP

ROTATING

\$MKT

Ask your server about today's fresh soup.

BEVERAGES

- Sodas** 3.75
Coke • Coke Zero • Diet Coke • Lemonade • Powerade • Sprite • Root Beer • Pibb • Ginger Ale
- Southern Brewed Tea** 3.75
Sweet • Unsweet
- Coffee** Brewed 3 / French Pressed 7
Regular • Decaf available
- Red Bull Can** 4
Regular • Sugar free • Editions
- Fruit Infused Lemonade** 9
Choice of Mango • Peach • Strawberry

(v) Vegetarian Rick Tanner's Throwback

Chef: James Adams | General Manager: Kirstie Allen, Asst. General Manager: Tommy Roberts | Owners: Alisa Tanner-Wall & Nick Tanner

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.