

MOAB BREWERY

APPETIZERS

- BREWERY QUESADILLA** 11⁴⁹
chicken/peppers or pulled pork 13⁴⁹
cilantro, pico de gallo, cheddar & Jack
cheese, salsa & sour cream
Pairs with: Johnny's IPA
- DESERT CHICKEN WINGS** 14⁹⁹
choice of fiery, buffalo, BBQ,
hot honey or teriyaki
- BANG BANG SHRIMP** 14⁹⁹
crispy shrimp in a sweet 'n' spicy sauce
- NACHOS** 12⁹⁹
chicken or pulled pork 14⁹⁹
cheddar & Jack cheese pico de gallo,
avocado crema & fried beans
- CHICKEN TENDERS** 14⁹⁹
buffalo or plain with a side of fries
- GIANT PRETZEL** 13⁹⁹
served with Black Raven Stout mustard
and beer cheese soup
- JALAPEÑO BEER FRIES** 8⁹⁹
jalapeño dusted with a side of beer
cheese soup
- CHIPS 'N' HOUSEMADE SALSA** 8⁹⁹

WRAPS & SANDWICHES

- comes with a side of fries /dusted +1⁵⁰
sub other side 3⁹⁹
- HOT HONEY CHICKEN WRAP
OR SANDWICH** 15⁹⁹
fried chicken tossed in a hot honey sauce,
coleslaw & pickles in a flour tortilla
- BLTA** 15⁹⁹
applewood bacon, lettuce, tomato,
avocado, cheddar cheese & garlic aioli
Pairs with: Johnny's IPA
- PORK & SLAW SANDWICH** 15⁹⁹
with jalapeño slaw
- BRISKET MELT** 17⁹⁹
with cheddar, grilled onions, BBQ aioli
on Texas toast & a side of coleslaw
- SANTA MARIA TRI-TIP SANDWICH** 17⁹⁹
with chimichurri & a side of coleslaw

FISH

- BANG BANG SHRIMP TACOS** 17⁹⁹
crispy shrimp in a sweet 'n' spicy sauce,
mango salsa & corn tortillas
- STREET STYLE FISH TACOS** 17⁹⁹
blackened fish with mango salsa,
avocado crema & corn tortillas
Pairs with: Over the Top Hefeweizen
- FISH 'N' CHIPS** 17⁹⁹
add another piece of fish 3⁹⁹
two beer battered fish with fries,
remoulade & a side of coleslaw

2⁹⁹ Coffee • Tea • Iced Tea • Milk
Coke products • Lemonade • Powerade

Burgers

comes with a side of fries
jalapeño dusted +1⁵⁰
sub other side 3⁹⁹

- BREWHOUSE** 16⁹⁹
Hatch green chile, applewood smoked
bacon, Jack cheese & Dead Horse aioli
Pairs with: FMU Double IPA
- CANYON BLUE** 16⁹⁹
blue cheese, arugula, bacon, onion jam
& garlic aioli
- JACK DANIELS** 16⁹⁹
JD's BBQ, applewood smoked bacon &
cheddar cheese
- TRAILBLAZER** 16⁹⁹
cheddar cheese, roasted green chili,
crispy onions, campfire sauce
- MOAB SMASH BURGER** 16⁹⁹
three 3 oz smash patties, American cheese,
red onion, pickles & fry sauce
- can sub a black bean patty
or chicken breast for any burger
sub gluten free bun 1⁰⁰*

B.Y.O.B 14⁹⁹

build your own burger
comes with lettuce & tomato
additional toppings 1⁵⁰ each

- American Cheese
- Cheddar Cheese
- Jack Cheese
- Bleu Cheese
- Swiss Cheese
- Avocado
- Grilled Onions
- Applewood Smoked Bacon
- Sautéed Mushrooms
- Roasted Jalapeños
- Blackened Seasoning

SIDES 5⁹⁹

- SMOKED BACKYARD BEANS
- THREE CHEESE MAC
- THREE CHEESE POTATO AU GRATIN
- SWEET POTATO WAFFLE FRIES
- ONION RINGS
- FRIES
- SEASONAL VEGGIES
- HOUSE SALAD

*A gratuity of 20% may be added to
parties of 6 or more
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of foodborne illness.*

PASTAS

- comes with a side of garlic bread
- BLACKENED CHICKEN** 17⁹⁹
grilled chicken, Cajun spices & penne
tossed with a tomato jalapeño cream
sauce
Pairs with: Johnny's IPA
- CHICKEN BROCCOLI ALFREDO** 17⁹⁹
grilled chicken, broccoli, tomatoes &
creamy alfredo sauce with penne
Pairs with: Juicy Johnny's IPA
- BOURBON STEAK** 24⁹⁹
8 oz sirloin, sundried tomatoes, fresh
spinach, mushrooms, Parmesan
cheese & penne in a bleu cheese
bourbon cream sauce
Pairs with: Dead Horse Amber

ENTREES

- available all day
choice of 2 sides & dinner roll
- PORK CHOP** 20⁹⁹
grilled 12 oz bone-in pork ribeye
- HONEY ALMOND CHICKEN** 18⁹⁹
pan seared breaded chicken with
honey & toasted almonds
Pairs with: Over the Top Hefeweizen
- SIRLOIN 8 OZ** 25⁹⁹
Pairs with: DS Black Imperial IPA

BOWLS - SALADS

SOUPS

- add extra protein 4⁰⁰ each
chicken breast • crispy chicken
shrimp • pulled pork • sausage
- SUMMER EMBER BOWL** 16⁹⁹
quinoa/rice, sweet potatoes, kale,
pickled red onions, brussel sprouts,
pumpkin seeds, fried cotija cheese with
citrus chipotle vinaigrette
- CHICKEN COBB SALAD** 17⁹⁹
chicken, romaine, cucumbers, bacon,
egg, tomato, avocado, red onions &
bleu cheese with Dijon vinaigrette
Pairs with: Moab Pilsner
- CHICKEN CAESAR SALAD** 15⁹⁹
chicken, romaine, Parmesan, garlic
croustons with a house made Caesar
dressing
- SMOKED CHICKEN & FARRO BOWL** 16⁹⁹
with ember roasted carrots, charred
lemon, herbs, poblano ranch dressing
& drizzled with honey
- SOUTHWEST SUNRISE BOWL** 15⁹⁹
ancient grains, black beans, roasted
corn, avocado, cilantro, pico de gallo
& poblano ranch dressing
- SOUP** cup 5⁴⁹ bowl 6⁴⁹
beer cheese or soup of the day

BEER • WINE • COCKTAILS

ON TAP pint 6⁰⁰ 3 oz sample 1⁰⁰ pitcher 21⁰⁰

- MOAB PILSNER** a German style lager with lightly kilned,
malted barley and spicy noble hops IBU 18 5% ABV
- OVER THE TOP HEFE** an unfiltered wheat ale with
Red Wheat, 2 Row, Carapils and Munich malts IBU 26 5% ABV
- MOAB ESPECIAL** a classic filtered wheat ale that is
delicately hopped for a refreshingly dry finish IBU 26 5% ABV
- DEAD HORSE AMBER** an English mild ale with a
well-balanced malt to hop ratio IBU 31 5% ABV
- ROCKET BIKE LAGER** a steamer style amber lager that's
mildly fruity with an assertive hop bitterness IBU 37 5% ABV
- JUICY JOHNNY'S** a hazy IPA with juicy tropical hops
like Citra, Mosaic, Sabro and Azacca to develop aromas
and flavors of juicy pineapple, mango and stone fruit
IBU 35 5% ABV
- JOHNNY'S IPA** an American IPA with light malt hues
and strong hop characteristics IBU 52 5% ABV
- BLACK RAVEN STOUT** an unfiltered oatmeal stout
delicately hopped with plenty of roasted chocolate and
coffee malts IBU 51 5% ABV
- SEASONAL ON TAP** ask your server for today's selection
5% ABV

IN CANS

- RTD FRUIT PUNCH MALT BEVERAGE** 6⁰⁰ 5% ABV
- RTD MARGARITA MALT BEVERAGE** 6⁰⁰ 5% ABV
- MOAB THE GRAND** 8⁰⁰
an Imperial Pilsner brewed with Pilsen malt and finished with
Enigma hops IBU 30 8% ABV
- JOHNNY B'S IPA** 7⁵⁰
an American IPA with light malt hues and strong hop
characteristics IBU 75 7% ABV
- FMU** 8⁵⁰
a carefully calibrated Double IPA with a robust base,
pine and citrus notes and a floral aroma IBU 137 9.6% ABV
- HAZY FMU** 8⁵⁰
a hazy Double IPA with a smooth malt character and hazy
tropical and citrus hop flavors IBU 30 9.6% ABV

IN BOTTLES

- Desert Select** 14⁰⁰
22 oz bottles • bottle conditioned
- TRIPEL** a pale colored ale made with Pilsen malt and a
traditional addition of Belgian candy sugar then hopped
with German Noble and Saaz hops IBU 32 8.59% ABV
- SCOTCH ALE** made with fine 2 Row barley and a portion
of smoked malt and English hops, it is fermented on French
oak and has a brown-ruby rich color with a sweet malt
character IBU 20 8.59% ABV
- EXPORT STOUT** this stout has an extra amount of 2 Row
barley and tastes of rich malt with roasted coffee and dark
chocolate with a silky finish IBU 30 8.59% ABV
- BLACK IMPERIAL IPA** this IPA is fermented on
American Oak and dry hopped and is extremely hoppy
IBU 100+ 8.59% ABV
- CIDER / GLUTEN FREE / PROPER BREWING SOUR** 7⁵⁰
- NON-ALCOHOLIC** 4⁷⁵

WINE

- Chardonnay** glass 9 bottle 45 **Moscato** glass 9 bottle 45
Pinot glass 9 bottle 45 **Cabernet** glass 9 bottle 45

18oz MARGARITAS

- Watermelon Peach Rita** 14
Sauza, watermelon & peach pucker, grenadine,
margarita mix, garnished with a lime wedge
- The Off-Road Cadillac** 17
Rayo Extra Anejo, Sauza, margarita mix,
Grand Marnier, garnished with a lime wedge

TEQUILA

- Sauza 12 / Rayo Extra Anejo 15
- DESERT HEAT RITA (IT'S SPICY!)**
choice of tequila, lime juice, simple syrup, triple sec,
sliced cucumber, chili/cayenne pepper, serrano peppers,
garnished with a lime wedge
- HOUSE RITA**
choice of tequila, sour mix, triple sec, fresh lime juice,
garnished with a lime wedge
- PALOMA MULE**
choice of tequila, ginger beer & grapefruit juice
- MOAB SUNRISE**
choice of tequila, orange juice & grenadine

CLASS 5 VODKA

- SOCK-IT-TO-ME BLOODY MARY** 13
Class 5, Absolut Peppar, bloody Mary mix, garnished
with asparagus, olives, lime & lemon wedge &
a dash of pepper
- THE CHUTE MOSCOW MULE** 11
Class 5, ginger beer, fresh lime juice,
garnished with a lime wedge
- THE BIG DROPS SALTY DOG** 11
Class 5 & grapefruit juice & salted rim
- CATARACT CANYON COSMO** 13
Class 5, margarita mix, watermelon pucker &
a splash of cranberry juice
- VODKA & RED BULL** 11
Class 5 & Red Bull
- NAUGHTY ROOT BEER** 11
Vanilla Vodka & our housemade root beer

- GIN** Spot On 11 / Tight Squeeze 13
- GIN & TONIC**
choice of gin, tonic water, garnished with a lime wedge
- GIN MULE**
choice of gin, ginger beer, garnished with lime wedge

WHISKEY

- GRAND VIEW OLD FASHIONED** 15
Canyonlands Confluence, bitters, simple syrup,
fresh orange juice, maraschino cherry
- ISLAND IN THE SKY GREEN TEA** 14
Canyonlands Confluence, peach schnapps &
margarita mix garnished with a lemon wedge
- IRISH MULE** 11
Jameson, ginger beer, fresh lime juice,
garnished with a lime wedge

MOAB DISTILLERY SPIRITS

- Canyonlands Confluence Whiskey 11
Class 5 Vodka 9
Spot On Gin 8 • Tight Squeeze Gin 10
Rayo Extra Anejo 12
Rayo Espadin 10
Rayo Maguey Espadin (Mezcal) 12