



EST.

2012

BONNEVILLE

• BREWERY •

— MENU —



STARTERS

BEER CHEESE STACKED NACHOS

Crispy tortilla chips layered with melted jack and cheddar cheeses, warm Bonneville beer cheese, creamy avocado, jalapeños, tomatoes, and onions. Served with fresh salsa and your choice of chicken, or slow-smoked pulled pork. 17

WINGS

Bone-in or boneless wings tossed in your choice of sauce. Served with celery sticks and ranch.

	SAUCES	SIZES
)] MILD	Garlic Parmesan BBQ	6 Pieces 13
))] MEDIUM	Buffalo Voodoo	12 Pieces 21
))) HOT	Nashville Hot	Add Fries +4

LOADED FRIES

A generous pile of crispy fries topped with Bonneville beer cheese, crispy bacon, green onions, and finished with a ranch drizzle. Perfect for sharing. 12

BAVARIAN PRETZEL BITES

Warm, freshly baked salted pretzel bites served with Bonneville beer cheese. 14

THREE AMIGOS

The perfect trio! Queso made with a blend of cheeses and green chiles, cilantro lime salsa, and house-made guacamole, served with crispy tortilla chips and sliced jalapeños. 15

LO & SLO SLIDERS

Your choice of Lo & Slo slow-smoked brisket or pulled pork, smoked low and slow for eight hours, topped with Havarti cheese, and served on King's Hawaiian rolls with dill pickles and BBQ sauce. 15

SPINACH & ARTICHOKE DIP

A rich blend of spinach, artichokes, and cheeses, baked until hot and creamy, garnished with diced tomatoes, green onions, and Parmesan cheese. Served with your choice of toasted crostini or tortilla chips. 14

FRIED DILL PICKLES

Hand-breaded dill pickle chips, fried golden and served with our Cajun ranch. 13

GREENS & KETTLE

STEAK SALAD

Cajun-blackened sirloin over mixed greens with blue cheese crumbles, tomatoes, red onions, red peppers, and avocado. Choice of balsamic vinaigrette or your favorite dressing. 20

SOUTHWEST CHICKEN SALAD

Grilled chicken over mixed greens with black bean corn salsa, tomatoes, avocado, jack and cheddar cheeses, and crispy tortilla strips. Served with cilantro lime ranch. Substitute grilled shrimp +4. 14

SMOKED BRISKET SALAD

Lo & Slo slow-smoked brisket over mixed greens with egg, tomatoes, red onions, and jack and cheddar cheeses. Finished with BBQ ranch. Substitute grilled shrimp +4. 14

CAESAR SALAD

Crisp romaine hearts tossed with creamy Caesar dressing, grated Parmesan cheese, and garlic-Parmesan croutons. Add grilled chicken +3 or grilled shrimp +4. 14

SOUP DU JOUR

Ask your server about today's scratch-made soup selection. Cup 5 | Bowl 7

BURGERS

Burgers served with French fries. Substitute garlic fries or onion rings +2 | Soup or side salad +3.

SMOKEHOUSE BURGER

6 oz. beef patty stacked with house-smoked brisket, Havarti, crispy onions, pickles, BBQ sauce, and spicy brown mustard on a toasted seasonal bun. Add a sunny-side-up egg +1. 20

MAC N CHEESE BURGER

Two 6 oz. beef patties served open-faced and smothered in house-made mac & cheese, finished with crispy bacon. A true knife-and-fork favorite. 24

BONNEVILLE SUNRISE BURGER

6 oz. beef patty topped with Swiss cheese, honey-cured bacon, a sunny-side-up egg, lettuce, tomato, red onion, pickles, and horseradish aioli on a toasted seasonal bun. 18

GUACAMOLE BURGER

6 oz. beef patty topped with honey-cured bacon, fresh guacamole, fresh jalapeños, sautéed onions, cheddar cheese, lettuce, tomato, and pickles on a toasted seasonal bun. Add a sunny-side-up egg +1. 18

COWBOY BURGER

6 oz. beef patty topped with cheddar cheese, crispy onion rings, pickles, lettuce, tomato, and BBQ sauce on a toasted seasonal bun. 18

MUSHROOM SWISS BURGER

6 oz. beef patty topped with sautéed mushrooms, Swiss cheese, and mayo, then finished with lettuce, tomato, onion, and pickle on a toasted seasonal bun. 16

CHEESEBURGER YOUR WAY

6 oz. cheeseburger on a toasted seasonal bun with your choice of cheese and build-it-your-way customization. 15

Choose your cheese:

Cheddar • Swiss • Havarti • Bleu cheese crumbles

Customize it your way (+1 Each)

• Romaine Lettuce	• Tomato	• Red Onion
• Dill Pickles	• Jalapeño	• Caramelized Onions
• Sautéed Mushrooms	• Sautéed Peppers	• Crispy Onions
• Sunny-side-up Egg	• Guacamole	

PREMIUM ADD-ONS (+3 EACH)

• Honey-cured Bacon • Andouille Sausage

SANDWICHES & SMOKEHOUSE HANDHELDS

Sandwiches served with French fries. Substitute garlic fries or onion rings +2 | Soup or side salad +3.

LO & SLO BRISKET SANDWICH

Lo & Slo slow-smoked brisket with BBQ sauce, Havarti, red onion, pickles, and spicy brown mustard on a toasted seasonal bun. 17

CRISPY CHICKEN CLUB

Crispy chicken with honey-cured bacon, Havarti, lettuce, tomato, onion, pickles, mayo, and guacamole on a toasted seasonal bun. 19

LO & SLO PULLED PORK SANDWICH

Lo & Slo slow-smoked pulled pork piled high and tossed in BBQ sauce, topped with crispy pickles, red onion, and tangy BBQ sauce on a toasted seasonal bun. 19

FRENCH DIP

Thin-sliced roast beef and Swiss on a toasted French roll with hot au jus. Add peppers, onions, or mushrooms +2. 16

CHICKEN BACON AVOCADO

Grilled chicken breast topped with honey-cured bacon, Swiss cheese, avocado, lettuce, tomato, red onion, pickles, and chili remoulade sauce on a toasted seasonal bun. 17

NASHVILLE HOT CHICKEN SANDWICH

Crispy breaded chicken tossed in Nashville hot sauce and topped with pickles and creamy mayo on a toasted seasonal bun. 15

CHICKEN PESTO SANDWICH

Grilled chicken breast layered with house-made basil pesto, fresh spinach, tomato, melted mozzarella, and balsamic glaze on toasted seasonal bun. 16

FLAME-GRILLED TOP SIRLOIN

Flame-grilled 8 oz. choice top sirloin served with seasonal sautéed vegetables and French fries. 24

Add shrimp +4 • Add sautéed mushrooms +2 • Add sautéed onions +2

CHICKEN FETTUCCINE ALFREDO

Grilled chicken breast served over fettuccine pasta tossed in house-made Alfredo sauce or spicy Cajun Alfredo sauce. Topped with diced tomatoes, green onions, and Parmesan cheese. Served with toasted garlic bread. 20

Sub shrimp +4 • Andouille sausage +3 • Add mushrooms +2

MAC N CHEESE WITH CRISPY CHICKEN

House-made mac & cheese blended with creamy Alfredo base, mixed cheeses, and bacon, topped with crispy chicken and served with garlic bread. 17

SIGNATURE ENTRÉES

Add a side salad +6 or a cup of soup +5

SHRIMP PESTO PASTA

Fettuccine tossed in creamy Alfredo and basil pesto sauce, topped with jumbo shrimp and grated Parmesan, finished with lime zest. Served with toasted garlic bread. 22

BEER BATTERED FISH & CHIPS

Bonneville beer-battered Atlantic cod fillets served with French fries and house-made tartar sauce. 20

CRISPY SHRIMP PLATTER

Six beer-battered shrimp fried to order, tossed in teriyaki sauce, and served with French fries, house-made garlic chili aioli, and finished with lime zest and green onions. 20

PIZZA & FLATBREADS

HOT HONEY PEPPERONI

Mozzarella and house-made marinara topped with double pepperoni and pepperoncini, finished with a sweet-heat hot honey drizzle. 21 / 17

MUSHROOM

Creamy Alfredo base topped with mozzarella and mushrooms. 19 / 16

FOUR MEAT

Pepperoni, bacon, smoked Andouille sausage, and Italian sausage over marinara and mozzarella. A true carnivore's favorite. 21 / 17

MARGHERITA

Garlic oil base topped with mozzarella, Roma tomatoes, and fresh basil. 19 / 16
Add balsamic drizzle +1

PEPPERONI

Mozzarella and house-made marinara topped with pepperoni. 20 / 16

VEGGIE

Mozzarella and house-made marinara topped with onions, mushrooms, peppers, and black olives. 19 / 16

CREATE YOUR OWN PIZZA/FLATBREAD

House-made red sauce topped with mozzarella cheese. Pizza 17 | Flatbread 14

ADD MEAT (+3 Each)

- | | |
|---------------------|-------------------|
| • Pepperoni | • Italian Sausage |
| • Andouille Sausage | • Bacon |

ADD VEGGIES (+1 Each)

- | | | |
|-------------|----------------|----------------|
| • Onions | • Peppers | • Peppers |
| • Mushrooms | • Black Olives | • Black Olives |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please drink responsibly. Must be 21+ with valid ID to purchase or consume alcohol.



CRAFTED FOR US

BONNEVILLE

• BREWERY •

Since 2012, Bonneville Brewery has been crafting quality beers inspired by Utah's rugged landscape and the legendary spirit of the Bonneville Salt Flats. Rooted in tradition and driven by curiosity, we brew everything from easy-drinking lagers to bold ales and seasonal favorites using premium ingredients and hands-on craftsmanship.

We believe great beer isn't about chasing trends, it's about creating something people look forward to sharing. That's why every batch is brewed with care, delivering balanced, approachable flavors that keep friends gathering and good times rolling.

BREWED IN UTAH. CRAFTED FOR US. POURED FOR GOOD TIMES

ANTELOPE AMBER ALE



This American-style amber fuses caramel and biscuit malt flavor with earthy hops to create the perfect balance. If you know where the bison roam, you know why there is one on a beer called Antelope.

SILVER ISLAND HEFEWEIZEN



An unfiltered wheat ale with the crisp flavor of malted wheat and a light hop character that makes it highly-refreshing and easy to drink.

FREE ROLLER PALE ALE



The citrus & pine flavors and satisfying bitterness of Pacific Northwest hops strike a balance with the sweet breadly malt character of this session IPA. A true hophead's delight!

PEACHES & CREAM



This ale combines wheat malt with specialty caramel and honey malts to showcase the flavor of fresh peaches and the creamy mouthfeel of milk sugar.

REDLINE IRISH RED



Bready malt aromas accentuate the subtle notes of roast and British-style hops to round out the flavor profile of this Classic Irish STYLE Red ale.

SIR MALCOLM'S STOUT



A dry Irish stout featuring the chocolate and coffee-like character of roasted barley. Nitro conditioned for a thick, creamy head and ultra-smooth mouthfeel.

BLACK ROCK BELGIAN WHITE



This distinctive wheat beer showcases the flavors of coriander and orange peel, which compliments the gentle wheat character to produce a zesty and refreshing beer.

Ask your server about our
current seasonal brews

SWEETS —

SEASONAL SKILLET COOKIE

A warm, freshly baked skillet cookie with a gooey center and golden-crisp edges, served hot with a scoop of vanilla ice cream and caramel drizzle. 10

BEIGNETS

Our signature Devonshire croissant beignets, fried golden brown and dusted with powdered sugar. Light, flaky, and served warm. 10

ROOT BEER FLOAT

Captain Benjamin's Root Beer topped with creamy vanilla ice cream for a classic, refreshing float. 6

SIDES —

FRENCH FRIES 6

GARLIC FRIES 8

ONION RINGS 8

SAUTÉED VEGETABLES 6

SIDE SALAD 6

SIPS —

HOUSE-BREWED ROOT BEER & CREAM SODA 4

LEMONADE 4
Upgrade To Strawberry or
Raspberry +1

FOUNTAIN DRINKS 4



Additional Flavors Available. Ask your server.