

SALADS & MORE

Pitas served with your choice of soup, salad or fries.
Substitute onion rings or chili \$1.00 • Substitute sweet potato fries \$.75

STEAK PITA

Marinated grilled beef tenderloin served in a warm pita with fire-roasted tomatoes, caramelized onions, fresh basil, feta cheese and a balsamic reduction drizzle. \$9.95

SOCKEYE SALMON PITA

Wild Sockeye Salmon dusted with lemon pepper and flame-broiled, topped with Applewood smoked bacon, lettuce, tomato, red onion, feta cheese and basil vinaigrette. Served in a warm pita. \$13.00

SPINACH STEAK SALAD

Spinach tossed in a House horseradish vinaigrette and topped with marinated beef tenderloin, toasted pecans, tomato and feta cheese. \$12.50

BERRY CITRUS SHRIMP SALAD

Mixed greens tossed in a creamy citrus dressing and topped with White Tiger Prawns, seasonal berries, toasted almonds and feta cheese. \$14.95

COLE ROAD SALMON SALAD

Romaine lettuce tossed with House made basil vinaigrette, topped with Wild Sockeye Salmon, tomato, carrots, feta cheese and spiced nuts. \$14.95

Protein choices may be removed or substituted (cost may vary).

SOBA NOODLE SALAD

Chilled soba noodles tossed in a green curry vinaigrette with snow peas, carrots, edamame, scallions and cilantro. Garnished with polenta croutons. \$9.00

CAESAR SALAD

Crisp Romaine lettuce tossed in Caesar dressing and topped with grated Parmesan, Applewood smoked bacon, tomato and garlic croutons. \$8.95
Traditional Side Caesar Salad: \$4.00

WEDGE SALAD

Butterleaf wedge topped with sliced egg, chopped bacon, fire-roasted tomatoes, blue cheese crumbles and crispy fried onions. Served with white balsamic vinaigrette. \$9.95

SIDE GARDEN SALAD & COMBOS

Crisp Romaine topped with shredded carrots, cucumber, cherry tomatoes, red onion and croutons. \$4.00

Soup & Salad Combo: Cup \$7.50/ Bowl \$8.75

Chili & Salad Combo: Cup \$9.50/ Bowl \$10.75

HOUSE MADE CHILI-- Tri-tip ends, ground chuck, pinto and kidney beans, simmered in smokey tomato sauce. Cup \$4 / Bowl \$7

SOUP OF THE DAY-- Ask your server about our House made soup. Cup \$3.50 / Bowl \$6

TACO SALAD

Crisp Romaine lettuce topped with black beans, sour cream, pico de gallo and guacamole. Garnished with Cotija cheese, cilantro and tortilla strips. Served with jalapeño vinaigrette. \$9.25

Add: White Tiger Prawns \$8.00 • Wild Alaskan Sockeye Salmon \$7.00
Marinated Beef Tenderloin \$7.00 • Garlic and Herb Marinated Chicken Breast \$3.75
House Hickory Smoked Kurobuta Pulled Pork Shoulder \$4.50

"BIG SIX" YEAR ROUND BREWS

GALENA GOLD KÖLSCH, 4.5% ABV, 25 IBU

Galena Gold stands out with its vibrant gold color, clean malt flavors, and a mild, earthy-yet-spicy hop character. This beer finishes crisp and slightly dry and serves as a great introductory craft beer.

WOOLYBUGGER WHEAT, 4.0% ABV, 15 IBU

Woolybugger is perfect for any time of year. It is light bodied and smooth with notes of husky wheat and subtle orange scents. This beer is balanced with a touch of Cascade hop bitterness, finishing pleasantly with a subtle honey malt sweetness.

HELL-DIVER PALE ALE, 5.5% ABV, 70 IBU

Hell-Diver Pale Ale is an award winning, classic northwest pale ale. Caramel and toffee notes balance the hop bitterness and give this beer depth while also providing a smooth, satisfying finish.

ANGEL'S PERCH AMBER, 4.5% ABV, 15 IBU

Toasted malt notes give Angel's Perch a mild sweetness balanced by earthy, subtle hop undertones. This smooth American Amber is the perfect compliment to any occasion.

DAGGER FALLS IPA, 6.5% ABV, 100 IBU

Abundant citrus and pine hop aromas combined with a sturdy malt backbone makes Dagger Falls a true-to-style American IPA.

POWER HOUSE PORTER, 6.0% ABV, 20 IBU

Power House is a rich porter with a mildly roasted, chocolate quality throughout. Caramel and coffee notes help balance the medium-low hop profile and provide a silky-smooth mouthfeel.

Ask your server about our current seasonal and specialty offerings.

YEAR ROUND SAMPLER

3 oz. tasters of each. \$5.00

SEASONAL SAMPLER

3 oz. tasters of each. \$8.00

COKE PRODUCTS: \$2.00 COFFEE: (Local Flying M coffee or decaf) \$2.00

MILK: (2% or chocolate) \$ 2.00 TEA: (Hot or iced) \$2.00

Idaho  Handcrafted



WWW.SOCKEYEBREW.COM

12542 W Fairview Ave • Boise, ID 83713

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STARTERS

CALAMARI

In House hand cut calamari strips, Parmesan breaded, flash-fried and served with roasted plum tomato sauce. \$10.00

GALENA GOLD CLAMS

Galena Gold Kölsch steamed clams finished with cilantro, lemon and butter. Served with fresh baked House rolls. \$10.95

SOCKEYE SALMON SPREAD

House hickory-smoked Wild Sockeye Salmon mixed with cream cheese and rolled in candied pecans. Served with pickled cucumber, onion and warm pita triangles. \$10.95

SEARED AHI TUNA

Seared, thinly sliced, sesame crusted tuna served over cucumbers and mixed greens. Garnished with crispy wonton strips and a side of spicy ponzu sauce. \$13.50

CHIPS & SALSA

Our crispy-fried corn tortilla chips served with fresh, House made salsa. \$5.00

NACHOS

Our crispy-fried corn tortilla chips smothered with cheddar and pepper jack cheese, black beans and topped with guacamole, pico and sour cream. \$9.00

Add: Spicy chicken or beef for \$3.75

Add: Pulled pork for \$4.50

HELL-DIVER FINGER STEAKS

1/3 pound House hickory-smoked tri-tip, beer battered with *Hell-Diver Pale Ale* and served with House cocktail sauce. \$10.50

CRISPY CHICKEN

Woolybugger Wheat battered chicken breast strips, flash-fried and served with aioli mustard. \$7.50

SOCKEYE SALMON STRIPS

Wild Sockeye Salmon strips hand-dipped in *Angel's Perch Amber* beer batter and flash-fried. Served with lemon and House tartar sauce. \$12.00

Add: Soup, salad or fries \$2.00 • Onion rings or chili \$3.00
Sweet potato fries \$2.50

BONELESS WINGS

1/2 pound boneless chicken breast flash-fried and tossed in your choice of House made fire, general's or *Power House Porter* barbecue sauce. \$7.00

SMOKED BONE-IN WINGS

One pound House hickory-smoked, bone-in wings tossed in your choice of House made fire, general's or *Power House Porter* barbecue sauce. \$11.99

POUTINE

Crispy fries topped with House demi-glace, baked with white cheddar cheese curds and garnished with Applewood smoked bacon and scallions. \$9.00

SOCKEYE SALMON CAKES

Three lightly breaded flash-fried Wild Sockeye Salmon and bay shrimp cakes topped with lime Dijon creme. \$9.00

 Pub favorites

ENTRÉES

TROUT FILLET

8 oz. pan-seared Hagerman, Idaho trout fillet topped with a sage, lemon and pecan pan sauce. Served with chef's sautéed vegetables and garlic smashed red potatoes. \$15.00

BEEF FILLET

8 oz. choice charbroiled, bacon wrapped filet mignon topped with roasted *Power House Porter* Kobe garlic butter and demi-glace. Served with garlic smashed red potatoes and chef's sautéed vegetables. \$22.95

NEW YORK STEAK

12 oz. choice charbroiled New York steak topped with roasted garlic, *Power House Porter* Kobe butter, demi-glace and served with garlic smashed red potatoes and chef's sautéed vegetables. \$19.95

MEATLOAF DINNER

Three savory slices of House roasted ground chuck and Italian sausage meatloaf, topped with House demi-glace. Served with chef's sautéed vegetables and garlic smashed red potatoes. \$12.50

SOCKEYE SALMON DINNER

6 oz. charbroiled Wild Sockeye Salmon fillet served with chef's sautéed vegetables and brown rice. Choice of cedar plank fired or flame-broiled with herb butter. \$15.00

COMFORT CHICKEN BOWL

Woolybugger Wheat battered, flash-fried crispy chicken breast strips served over garlic smashed red potatoes, covered in country gravy with corn and baked with cheddar cheese. \$10.95

Add: Bacon or jalapeños \$.75 each

MAC & CHEESE

Macaroni noodles tossed in a rich cheddar and Parmesan cream sauce. \$10.00

Add: Jalapeños or bacon \$.75 each

LINGUINE

Linguine pasta tossed in a roasted plum tomato sauce with sautéed garlic, shallots and red peppers. Topped with Parmesan cheese. \$9.00

STIR FRY

Sautéed shaved carrots, snap peas, red onion, broccoli, bell peppers, baby corn and mushrooms tossed in a lightly spiced Asian stir fry sauce. Served over fresh soba noodles or brown rice. \$9.00

Add: White Tiger Prawns \$8.00 • Wild Alaskan Sockeye Salmon \$7.00
Marinated Beef Tenderloin \$7.00 • Garlic and Herb Marinated Chicken Breast \$3.75
House Hickory-Smoked Kurobuta Pulled Pork Shoulder \$4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Food allergies? Ask your server about substitutions on our menu.

BURGERS & PUB FARE

Served with your choice of soup, side salad or fries.
Substitute onion rings or chili \$1.00 • Substitute sweet potato fries \$.75

SEARED AHI BURGER

5 oz. lemon and ginger marinated Ahi Tuna steak served on a spent grain bun with peppered Applewood smoked bacon, pickled cucumber and onion, basil aioli, lettuce and tomato. \$11.50

SPICY BLUE

6 oz. Cajun-spiced ground short rib patty served on a spent grain bun and topped with blue cheese, roasted jalapeños, Applewood smoked bacon, spicy mayo, lettuce and tomato. \$11.25

PUB BURGER

6 oz. ground short rib patty served on a spent grain bun and topped with cheddar cheese, lettuce, tomato, pickle, red onion and House dressing \$9.95

Add: Bacon, mushrooms or grilled onions \$.75 each

BRONCO

6 oz. ground short rib patty served on a spent grain bun and smothered in our *Power House Porter* barbecue sauce, topped with cheddar cheese, Applewood smoked bacon, onion straws, lettuce, tomato and red onion. \$10.50

Chicken breast or veggie patty available upon request.

MEATLOAF SANDWICH

Savory House roasted ground chuck and Italian sausage meatloaf. Served on your choice of grilled sourdough, rye or hoagie, with mayo, cheddar cheese and grilled onions. \$9.95

POWER HOUSE DIP

Thinly sliced roast beef simmered in *Power House Porter* Au Jus with melted Swiss cheese. Served on a spent grain hoagie roll. \$10.50

REUBEN

Thinly sliced slow roasted corned beef, Thousand Island dressing, melted Swiss cheese, sauerkraut and caramelized onions on grilled marbled rye. \$10.50

POBLANO CHICKEN SANDWICH

Seasoned and marinated chicken, flash-fried and topped with roasted poblano chile, peppered Applewood smoked bacon, cheddar cheese, chipotle mayo, lettuce and tomato. Served on a spent grain bun. \$10.95

SOCKEYE SALMON TACOS

Wild Sockeye Salmon grilled or fried in our *Angel's Perch Amber* beer batter. Served in flour tortillas with garlic-cilantro slaw, baja sauce and guacamole. \$12.00

PULLED PORK SANDWICH

House smoked Kurobuta pulled pork shoulder, slow braised and served on a spent grain bun. \$10.50

Pub Style: Topped with garlic-cilantro slaw, onion straws, smokey chipotle cream and Cotija cheese.

Traditional: Topped with House dressing, caramelized onions and sautéed mushrooms.

PULLED PORK TACOS

House smoked Kurobuta pulled pork shoulder, slow braised and served in flour tortillas with garlic-cilantro slaw, smokey baja sauce and Cotija cheese. Served with rice and beans. \$10.50

SOCKEYE SALMON CLUB

Charbroiled Wild Sockeye Salmon served on a spent grain hoagie, topped with basil aioli, Applewood smoked bacon, Swiss cheese, lettuce and tomato. \$13.50