

Available For A Limited Time!



TANGLED ROOTS
CRAFT BEER & KITCHEN

OCTOBER HAPPY HOUR

Mondays - Fridays • 3:00 - 5:00pm • Ends 10/31/24



\$4* CRAFT BEER PINTS

Ask your server what
Tangled Roots Brewing Company
beers are available during
Happy Hour today!

* Excludes all 8% ABV and higher beers



TANGLED ROOTS
BREWING COMPANY

Learn more about our beers by
scanning the QR Code!

\$3 SELECT WINES

Pinot Grigio 3

Chardonnay 3

Moscato 3

Pinot Noir 3

Cabernet 3

\$5 MARTINIS

Espresso Martini 5

Ketel One, Mr. Black Cold Brew Liqueur, and Demerara syrup.

Classic Martini 5

Choice of Ketel One Vodka or Tanqueray N° TEN Gin, dirty or dry, twist or olives.

Pineapple Express 5

Plantation Pineapple Rum, fresh lime, pineapple juice, and Demerara sugar.

New French Martini 5

Grey Goose, raspberry liqueur, fresh lemon, and pineapple juice.

Naked and Almost Famous 5

Don Julio Reposado, Aperol, fresh lime, simple syrup, touch of Mezcal, grapefruit bitters.

Half Price STARTERS!

Aunt Bee's Biscuits 4

Three house made biscuits served with a maple cinnamon butter and a strawberry butter.

Bavarian Pretzels 6

Two pretzels, with choice of salted, plain, or 'Everything'. Served with Obatzda cheese and whole grain mustard.

Loaded Tater Tots 6

Tater tots loaded with pico de gallo, jalapeños, bacon aioli, white cheddar, green onion, and lime crema.

Drunken Wings* 6.5

Crispy, LaSalle Lager brined chicken wings, with a choice of Buffalo, Dry Rub, Carolina BBQ sauce, Korean BBQ sauce, or Brewmaster BBQ sauce.

"Bone-less" Cauliflower Florets 7.5

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Citrus Thyme Hummus 6

Lemon thyme hummus with olive tepanade. Served with red bell peppers, cucumbers, celery, and grilled artisanal flatbread.

Pimento Pub Dip 6.5

Melted white cheddar, diced pimentos, sweet corn, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.

Brewpub Nachos* 8

Devil's Paint Box IPA braised pork shoulder, Brewmaster BBQ Sauce, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.

Chipotle Chicken Quesadilla* 8

Grilled chicken breast, bell peppers, onion, and white cheddar. Served with tajin chips and pico de gallo.

Wisconsin Fried Cheese Curds 6

Served with spicy dipping sauce.

* CONSUMER ADVISORY The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

 Vegetarian Option (vegan preparation on request if possible)



oktoberfest specials

September 18 - October 31

Celebrate the spirit of Oktoberfest with our authentic and hearty menu, inspired by the rich traditions of Bavarian cuisine. Indulge in a feast that perfectly captures the essence of this world-renowned festival. Prost!



OKTOBERFEST MÄRZEN
Malty & Mild:
This classic German-style amber lager (Märzen) is fermented and cold aged for a minimum of six weeks to bring you a clean, and slightly caramelly amber lager.



BITTERNESS **COLOR** **5.8% ABV**

Food items available all day.

The Best of the Wurst 19

Experience the essence of the festival with a selection of beer brats, curry brats, kielbasa, sauerkraut, pretzel bites, Obatzta cheese, dill pickles, and a medley of mustards.

Brat Sliders 17

Enjoy three sliders crafted from a blend of ground beef and pork brats, topped with sauerkraut, melted Swiss cheese, Oktoberfest Märzen brined onions, and a kick of spicy aioli, all nestled within a soft brioche bun. Paired perfectly with a side of truffle fries.

Chicken Schnitzel 24

Tender, thinly pounded chicken breast, delicately breaded and fried. Paired with creamy white cheddar mashed potatoes, lemon beurre blanc sauce, and garnished with capers and dill pickles.

Beef Medallions with Spätzle 32

Two beef tenderloin medallions served atop a bed of sautéed spätzle, caramelized Oktoberfest Märzen onions, and beef au jus.

Homemade Apple Strudel 12

Savor our Apple Strudel that is made in-house! Cinnamon apples encased in flaky pastry, adorned with bourbon caramel, vanilla bean ice cream, whipped cream, and a delicate vanilla tuile.

 Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option Available

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TANGLED ROOTS

CRAFT BEER & KITCHEN

Local Chef Features

Seafood Ceviche 18

A mixed ceviche featuring cod and shrimp with roasted tomato, corn, fresh tomato, red onion, and cilantro stirred in a candied citrus mango sauce. Served with tajin tortilla chips.

Spicy Adobo Chicken Tacos 16

Three soft corn tortillas with spicy adobo pulled chicken topped with pico de gallo, avocado, sautéed bell peppers and onions with a drizzle of chipotle ranch.

Lock & Mule Steak Sandwich 21

Grilled and sliced NY Strip, bacon jalapeño jam, arugula, crispy onions, horseradish aioli layered on artisanal garlic bread. Served with choice of side.

Stacked Guajillo Chicken Tortilla 19

Enjoy layers of corn tortillas, Guajillo salsa roja, crema, mozzarella cheese, and roasted pulled chicken.

New York Strip with Green Romesco 35

14oz New York Steak Strip sliced and topped with green romesco and served with a side of asparagus with hazelnut gremolata "Italian Chimichurri".

Campfire Graham Crackers 11

House made graham crackers topped with chocolate pastry cream and toasted marshmallows.

Orange Creamsicle Cheesecake 13

Graham cracker crust, crème anglaisé, shortbread crumble, and orange sherbert.

Featured Cocktails

Sweet Atlas 12

By Tyler Miller

Tito's, watermelon syrup, lemon, simple syrup, sugar rim, and lemon.

Rumble in Lockport 12

By Kassi Byrne

Deep Eddy Lemon, Midori Melon liqueur, pineapple, sour, simple syrup, and lemon.

Midsummer Moscato 10

By Kassi Byrne

Caposaldo Moscato, Apple Schnapps, pineapple, strawberries and oranges.

SIGNATURE COCKTAILS

Honest Abe 13

FEW Bourbon, vanilla syrup, Angostura Bitters, Luxardo Cherries, and burnt orange.

Paloma 11

Gran Centenario Silver and fresh lime. Topped with grapefruit soda and a Tajin and kosher salt rim.

Lemon Shake Up 10

Tito's, fresh lemonade, and lemon slices shaken and served over ice with a splash of Sieur de LaSalle Lager.

Pink Buffalo 11

Tito's Vodka, Southern Comfort, Disaronno Amaretto, pineapple, sour, and grenadine.

Mango Margarita 10

Gran Centenario Silver, mango purée, sour mix, Tajin and kosher salt rim, and a splash of Kit Kupfer Amber Ale.

Tangled Margarita 11

Don Julio Blanco, triple sec, fresh lime, and agave nectar.

Espresso Martini 12

Ketel One, Mr. Black Cold Brew Liqueur, and Demerara syrup.

Classic Martini 12

Choice of Ketel One Vodka or Tanqueray N° TEN Gin, dirty or dry, twist or olives.

Pineapple Express 13

Plantation Pineapple Rum, fresh lime, pineapple juice, and Demerara sugar.

Pom Sparkler 11

Grey Goose La Poir, pomegranate syrup, fresh lemon, and sparkling rosé wine.

Peach Lemonade Sangria 11

Deep Eddy Lemon Vodka, peach syrup, fresh lemon, and white wine.

New French Martini 13

Grey Goose, raspberry liqueur, fresh lemon, and pineapple juice.

Moscow Mule 10

New Amsterdam Vodka, fresh lime, and ginger beer.

Naked and Almost Famous 13

Don Julio Reposado, Aperol, fresh lime, simple syrup, touch of Mezcal, grapefruit bitters.

Watermelon Mint Sangria 11

Ketel One, fresh lemon, watermelon syrup, Scarpetto Rosato, grapefruit soda.

WHITE WINE

RUFFINO LUMINA

Pinot Grigio • Delle Venezie IGT

MATUA

Sauv Blanc • New Zealand

THREADCOUNT BY QUILT

Sauv Blanc • Sonoma County

HESS

Chardonnay • Columbia Valley, OR

CAPOSALDO

Moscato • Italy

GLASS BOTTLE

9 32

9 32

12 38

10 34

9 32

RED WINE

BOEN

Pinot Noir • Russian River Valley, CA

THE STAG

Cabernet Sauvignon • Paso Robles

DECOY BLUE LABEL

Cabernet Sauvignon • Napa, CA

AMALYA

Malbec • Calchaquí Valley, Argentina

RABEL

Red Blend • Paso Robles, CA

GLASS BOTTLE

12 39

11 35

17 58

13 38

12 38

SPARKLING WINE

LA MARCA

Prosecco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

12 36

11 35

ROSÉ

SCARPETTA FRICO ROSATO

Rosé • Tuscany

FLEUR DE MER

Rosé • St Tropez, France

GLASS BOTTLE

9 32

15 48

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade 4

Natural lemonade, fresh lime juice, and fresh mint.

Grapefruit Basil Gimlet 9

Giffard Pamplemousse N/A, grapefruit, simple syrup, black pepper, basil, Lyre's N/A Sparkling Wine.

Spirit Free Sangria 7

Lyre's N/A Sparkling wine, lemon, blackberry, simple syrup, sparkling water.

Lyre's N/A Sparkling wine (can) 8

Fountain Sodas 3

Fresh Brewed Iced Tea 2.5

Sweet or unsweet (*bottomless*)
With watermelon, pomegranate, or peach +\$0.50

Fresh Ground Coffee 2.5

Regular or decaffeinated



Welcome

At Tangled Roots our mission is to provide a unique hospitality experience that combines authentic, local craft brewing with high quality cuisine. But while the quality is high, the vibe is distinctly down-to-earth and friendly - as befits our small-town roots. Our goal is to make everyone feel welcome; whether you're a proper connoisseur, or just feeling hungry, and whether you're a seasoned cicerone, or totally new to the world of craft beer, we'll make sure you feel at home and find something that's right for you.

STARTERS

Aunt Bee's Biscuits 8

Three house made biscuits served with maple cinnamon butter and strawberry butter.

Bavarian Pretzels 12

Two pretzels, with choice of salted, plain, or 'Everything'. Served with Obatzda cheese and whole grain mustard.

Loaded Tater Tots 12

Tater tots loaded with pico de gallo, jalapeños, bacon aioli, white cheddar, green onion, and lime crema.

Drunken Wings* 13

Crispy, LaSalle Lager brined chicken wings, with a choice of Buffalo, Dry Rub, Carolina BBQ sauce, Korean BBQ sauce, or Brewmaster BBQ sauce.

"Bone-less" Cauliflower Florets 15

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Citrus Thyme Hummus 12

Lemon thyme hummus with olive tapenade. Served with red bell peppers, cucumbers, celery, and grilled artisanal flatbread.

Pimento Pub Dip 13

Melted white cheddar, diced pimentos, sweet corn, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.

Mozza-Bella 15

1/2 lb. panko and parmesan breaded fried fresh mozzarella, vodka sauce, pesto, basil, slow roasted tomatoes, and parmesan crisps.

Brewpub Nachos* 16

Devil's Paint Box IPA braised pork shoulder, Brewmaster BBQ Sauce, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.

SOUPS

Bison Chili (Cup) 6 / (Bowl) 9

Slow-simmered bison, beef, and pork in a chunky tomato sauce with red and white beans. Topped with lime crema, pickled red onions, jalapeños, cheddar cheese, and a side of cornbread.

Tomato Bisque (Cup) 5.5 / (Bowl) 7.5

Creamy tomato bisque, parmesan croutons, and fresh basil.

Featured Soup (Cup) 5.5 / (Bowl) 7.5

Ask what our Chef has hand-crafted today.

SALADS

Ancient Grains Salad 15

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and tossed in a lemon vinaigrette.

Add Chicken \$4, Shrimp \$7, or Salmon \$7.

Beer Can Chicken Salad* 18

LaSalle Lager brined grilled chicken breast, mixed greens, avocado, bacon, cucumber, gemelli pasta, gorgonzola, cherry tomatoes, radish, and tossed in a honey-mustard vinaigrette.

Shrimp Salad* 19 GF

Grilled shrimp, romaine, sliced avocado, red onion, corn, tomato, and tortilla strips, and tossed in a honey-lime vinaigrette.

Steak Salad* 20 GF

Sliced filet mignon, mixed greens, avocado, blue cheese, crispy fried onions brined in Devil's Paint Box IPA, and cherry tomatoes and tossed in a balsamic vinaigrette.

FLATBREADS

All flatbreads are made with hand rolled dough. Gluten free bread available upon request.

Margherita 14 GF

House pesto, grape tomatoes, fresh mozzarella, Provolone, and Pecorino Romano cheeses.

Spicy Pepperoni 14 GF

Tomato sauce, pepperoni, house pickled jalapeño and bell peppers, mozzarella, Provolone, and Pecorino Romano cheeses topped with spicy honey drizzle.

Chicken Parmesan 15 GF

Parmesan panko breaded chicken, roasted garlic, fresh mozzarella, Provolone, shaved Pecorino Romano, vodka sauce, parmesan crisps, house pesto, and fresh basil.

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 Vegetarian Option (vegan preparation on request if possible)

GF Gluten Free Option Available

BURGERS + HANDHELDS

All our burgers are a ½ lb* ground beef grilled to your liking on a butter-toasted brioche bun.

Gluten free bun available upon request. Substitute Impossible meat patty for \$3.

All burgers and handhelds are served with house seasoned fries, tater tots, or seasoned pub chips unless noted otherwise. Substitute side for \$3 or house side salad for \$2. Add a cup of Bison Chili or Featured Soup for \$3.50.

The TR Burger* 16 GF

Aged cheddar, romaine, dill pickles, frites aioli, sliced tomato, and red onion.

The BBQ Brewmaster Burger* 17 GF

Brewmaster BBQ Sauce, applewood smoked bacon, aged cheddar, dill pickles, frites aioli, and crispy fried onions.

Cease & Desist Burger* 17 GF

House made patty, half ground beef and half bacon, aged cheddar cheese, applewood smoked bacon, chipotle aioli, tomato, and arugula.

Char Crusted Fish Tacos* 17 GF

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, served with corn tortilla chips and salsa roja.

Substitute hickory char crusted grilled cauliflower for vegetarian option.

Pulled Pork Grilled Cheese* 16

Slow-braised pork shoulder, with cheddar and pepper jack cheese, applewood smoked bacon, Brewmaster BBQ sauce, on garlic herb sourdough bread, and served with a cup of tomato bisque.

Chipotle Cheese Steak Panini* 17

Marinated beef tenderloin, pepper jack, bell peppers, onions, mushrooms and chipotle aioli on garlic herb sourdough bread.

Halfway To Nashville* 16

Crispy or grilled chicken breast, dry rub seasoning, Carolina BBQ sauce, pepper jack cheese, crispy bacon, dill pickles, frites aioli, on a toasted brioche bun.

Chicken Parmesan* 18

Panko parmesan breaded chicken breast, fresh mozzarella, vodka sauce, house pesto, on a french roll.

French Dip* 20

Thinly sliced prime rib, horseradish crema, pepperjack, au jus, on a french roll.

Chicken Club* 17

Grilled LaSalle Lager brined chicken breast, avocado, applewood smoked bacon, lettuce, tomato, and chipotle aioli on a toasted brioche bun.

ENTRÉES

Add a cup of Bison Chili or Featured Soup for \$3.50.

Chicken Schnitzel* 24

Thinly pounded chicken, lightly breaded, and fried. Served with white cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

Parmesan Cod* 26

Parmesan crusted cod, asparagus, roasted tomatoes, and lemon caper beurre blanc sauce.

Citrus Salmon* 29

Atlantic Salmon with a citrus marinade, toasted ancient grains, roasted asparagus, and carrots.

Beer Battered Fish + Chips* 18

Icelandic Cod, Devil's Paint Box IPA batter, jalapeño coleslaw, caper remoulade, and house seasoned fries.

Gemelli Alla Vodka 19

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce.

Vegetarian option available upon request.

Add Chicken \$4, Shrimp \$7, or Salmon \$7.

Filet Mignon* 47

7oz.* filet, garlic butter, and crispy lager brined onion strings. Served with choice of side.

SIDES

Toasted Ancient Grains 6

Truffle Fries 6

Mashed Potatoes 6

French Fries 6

Asparagus 6

Tater Tots 6

with Lemon + Caper Beurre Blanc Sauce

DESSERTS

Cookie Skillet 8

House made cookie in a skillet with a scoop of vanilla ice cream.

Stout Tiramisu 10

Mascarpone lady fingers, soaked in espresso and stout, layered with chocolate mousse, and topped with fresh strawberry.

*Contains alcohol. Must be 21+ to order.

Chocolate Cheesecake 12

Chocolate cheesecake drizzled with chocolate sauce and topped with whipped cream and fresh strawberries on the side.



TANGLED ROOTS

CRAFT BEER & KITCHEN

BRUNCH MENU

ENTRÉES

All kids meals come with a drink and choice of a side.

Nutella Buttermilk Pancakes \$7

French Toast \$7

Cinnamon brioche bread, fresh berries, and whipped cream

"Not Your Kids Meal" \$8

Scrambled eggs, bacon, and tater tots

Chicken Tenders \$7

Your choice fried or grilled

Hamburger Sliders \$8

w/ cheese \$9

Mac & Cheese \$7

SIDES

French Fries

Seasonal Fruit

Mashed Potatoes

Tater Tots

Potato Chips

DRINKS

Fountain Soda

Orange Juice

Milk

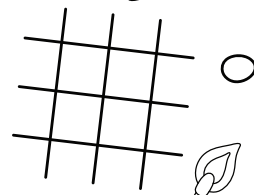
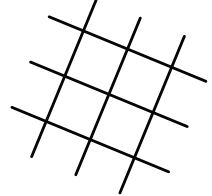
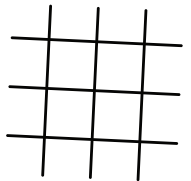
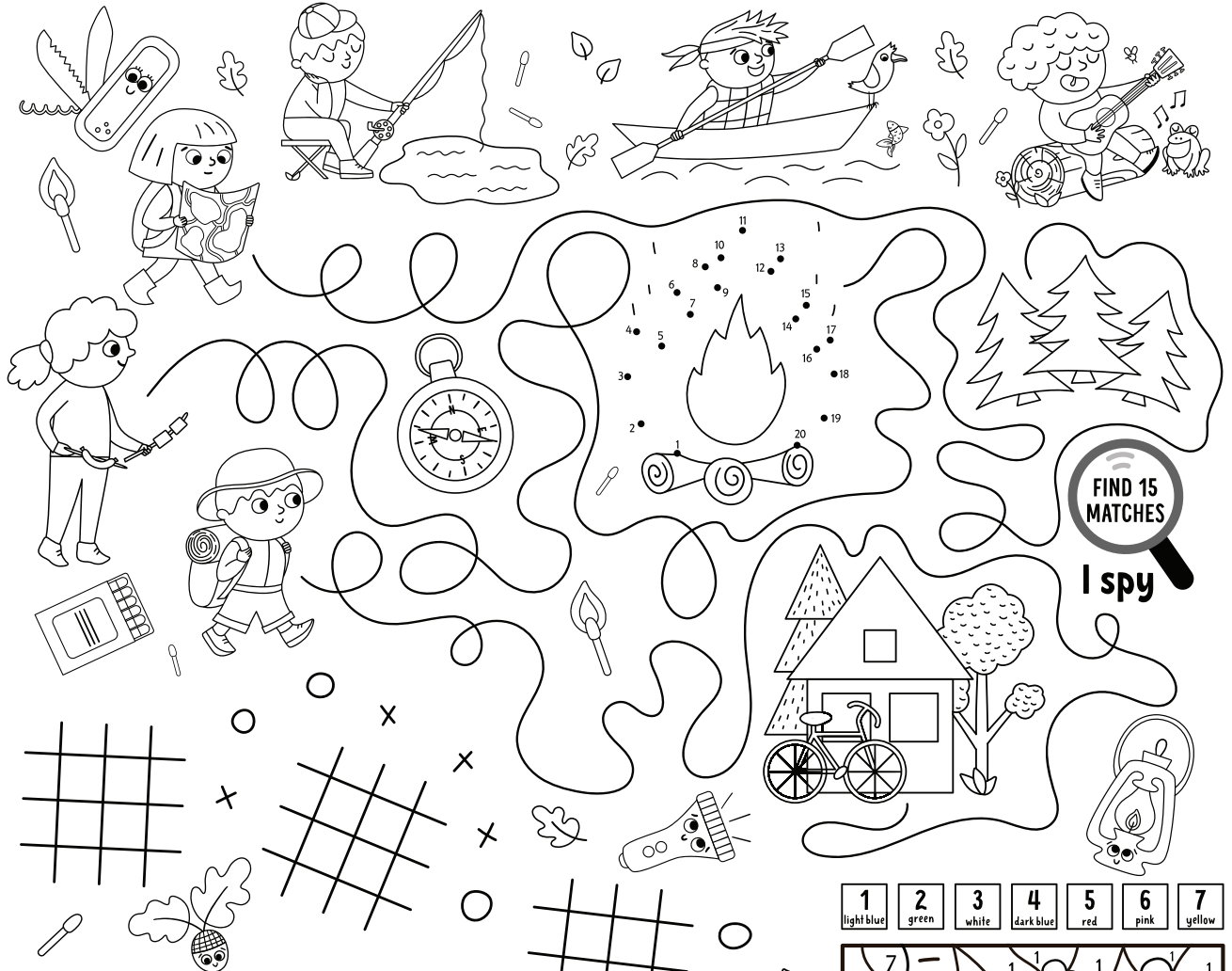
Cranberry Juice

DESSERTS

Chocolate Chip Cookie Sundae 4

Vanilla Ice Cream Scoop 3

with or without chocolate sauce.



BIKE	C	O	M	P	A	S	S
FIRE	B	G	U	I	T	A	R
GUITAR	A	I	B	F	S	R	B
COMPASS	M	N	K	I	R	O	O
ROD	B	A	S	E	E	D	A
MAP	A	E	P	O	S	B	T
BACKPACK	A	E	P	O	S	B	T
BOAT	C	K	P	A	C	K	D

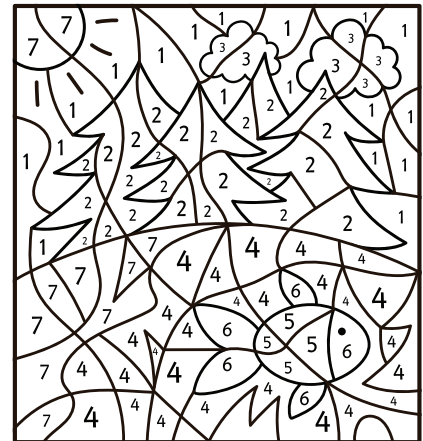
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RIFE _____

PASSMOC _____

PACKBACK _____

1 light blue	2 green	3 white	4 dark blue	5 red	6 pink	7 yellow
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BRUNCH MENU

MIMOSAS

Almost bottomless for \$19* (up to four)

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

*Price indicated is per person.

BRUNCH COCKTAILS

Tangled Roots Bloody Mary 13

Tito's Vodka, Kit Kupfer Amber Ale, bloody mary mix, celery salt rim, and a Tangled Roots' garnish.

Mimosa 8

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

Bellini 8

Peach syrup, lemon, and sparkling wine.

Paloma 11

Gran Centenario Silver Tequila and fresh lime. Topped with Fresca and a Tajin and kosher salt rim.

Aperol Spritz 9

Aperol Apertivo, soda, LaMarca Prosecco, orange twist.

Moscow Mule 10

New Amsterdam Vodka, lime, and ginger beer.

Espresso Martini 12

Ketel One Vodka, Mr. Black Cold Brew Liquor, and Demerara syrup.

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

Natural lemonade, hand-squeezed lime juice, & fresh mint

Juice 3

Orange, cranberry, grapefruit, and pomegranate.

Natural Lemonade 3

Lemon juice, cane sugar, & water

Fountain Sodas 3

Fresh Brewed Iced Tea 2.5

Sweet or unsweet (bottomless)

With raspberry, pomegranate, or peach +\$0.50

Fresh Ground Coffee - Regular or Decaffeinated 2.5

(bottomless)

SPARKLING WINE

LAMARCA

Processco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

12 | 36

11 | 35

BRUNCH SPECIALTIES

Korean BBQ Chicken & Waffles* 17

Korean BBQ, fried chicken, sunny side up egg, pickled green onion, carrots, spicy maple glaze, spicy siracha aioli, and belgian waffles. Served with a side of tater tots.

Avocado Toast* 16

Sourdough toast, pesto, avocado, everything spice, and scrambled eggs. Served with a side of tater tots.

Stuffed Brioche French Toast 13

French toast, berries, and maple cinnamon cream cheese.

Biscuits & Gravy* 13

Made entirely from scratch! House made biscuits, spiced sausage gravy, and two sunny side up eggs. Served with a side of tater tots.

Breakfast BLT* 15

Applewood smoked bacon, lettuce, tomato, onion, fried egg, and IPA frites aioli.

Brunch Burger* 18

IPA caramelized onions, arugula, tomato, chipotle aioli, bacon, and sunny side up egg.

Carne Asada Breakfast Burrito* 16

Seared beef tenderloin, scrambled eggs, bell peppers, onions, mushrooms, pepperjack, chipotle aioli, and avocado. Served with a side of salsa roja and tater tots.

Eggs Your Way* 12

Choice of egg style, tater tots, applewood smoked bacon, and multigrain toast.

PACOS

Tacos for breakfast? No problem. Meet pancake taco, or as we like to call it: Paco.

Drunken* 13

Buttermilk pancakes, berries, applewood smoked bacon, spiced candied pecans, nutella, vanilla whipped cream, and maple syrup.

Buffalo Chicken* 15

Buttermilk pancakes, country fried chicken tenders, tossed in buffalo, scrambled eggs, applewood smoked bacon, cheddar, jalapeño maple glaze, and scallions.

Angry* 13

Buttermilk pancakes, scrambled eggs, chipotle aioli, applewood smoked bacon, siracha, cheddar cheese, and jalapeño maple glaze.

FRITTATAS

Southwest* 15

Chorizo, pepperjack, cheddar, avocado, chipotle aioli, pico de gallo, lime crema, cilantro, salsa roja, and tater tots.

Brewmaster* 15

Pulled pork, bacon, cheddar, onion string, tater tots, BBQ, lime crema, and green onion.

Veggie Tales* 14

Mushrooms, asparagus, goat cheese, roasted tomato, arugula, and lemon vinaigrette.

SIDES

Tater Tots 6

Bacon (3) 4


Seasonal Fruit 6

Multi Grain Toast 3

TRY A FLIGHT

Try a flight of four 5oz beers of your choice!
Ask your server today.

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 Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option