



EMBRACE *your* NATURE



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OUR STORY

Welcome to Tangled Roots!

From the start, our mission has been to make high quality beer and cuisine that can be enjoyed by as many people as possible, whether or not they consider themselves 'foodies' or beer experts. We call it 'approachable gourmet' and it's why our menus contain a wide selection of dishes, ranging from familiar favorites (though always given a distinct chef 'twist') to more adventurous and unexpected delicacies that you might not have come across before. It's also why our award-winning beer selection contains as many sessionable, lighter brews as it does heavy stouts or IPAs. At Tangled Roots, we believe there is a craft beer for everyone.

Whatever your tastes, we say Embrace Your Nature - come and find something you'll love in a unique and welcoming setting.



Want to know even more? Explore the story of each beer by visiting our website: www.TangledRootsBrewingCo.com or scan the QR code!

TRY A FLIGHT

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

WHAT'S ON TAP

HOPPY



Devil's Paint Box IPA

Bitter • Grapefruit • Citrus

6 [16oz]
6.66% ABV



Subject To Change Hazy IPA

A rotating series of Hazy IPAs with different hop varieties used each batch

6 [16oz]
7.4% ABV

CRISP + CLEAN



Sieur De LaSalle Lager

Crisp • Refreshing • Light

4 [16oz]
4.9% ABV

FRUITY / SPICY



Vermilion River Weiss

Banana • Clove • Wheat

4 [16oz]
5.8% ABV

MALTY + MILD



Kit Kupfer Amber Ale

Refreshing • Light • Hints of Peach

6 [16oz]
4.9% ABV



Campfire Flannel Brown Ale

Caramel • Toasted Malts • Dark Chocolate

6 [16oz]
6.5% ABV



Matthiessen English Mild Nitro

Toffee • Caramel • Toast

6 [16oz]
4.1% ABV

DARK + ROASTED



Black Forest Bedtime Story Black Lager

Roasted Malts • Chocolate • Hints of Coffee

4 [16oz]
4.8% ABV

SURVIVAL OF THE FITTEST



Through our Survival of the Fittest Program we embrace innovation and create beers that truly excite anyone wanting to explore craft beer. This program explores beer styles that are on the cutting edge of the craft beer movement, like Hazy IPAs, Pastry Stouts, and Sour Ales.

**Our beers are ever changing!
Find out everything else that we
currently have on tap by:**

- Watching our TV Screens
- Asking your server or bartender for a printed menu
- Or by scanning the QR Code!



SIGNATURE COCKTAILS

Honest Abe 13

FEW Bourbon, vanilla simple syrup, angostura bitters, Luxardo Cherries, and burnt orange.

The Paloma 11

Gran Centenario Silver Tequila, lime, orange, agave nectar, orange, and lime. Topped with Fresca and a Tajin and kosher salt rim.

Lemon Shake Up 10

Kountry Vodka (Illinois Corn, Gluten, and GMO free) fresh lemonade, agave nectar, 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

Sauza Blue Silver Tequila, mango pureé, sour mix, Tajin and kosher salt rim, and a splash of Kit Kupfer Amber Ale.

Tangled Margarita 11

Don Julio Blanco Tequila triple sec, lime juice and agave nectar.

Moscow Mule 10

Absolut Vodka, lime, and ginger beer.

Espresso Martini 12

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

Classic Martini 12

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

Autumn Sangria 10

Star Union Brandy, red wine, pomegranate syrup, and seasonal fruit.

Pom Sparkler 11

Grey Goose La Poire Vodka, pomegranate syrup, lemon, and sparkling rosé wine.

Stone Fruit Sour 12

Knob Creek Rye, peach, lemon, simple syrup, and an egg white if you would like.

SPARKLING WINE

LAMARCA

Processco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

10 34

11 35

WHITE WINE

SANTA MARGERITA

Pinot Grigio • Alto Ididge, Italy

MATUA

Sauv Blanc • New Zealand

VAN DUZER

Pinot Gris • Dallas, OR

TREFETHAN

Riesling • Napa Valley, CA

MICHELLE CHAIRLO

Moscato • Italy

HESS

Chardonnay • Calumbia Valley, OR

TALBOT KALI HART

Chardonnay • Monterey, CA

GLASS BOTTLE

15 48

9 32

13 42

13 42

13 42

9 32

12 39

ROSÉ

FLEUR DE MER

Rosé • St Tropez, France

GLASS BOTTLE

14 45

RED WINE

J-PINO BY JORDAN

Pinot Noir • Russian River, CA

CALERA BY DUCKHORN

Pinot Noir • Russian River, CA

BEN MARCO

Cabernet Sauvignon • Los Abroles

DECOY BLUE LABEL

Cabernet Sauvignon • Napa, CA

RABEL

Red Blend • Paso Robles, CA

AMALYA

Malbec • Calchaquí Valley

OBERON

Merlot • Napa, CA

GLASS BOTTLE

16 52

16 52

11 35

16 52

11 35

13 32

14 45

THE LONE BUFFALO CHEF FEATURES

Rotating Taco

Ask your server what today's taco is!

Cowboy Ribeye 50

Hickory char crusted, garlic butter, mashed potatoes, and seasonal vegetables.

Chorizo Bolognese 21

Pappardelle pasta, chorizo Bolognese sauce, chorizo panko crust, and ricotta.

Skillet Bacon Mac & Cheese 14

Cavatappi pasta and chopped bacon in our creamy four cheese sauce with parmesan crust.

With grilled chicken or shrimp \$19, with salmon \$21

Chicken Parmesan 20

House brined chicken breasts that are seasoned and grilled. Topped with our creamy parmesan sauce and served with roasted garlic mashed potatoes and seasonal vegetable.

Carrot Cake 10

House Made Carrot Cake, Bourbon caramel, vanilla cream.

SALADS, SOUP, + CHILI

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.

Featured Soup (Cup) 5.5 / (Bowl) 7.5

Ask what our Chef has hand-crafted today.

Ancient Grains 15

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

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

Beer Can Chicken 18

Lager brined grilled chicken breast, mixed greens, avocado, bacon, cucumber, orzo pasta, gorgonzola, cherry tomatoes, radish, and honey-mustard vinaigrette.

Shrimp Salad 19 **GF**

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

Country Fried Chicken Salad 16

Buttermilk brined chicken strips, mixed greens, hard boiled eggs, bacon, sweet n' spicy pecans, cherry tomatoes, aged cheddar, dried cranberries, honey-mustard vinaigrette.

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.

STARTERS

Fresh Artisanal Bread 6

Oven-fresh with roasted garlic and herb butter and pineapple coconut honey butter.

Bavarian Pretzel 12

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

Drunken Wings 13

Crispy, beer-brined chicken wings, with a choice of Buffalo, Dry Rub or Brewmaster BBQ sauce.

"Bone-less" Cauliflower Florets 15

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

Lemon Thyme Hummus 11

Goat cheese, toasted walnuts, pickled peppers, cucumbers, pickled onions, balsamic glaze, and grilled artisanal bread.

The Beer Belly 18

Beer-braised pork belly, sizzling and succulent, with maple-glaze, jalapeño cheddar grits, and pickled fennel slaw.

Brewpub Nachos 16

IPA braised pork shoulder, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.

Tuna Poke 19

Seared Ahi tuna, with shaved jalapeño, sriracha, mango, cucumber, avocado, and wonton chips.

Bacon-Wrapped Jalapeño Poppers 15

Bursting with Obatzda cheese, served over street corn "elote" and finished with spicy honey.

Tangled Up Rockefeller 18

Our twist on Oyster Rockefeller with fresh blue point oysters, baked in Hazy IPA garlic butter, sautéed spinach, crispy pork belly, mozzarella, and panko parmesan crust.

Stuffed Shrooms 13

Jumbo mushrooms, roasted tomato, garlic spinach, Obatzda cheese, parmesan cream sauce, and a balsamic reduction.

FLATBREADS

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.

Sausage & Bacon 14 **GF**

Italian sausage crumbles, bacon lardon, sliced red onion, with mozzarella, Provolone, and Pecorino Romano cheeses.

 Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option Available * Denotes approximate weight prior to cooking

BURGERS + HANDHELDS

All our burgers are a ½ lb* dry aged ground beef sourced from Slagel Farms grilled to your liking on a butter-toasted brioche bun.

Gluten free bun available upon request. Impossible meat patty available for substitution.

All burgers and handhelds are served with house seasoned fries 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 TRBC 16 GF

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

The BBQ Brewmaster 17 GF

Bourbon cherry BBQ sauce, applewood smoked bacon, aged cheddar, house pickles, frites aioli, and crispy onions.

Cease & Desist 17 GF

House-made patty, half and half ground beef and 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, and corn tortilla chips.

Brewmaster BBQ Pulled Pork 14

Bourbon Cherry BBQ, Jalapeño coleslaw, pickles, brioche bun

Chipotle Cheese Steak Panini 17

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

Halfway To Nashville 16

Crispy chicken breast, dry rub seasoning, Carolina BBQ, pepper jack cheese, crispy bacon, house-made pickles, frites aioli, brioche bun.

Holy Schnitzel! 16

Oversized pan-seared chicken schnitzel, arugula, tomato, lemon beurre blanc, capers, served (just about!) in a brioche bun.

SIDES

Street corn 6

Truffle frites 6

Toasted Ancient Grains 6

Fries 6

Mashed potatoes 6

Jalapeño grits 6

Asparagus with lemon beurre blanc sauce 6

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ENTRÉES

Available all day.

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

Chicken Schnitzel 24

White cheddar mashed potatoes, lemon beurre blanc sauce, capers, and house pickles.

IPA Short Ribs 32

Lemon orzo, mushroom demi, and scallions.

Devil's Chipotle Cream Pasta 19

Gemelli pasta, carrots, red onion, yellow squash, asparagus, red bell peppers, and chipotle cream sauce.

Add Chicken \$4 or Shrimp \$7

Lager Brined Pork Chop 28

Grilled succulent pork chop, apple maple chutney, asparagus, white cheddar mashed potatoes, mustard caviar, and crispy carrots.

Marinated Skirt Steak 28

6oz* marinated skirt steak, Argentinian chimichurri, and hand-cut truffle Pecorino potato wedges.

Char Crusted Fillet Medallions 35

Two grilled fillet medallions, demi-glace with crispy onions, and hand-cut truffle Pecorino potato wedges.

Parmesan Cod 26

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

Beer Battered Fish & Chips 18

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

Glazed Salmon 32

Canadian Atlantic Salmon, fried rice, stir fried vegetables, and soy ginger glaze.

DESSERTS

Colossal Chocolate Cake 14

Four decadent layers of Belgian chocolate chunk cake layered and covered in fudge buttercream and coated chocolate curls. Perfect for sharing...OR not!

Fresh Strawberry Cheesecake 8

The original cheesecake covered in fresh glazed strawberries!

Cookie Skillet 7

Homemade cookie in a skillet with a scoop of vanilla ice cream.

Seasonal Dessert

Ask your server for this month's choice.

 Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option Available * Denotes approximate weight prior to cooking



JOIN *the* BREW CLUB

\$25 MONTHLY

Perks include discounts off your bill, 10% off carry out orders, and more!

Redeemable at all Tangled Roots' locations!

WWW.TANGLEDROOTS.BEER

Visit our website or ask your server to learn more about the program!



Scan the QR Code to sign up and provide your Member ID number to your server!







WEAR US

Check out our merchandise areas!

We have a wide variety of merchandise at all of our locations. Head over to our merch area to see what we currently have!



FOLLOW US ON SOCIAL

-  /Tangledrootsbrewingco
-  @tangledrootsbrewingcompany
-  /TheLoneBuffalo
-  /LockAndMule
-  /HangarTwo
-  /KegAndKernel



PRIVATE DINING

BREAKFAST - BRUNCH - LUNCH - DINNER - COCKTAILS

We would be honored to host your upcoming party or special event and create an exceptional experience for you and your guests from start to finish! We have a large selection of food and beverage packages to suit your needs and spaces available for any type of event: holiday party, private party, corporate event, wedding shower, baby shower, bachelor/bachelorette parties, and any other party you're throwing!

Please visit our website and fill out the private dining form to contact our Private Event Manager and receive more information!

www.TangledRootsBrewingCo.com

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

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

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

Tangled Roots proprietary blend crafted by Jeremiah Joe Coffee Co.

A blend of sweet tartness of cocoa of Brazil and the full body wine flavor of Sumatra - (*bottomless*)

TAKE US HOME

Take home a 32oz crowler of any beer on draft or ask your server for what is available in the beer cave.

Prices starting at:

Crowlers \$9 • 4 Packs \$10.99 • Kegs \$105

BEER PAIRINGS

Not sure what type of beer would go best with your meal?

Read through the descriptions below, so you can feel confident to pick the right one with your meal of choice!

Light Lagers

Because Light Lagers have such a refreshing flavor, they're ideal for pairing with spicy dishes, but you can pair these beers with just about any type of food. Ideal pairings include: spicy food, burgers, salads, buffalo wings, french fries, hot dogs, noodles, and fried fish.

Wheat Beers

Wheat beers are very versatile, and you can pair them with a number of foods. Ideal pairings include: Spicy food, fruity desserts, buffalo wings, salads, and pastries.

India Pale Ales (IPAs)

Because of the sheer variety of IPAs we have, there are no hard and fast rules when it comes to pairing them with foods. But these pairings work for all types of IPAs: steak, barbecue, mexican food, french fries, and mozzarella sticks.

Amber Ales

Due to the dry and crisp finish, Amber Ales are excellent beers for cleansing your palate. Ideal pairings include: jerk chicken, pizza, brisket, fried food, smoked pork, and barbecue.

Dark Lagers

Dark Lagers are popular in Europe, and they're an excellent complement to hearty traditional European dishes. Ideal pairings include: sausage, goulash, hearty chili, burgers, and pizza.

Brown Ales

Brown Ales are a versatile option when it comes to food pairings - they go with just about anything! That being said, here are a few dishes that complement the rich chocolate and nutty flavors in brown ales: sausage, roast pork, barbecue, and fish.

Porters

Porters have a rich and deep flavor, so it is best to pair them with foods that have similar taste and texture. Ideal pairings include: seafood, coffee-flavored desserts, game meats, mexican mole, and barbecue.

Stouts

Because Stouts have a chocolatey flavor and relatively low alcohol content, they are the perfect pairing for many kinds of desserts. Ideal pairings include: chocolate deserts, shellfish, mexican food, and barbecue.