



TANGLED ROOTS
CRAFT BEER & KITCHEN

Local Chef Features

Celebrate the season with chef-inspired dishes that elevate classic autumn flavors. Crafted to highlight the best local produce and comforting ingredients, each dish is a showcase of culinary creativity and warmth.

Marinated olives + Ciabatta 17 🌿

Baked fetta cheese garnished with fresh herbs. Served with citrus in house marinated olives, fresh herbs, and toasted ciabatta.

Cosmic Apple Wings 14

Our classic Sieur de LaSalle Lager brined wings tossed in Cosmic Apple Fruit Ale hot sauce and garnished with brown sugar.

The Gobbler 17

House roasted turkey, bacon jam, cranberry aoli, pepperjack cheese, and arugula. Served on toasted country Italian bread. Served with choice of side.

Shroom Flatbread 15 🌿

Roasted mushroom blend with garlic puree, miso cream sauce, mozzarella and provolone blend, and arugula tossed in a lemon vinaigrette.

Porter House Pork Chop 28

12oz grilled pork chop brined in Sieur de LaSalle Lager served with butternut squash puree, granny smith tomatillo salsa, and braised cabbage.

Char-Crusted Bone-In Ribeye 54

16oz.* char-crusted bone-in ribeye topped with house made umami butter on a bed of garlic and horseradish mashed potatoes and charred broccolini.

Skillet Bacon Mac & Cheese 14 🌿

A Lone Buffalo classic that features gemelli pasta and chopped bacon in our creamy four cheese sauce with parmesan crust.

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

Peppermint Cocoa Twist 10

Hot cocoa posset with a white chocolate shell and topped with peppermint pieces. Served with a side of praline, hazelnut, and chocolate rolled wafers.

Featured Cocktails

Cinnamon Dulce 11

By Mike Billy

Fireball, Mr. Black Coffee liqueur, Bailey's, Vanilla syrup

Smoked Apple Old Fashioned 13

By Erica Donovan

Apple Bird Dog Whiskey, Maple syrup, orange bitters, wood smoked.

Mistletoe Mojito 12

By Micah Watson

Ketel One, cranberry, lime, mint, sugar, topped with rose' sparkling wine.

S'Mores Martini 11

By Jessica Cox

S'Mores Baileys, Whipped Cream vodka, Vanilla syrup, chocolate & graham cracker rim, toasted marshmallow.



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.

* 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)

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

Mashed Potatoes 6

Asparagus 6

with Lemon + Caper Beurre Blanc Sauce

Truffle Fries 6

French Fries 6

Tater Tots 6

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

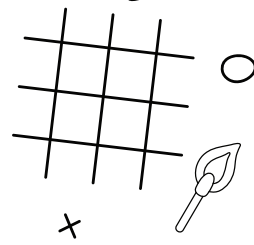
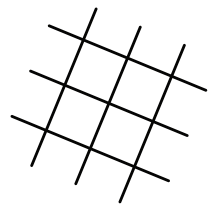
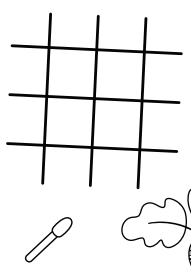
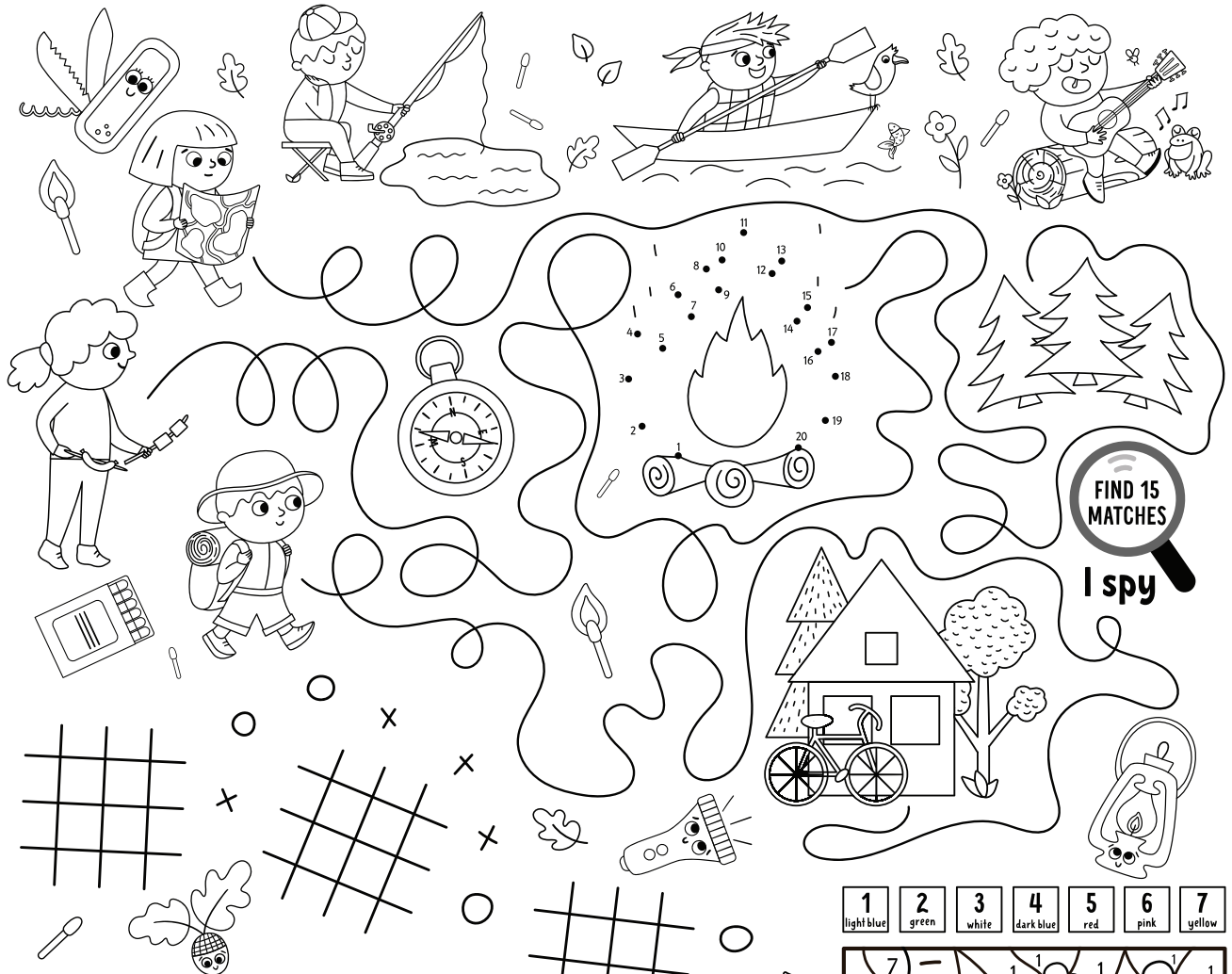
Cranberry Juice

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	C	K	P	A	C	K	D
BOAT							

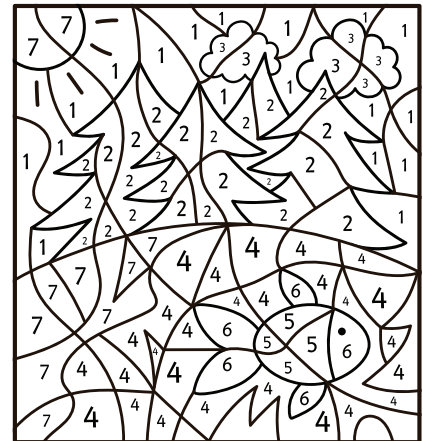
WORDSCRAMBLE

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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