



SNACKS & SALADS

Soft Pretzel - \$6

Stone Ground soft pretzel glazed with our Look Up! Amber Ale, kosher salt, & yellow or whole grain mustard.

House Salad - \$8

Fresh green leaf lettuce, spinach, grated cheese, tomatoes, red onion, peppercini, croutons, and ranch dressing.

Spinach Salad - \$8

Baby spinach, feta cheese crumbles, red onion, slivered almonds, candied walnuts, dried cranberries, tossed in a raspberry vinaigrette dressing.

Hummus Flatbread - \$10

Our roasted red pepper hummus served with fresh-made, oven flatbread that is sprinkled with olive oil and parmesan cheese.

DESSERT

Soul Brownie - \$7

A delectable, *Chocolate Conspiracy* brownie made with our Soul Rex DIPA, topped with whipped cream and chocolate drizzle.

"S'mores It" to add fire-toasted marshmallows and graham cracker crumbs (\$2).



WOOD FIRED PIZZAS

All pizzas are 12" with scratch-made dough. Substitute any pizza with vegan cheese (\$2) or gluten free crust (\$3).

Just Cheese Please! - \$10

San Marzano tomato sauce, mozzarella.

Pepperoni - \$13

San Marzano tomato sauce, pepperoni, mozzarella.

Margherita - \$13

San Marzano tomato sauce, fresh mozzarella, fresh basil, topped with olive oil.
Make it a Vegan Margherita (\$2).

Detrick's Hawaiian - \$13

San Marzano tomato sauce, smoked ham, pineapple, mozzarella.

The Red Feather - \$14

San Marzano tomato sauce, pepperoni, mozzarella, roasted Anaheim peppers.

Sweet Home Chicago - \$14

San Marzano tomato sauce, roasted red bell peppers, italian sausage, red onion, mozzarella.

Notorious B.O.G. - \$14

Minced garlic sauce, red onion, parmesan, broccolini, mozzarella.

Veggin' Out - \$14

San Marzano tomato sauce, roasted red peppers, red onions, roasted Anaheim peppers, fresh basil, mozzarella.

The Level Crossing - \$14

San Marzano tomato sauce, mozzarella, pepperoni, Italian sausage, roasted red bell peppers, red onion, fresh basil.

Italian Hero - \$15

San Marzano tomato sauce, mozzarella, Genoa salami, smoked ham, red onion, pepperoncini peppers, Roma tomatoes.

Holy Trinity - \$15

San Marzano tomato sauce, pepperoni, Italian sausage, calabrese salami, mozzarella.

SANDWICHES

Sandwiches are served with a pickle & kettle potato chips.

Cubano - \$10

Pat's BBQ pulled pork, smoked ham, swiss cheese, dill pickle, and mayo/mustard aioli, served on a ciabatta roll.

Level Crossing Club - \$11

Pat's BBQ smoked turkey breast, smoked ham, smoked bacon, avocado, lettuce, tomato, red onion, cheddar cheese, and mayo, served on sourdough bread.

Philly Pork - \$11

Pat's BBQ pulled pork, provolone, broccolini, and garlic mayo, served on a ciabatta roll.

Reuben - \$11.5

Corned beef, sauerkraut, red onion, swiss cheese, and thousand island dressing, served on marbled rye.

G.O.A.T. - \$11.5

Roasted red peppers, goat cheese, fresh basil, and balsamic drizzle, served on sourdough bread.
Add turkey (\$2)



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NOTICE to patrons: Dogs may be on the premises but are restricted to the outdoor patio. Owners are responsible for keeping their animal under control at all times.



DRAFT BEER

16oz. \$5 ~ 5oz. \$2.5
All draft beers are 5.0% ABV

West Coast IPA

Aromas of passionfruit, guava & lemon zest with subtle floral & pine notes. Aggressive hop bitterness that gives way to papaya, mango & orange flavors.

In The Pines Hazy Pale Ale

Intense grapefruit aroma and flavor with background notes of orange zest and lemon peel, with a smooth mouthfeel from flaked oats & wheat.

Look Up! Amber Ale

A well balanced amber ale with toasted biscuit malt flavors complemented by subtle earthy pine & floral hop aromas.

You-Tah Coffee Uncommon Kentucky Common Ale

Complex & smooth with subtle roasted malt & corn malt flavors. Jack Morman Coffee Roasters coffee beans add a special touch. Galena and crystal hops provide bitterness and earthy hop flavor.

Sinday Pale Ale

A silky smooth mouthfeel with hop flavors and aromas that are dank and tropical from a healthy dose of Mosaic hops.

Bat Country Blonde Ale

Smooth malt flavors with berry and pine hop aromas. Easy drinking with low hop bitterness, delicate yet complex aroma.

Ask your server about our seasonal draft beers!

HIGH-POINT BEER

All high-point beers are served in 16oz. cans.

Jazz Loon - \$7 Lager

5.4% ABV

A crisp and hop-forward German rye pilsner with clean yet complex malt flavors.

Suss It Out - \$7 *2019 GABF Bronze Medal Winner* Rye India Pale Ale 6.9% ABV

Complex and hop-forward with three types of rye & a blend of hops to give the beer a resinous & spicy hop bitterness with grapefruit, berry & piney aromas.

Dallas Alice - \$7 Belgian Blonde Ale 6.2% ABV

An easy-drinking Belgian blonde with subtle yeast complexity giving off floral, citrus and light honey aromas. Smooth & clean pilsner malt pairs well with honeydew melon & floral hop flavors. Finishes dry with a lingering lemon zest flavor.

Soul Rex - \$8 Double India Pale Ale 8.4% ABV

Intense citrus, melon and dank tropical fruit hop flavors and aroma. Medium body with firm yet juicy hop bitterness.

DRAFT BEER TO-GO

32oz. Crowler Fill - \$7
64oz. Growler Fill - \$10

WINE

5oz. \$6 ~ 12oz. \$12

Cabernet Sauvignon (5 oz)

Pinot Grigio (5 oz)

Pinot Gris (12 oz can)

The Bubbles (12 oz can)

Pinot Noir (12 oz can)

CIDER & SELTZER

MTN West Ruby Hard Cider (16 oz can) - \$10
MTN West Cottonwood Dry Cider (16 oz can) - \$10
Grandeur Peak Ruby Red Grapefruit Seltzer - \$5

SPIRITS

\$7

High West American Prairie Bourbon

High West Double Rye!

Beehive Organic Vodka

Distillery 36 Brigham Rum

Holy Stone Bosun's Navy Strength Gin

1800 Reposado Tequila

Jim Beam - \$3

Holy Stone Apparition Absinthe Verte - \$10

Ask your server about our beer cocktails!



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