

APPETIZERS

Poutine

(Pronounced pooh-tin)

A French-Canadian delicacy comprised of our crispy Belgian Style Fries, brown gravy & cheese.

\$6.25

Flag Brew Wings

A dozen wings done Mild, Habañero-Hot, BBQ or BBQ Hot. Served w/ celery & carrot. ranch or blue cheese.

\$7.95

Bagna Calda

Whole garlic cloves roasted in extra virgin olive oil & butter. Served with toasted baguette

"This one's a must."

\$4.95

Garlic Potato Chips

Thin freshly sliced potatoes fried to a crispy golden brown.

Tossed with a warm garlic butter sauce.

\$3.95

Onion Rings

A bunch of tasty, whole onion rings, battered and fried to a deep golden brown.

\$4.95

Fruit Plate

Seasonal Fruit for a light and healthy snack

\$6.95

All items are made by hand when you order. Why? Because we believe that food--like beer--is best when fresh and carefully prepared. It may take a bit--so relax and enjoy one of our distinctive ales while you wait.

Belgian Style Fries

Hot & extra crispy. You've never had 'em like this before.

Served with chipotle mayo.

Whole Order \$4.95

Half Order \$3.50

Black Bean Hummus

Hummus with a Southwestern Kick. Drizzled with garlic infused oil. Served with grilled flat bread.

\$5.95

Supreme Hummus

All of the above plus roasted red peppers, artichoke hearts, tomato, lettuce, feta, and honey.

\$7.95

Soup & Salad

Garden Salad

A heaping pile of fresh mixed greens, tomato, red onions, croutons, cucumbers & sprouts. Your choice of ranch, bleu cheese, garlic vinaigrette or honey mustard.

\$5.95

Greek Salad

Fresh mixed greens tossed with our garlic vinaigrette & topped with Kalamata olives, feta cheese, red onions, tomato, sprouts, cucumbers & croutons.

\$7.25

Chipotle Caesar Salad*

Our dressing is made with a blast of chipotle for a spicy kick, tossed with romaine lettuce, parmesan and house croutons.

\$5.95

Grilled Pear Salad

Grilled pears served with a balsamic glaze and crumbled bleu cheese over field greens.

\$6.95

Soup of the Day

Ask your server for today's house-made selection.

Bowl \$4.25

Baked French Onion Soup

A savory blend of caramelized onions, Jim Beam & stock topped with a crouton & mozzarella.

Bowl \$4.25

Add Chicken to any Salad \$2.50

Soup & Specialty Salad \$7.45

Side o' Bread \$1.00

Soup & Garden Salad \$6.45x

Parties of 6 or more will be subject to 20% gratuity

Burgers*

All burgers are ½ pound, and served with lettuce & pickle and our Belgian Style Fries.
Any burger can be substituted with a house-made black bean burger.

Black & Bleu Burger
Bleu cheese, black peppercorns,
crispy onion rings & chipotle mayo.
\$10.95

'Shroom Burger
Sautéed mushrooms, caramelized
onions, Swiss cheese & bacon.
\$9.95

Green Chili Burger
Roasted green chilies, cheddar
cheese & sour cream.
\$10.00

Stink Burger
Whole roasted garlic cloves, onion
rings & Swiss cheese.
\$10.25

Aussie Burger
Bacon, fried egg & cheddar cheese.
"Don't be afraid mate."
\$10.95

Pear Burger
Bleu cheese, grilled pears, balsamic
glaze. A distinctive flavor.
\$9.95

Naked Burgers \$8.25

Build your own burger. All burgers come with lettuce and pickle and are served with our Belgian Style Fries.

Cheese
Bleu Cheese \$1.25
Swiss Cheese \$1.00
Cheddar Cheese \$1.00
Mozzarella Cheese \$1.00

Shrooms \$.75
Avocado \$1.00
Caramelized Onions \$.50
Tomato \$.50
Fried Egg \$.75
Roasted Garlic \$.50
Green Chilies \$.75

Kalamata Olives \$.75
Bacon \$1.75
Grilled Pears \$1.00
Onion Ring \$.75
Roasted Red Pepper \$1.00
Sour Cream \$.50
Artichokes \$1.25

Not Burgers

All Sandwiches are made to order & served with our Belgian Style Fries.

Turkey Melt
Shaved turkey breast, roasted red
pepper, fresh tomato & red onion on
sourdough with melted Swiss cheese
\$7.95

Raspberry Turkey
Smoked turkey, caramelized onions,
raspberry sauce, lettuce, and Swiss
cheese, served on sourdough bread.
\$7.25

BLT
The traditional bacon, lettuce and
tomato with a mayo finish on sour-
dough.
\$6.25

The Club
Shaved turkey breast, ham, bacon,
tomato, lettuce, mayo, and Swiss
cheese served on sourdough bread.
\$7.50

Smoked Turkey Avocado
Smoked shaved turkey breast, avo-
cado, tomato, and spring mix served
on ciabatta bread.
\$6.45

Hot Ham & Cheese
Ham, cheddar, lettuce & tomato
served on toasted sourdough. Try it
with bacon for \$1.75 extra.
\$6.25

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness. If you actually read this and tell your server, We'll give you
a gold star!

Not Burgers...Continued

FBC Veggie
Sautéed portobello mushrooms,
red onion, zucchini, seasoned and
served open-faced on a hoagie
with fresh tomatoes and your
choice of cheese.
\$6.25

Pesto Chicken
Charbroiled chicken breast
topped with pesto sauce, arti-
choke hearts & mozzarella.
Served on a
toasted hoagie.
\$8.75

All sandwiches served with Belgian
style fries
Sub fruit for \$1.50
Balsamic Portabella
A portabella mushroom cap mari-
nated in a seasoned balsamic
vinegar and olive oil sauce, served
on a bed of spring mix with
melted Swiss on choice if bread..
\$6.95

Buffalo Chicken Sandwich
Chicken tenders coated in our Buf-
falo hot sauce, topped with lettuce
and tomato. Served on ciabatta
bread with choice of cheese..
\$7.50

Chicken Caesar Sandwich*
Romaine lettuce tossed in our
chipotle Caesar dressing, topped
with parmesan, tomato, and a
grilled chicken breast served on
ciabatta bread.
\$8.50

Catfish Po'Boy
Catfish filet fried to a crispy
golden brown served with house-
made tartar sauce, lettuce &
pickle on a toasted hoagie.
\$9.95

For the Little Ones

Mini Corn Dogs
A pile of mini corn dogs, served
with fries or side of fruit
\$4.95

Grilled Cheese
Your choice of cheddar, Swiss or
mozzarella grilled to perfection.
Served with fries or side of fruit
\$3.95

Chicken Tenders
Two large chicken tenders,
served over a basket of fries or
side of fruit
\$5.95

Substitutions & Sides

Sub Garlic Potato Chips for Fries \$1.00
Sub Onion Rings for Fries \$1.50
Sub Side Salad for Fries \$1.95
Sub Caesar Salad* for Fries \$1.95
Sub French Onion Soup for Fries \$2.50
Sub Soup of the Day for Fries. \$2.00
Add Gravy and Cheese to Fries \$1.25

Side of Dressing \$.25
Side of Chipotle Mayo \$.25
Side Salad \$2.95
Side Caesar Salad \$2.95
Sub Fruit for Fries \$1.50

Please Note: Alert your server before you order if you would like separate checks.
We can issue up to 4 checks per table.

FBC Hand-Crafted Brews

Please understand that we serve only fresh brewed small batch beers that take time to mature & may not be available at all times. Make sure to ask your server what's pourin' today.

<p style="text-align: center;">Agassiz Amber</p> <p>One of FBC's most popular ales. This is a medium bodied American Amber Ale that has a delicate balance of caramel malt, Cascade & Willamette hops that is sure to please everyone.</p> <p style="text-align: center;">%ABV: 5.75, IBU: 18</p>	<p style="text-align: center;">Bubbaganouj IPA</p> <p>A rich golden ale characterized by its upfront hop bitterness & floral aroma. Overtones of fruity esters balance out this bold beer, making it the "Pride of Flagstaff."</p> <p style="text-align: center;">%ABV: 7.0, IBU: 35</p>	<p style="text-align: center;">Blackbird Porter</p> <p>A silky-smooth, reddish-brown porter epitomized by a balance of full bodied flavor & subtle hop undertones. A mild roasted flavor lingers on the palate, giving this beer a well-rounded finish.</p> <p style="text-align: center;">%ABV: 6.0, IBU: 20</p>
<p style="text-align: center;">The Great Golden Ale</p> <p>Our lightest ale in both hop bitterness & body. This delicate ale balances a very light malt profile with a touch of hop aroma & flavor, a must try for microbrewery neophytes as well as seasoned craft brew lovers.</p> <p style="text-align: center;">%ABV: 5.25, IBU: 12</p>	<p style="text-align: center;">Bitterroot ESB</p> <p>The definitive ESB. A reddish beer of medium malt flavor coupled with a crisp dry hop finish. This beer is a hop lover's dream. Dry hopped with Chinook, one of the strongest finishing hops available.</p> <p style="text-align: center;">%ABV: 5.75, IBU: 41</p>	<p style="text-align: center;">Three Pin Pale Ale</p> <p>Fast becoming our most desired ale. This is a classic American Pale Ale with a stunning gold color & a strong hop finish. Medium to light bodied ale that refreshes every time.</p> <p style="text-align: center;">%ABV: 6.0, IBU: 32</p>
<p style="text-align: center;">Weisspread Wheat</p> <p>A traditional hefe weizen, brewed with Bavarian yeast. This unfiltered nectar has hints of clove & bananas due to the truly unique yeast used in the process. A perfect brew for those hot summer afternoons on the patio.</p> <p style="text-align: center;">%ABV: 5.5, IBU: 7</p>	<p style="text-align: center;">Beer Prices</p> <p>10 oz. \$3.00 Pint \$4.00 Pitcher \$12.00 10 oz. Cask Ale \$4.00 20 oz. Cask Ale \$5.00 Daily Special \$3.00 Happy Hour Pints \$3.00 Logo Pint Glass Full \$7.00</p>	<p style="text-align: center;">Sasquatch Stout</p> <p>A full bodied, full flavored black beer topped with a creamy brown head. Sweet chocolaty overtones are balanced by a subtle malt & hop bitterness. Served under nitrogen pressure to provide the smoothest taste.</p> <p style="text-align: center;">%ABV: 6.75, IBU: 12</p>

In addition to the fine beer listed above, FBC also produces a variety of specialty ales available in limited release. Keep your eyes peeled for these unique creations!

The FBC Story

Located in the historic Aubineau/Andreatos building originally built in 1893. Flagstaff Brewing Company was opened in July, 1994 with the mission to not only provide craft brewed beer to a thirsty mountain town, but also to break the mold that has typified the atmosphere, structure & goal of brew pubs for too long. Beer lovers, dancing deadheads & outdoor enthusiasts congregate to share their latest adventures, while enjoying the brewery's latest creations. So sit back, pull a pint & take pleasure in the casual pub atmosphere of Flagstaff Brewing Company.

Our Fine Whiskey Collection

Flagstaff Brewing Company is proud to present one of the largest collections of single malts anywhere in the world. From the light, fruity Lowland malts, to the full-bodied, peaty I slay malts, there is a taste for every occasion. We encourage you to experience the wide variety of flavors developed by each distiller, taking note of the unique regional characteristics.

We also have an extensive collection of small batch bourbons and whiskies, produced by some of the finest distillers in the United States. Please ask your server for a complete list of our single malts and bourbon offerings.

From the Bar

Guest Taps

FBC proudly offers a rotating variety of specialty draught beers from around the world. Please ask your server what Guests are being poured

Wines

All of our wines are available by the glass or the bottle. Ask your server for a list of our current selections.

The Other Ones

FBC always pours premium liquors in the well. We proudly offer Absolut, Tanqueray, Bacardi, Jim Beam, Sauza Hornitos & Johnnie Walker Red.

Soft Drinks

We serve Coca Cola Classic, Diet Coke, Sprite, Lemonade, Cranberry, Grapefruit, Pineapple, Orange Juice, Iced Tea for \$1.50. Thomas Kemper Ginger Ale, Black Cherry & Root beer for \$2.00.

Guest Bottles

Boont Amber Ale (Boonville, CA) 12oz.
Full Sail Session (Hood River, OR) 11oz.
Franziskaner Hefe-Weissbier (Munich) 12oz.
Lion Stout (Sri Lanka) 12 oz.
Mendocino Red Tail (Ukiah, CA) 12oz..
Steelhead Extra Pale Ale (Blue Lake, CA) 12oz.
Stone IPA (San Marcos, CA) 12oz.
Pilsner Urquell (Pilsen, Czech Republic) 12oz.
Paulaner Thomas Brau Non Alcoholic (Munich) 12oz.

Canned Beer

Dales Pale, Old Chub, Ska ESB, Ska Modus Hoperandi, Mud Shark Belgian White, & our Can of the Day.

Happy Hour

From 4:30 until 6:30, Monday through Friday:

\$3.00 Pints of FBC beer,
\$3.00 Cocktail of the moment,
\$1.00 off Caffeine Cocktails (please see Flagstaff Coffee Co. menu).

**Kitchen hours subject to change for special events or winter hours.