

# Seasonal Specials

## Shishito Peppers <sup>GF V</sup> 5

*Beer suggestion: Hefeweizen*  
lemon zest, sea salt

## Steak Sandwich 15

*Beer suggestion: Oatmeal Stout or Rocktown Brown*  
roasted garlic rubbed ribeye cap, grilled  
peppers, romesco sauce, salanova  
greens, house made focaccia  
choice of side

## Quinoa Salad <sup>GF</sup> 14

*beer suggestion: Feather Eye Rye or Peacock Pale Ale*  
heirloom red quinoa, grilled chicken,  
roasted beets, strawberry sofrito, local  
radishes, shaved fennel

## Fish Tacos <sup>GF</sup> 14

*Beer suggestion: Krystal River Roll*  
two black garlic rubbed alaskan cod tacos with  
sweet corn slaw, pickled chiles, cilantro crema,  
served with chips & salsa

## Pineapple Flatbread <sup>V</sup> 13

*beer suggestion: Prairie Street IPA or Krystal River Roll*  
chihuahua queso, knob onion, cilantro,  
house bourbon barrel aged tabasco,  
cotija queso

### *Farm to Table: Supporting local*

Anderson Organics. Broadway. Derek Sooby.  
Harrison Market Gardens. McKenna Farm. Sugar  
Stone Farm. Ten Men Farm

**V – vegetarian GF – gluten-free ingredients**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prairie Street Brewing Co. cannot guarantee all items are free of gluten cross-contamination. Disclose food allergies as all ingredients are not listed.

**Prairie St**  
**BREWING CO.**