



# PRAIRIE STREET BREWING CO.

## Starters

**PSB Nachos** <sup>GF</sup> 14  
*house-made* blue & white corn chips, monterey jack & cheddar cheese, *house-chorizo chili*, tomato, red onion, salsa verde, sour cream, choice of beer braised chicken or pork

**German Style Pretzel** <sup>V</sup> 4  
choose two sauces: cheese fondue, beer queso, jalapeño cream cheese, honey mustard

**Chicken Wings** <sup>GF</sup> SIX 8 | TWELVE 15  
celery, carrot, ranch & bleu <sup>V</sup> SUB CAULIFLOWER WINGS  
cheese with choice of sauce: buffalo, habanero buffalo, korean bbq, garlic parm

**Hummus** <sup>V</sup> 10  
crispy chickpeas, olive oil, <sup>GF</sup> SUB BREAD +3  
za'atar, flatbread, radish, cucumber & carrots

**Cheesy Barbacoa Taquitos** <sup>GF</sup> 8  
*mckenna farms* chili braised pork shoulder, monterey jack & cheddar cheese, lime, shaved iceberg, sour cream & poblano salsa verde

**Cheese Curds** <sup>V</sup> 9  
*screw city light* battered wisconsin cheese curds, sriracha aioli

**Beer Chicken Quesadilla** 10  
beer braised chicken, monterey jack & cheddar cheese, black beans, tomatoes, avocado, cilantro, lime, chipotle aioli, sour cream, spinach tortilla

**Poutine** 8  
french fries, cheese curds, brown gravy, sunny side farm egg, scallion

**Chips & Salsa** <sup>GF</sup> <sup>V</sup> 7  
*house-made* blue & white corn chips, beer queso, avocado charred salsa roja

**Korean Street Tacos** <sup>GF</sup> THREE 10  
pork belly, korean pickled cucumber & carrot, purple cabbage, sesame seeds, blue corn tortillas, *house-kimchi* on side, sriracha aioli

**Buffalo Chicken Dip** 10  
buffalo chicken, cheddar & monterey jack cheese, *house-made* blue & white corn chips, celery, & carrots.

**Soup of the Day** MKT  
ask for today's selection

## Burgers & Sandwiches

all burgers are 7oz black angus beef from the *braveheart* program sourcing all its cows within 200 miles. cooked to your liking and served on a toasted sesame bun (except where noted); served with fries, potato wedges, beer cheese chips or fresh fruit

<sup>GF</sup> BUN OR BREAD +2 | SWEET POTATO +1 | ONION RINGS +2 | FRIED FARM EGG +2 | SUB BEYOND MEAT PATTY +2

**Rockford Burger** 13  
habanero pepper jack, bacon, red onion, avocado, tomato, ranch mayo

**Bleu Burger** 12  
*mckenna farms* berkshire bacon, *carr valley* bleu cheese, caramelized onions, garlic aioli, iceberg

**Trolley Burger** 15  
double patty, applewood bacon, fried egg, onion ring, tomato, griddled provolone, tomato aioli, dill pickle

**Mushroom Swiss Burger** 13  
roasted crimini, trumpet, wood ear & porcini mushrooms, swiss cheese, arugula, pickled red onion, garlic aioli

**American Burger** 11  
american cheese, lettuce, tomato, onion, dill pickle, mayo

**Blackened Salmon Burger** 13  
*house-made* 6oz salmon patty, peach apple chutney, arugula, mixed radish, garlic aioli

**Black Bean Burger** <sup>V</sup> 11  
*house-made* heirloom red quinoa & black bean patty, melted provolone, avocado, tomato, red onion, radish sprouts, harissa aioli, pretzel bun

**Pulled Pork** 12  
smoked & beer braised *mckenna farms* berkshire pork shoulder, apple BBQ sauce, crispy onion straws, coleslaw, pretzel bun

**Turkey Club** 12  
roasted turkey breast, bacon, fried farm egg, cheddar cheese, cherry chipotle aioli, lettuce, tomato, sourdough bread, dill pickle

**Reuben** 14  
*house-made* corned-beef & sauerkraut, swiss cheese, thousand island dressing, seeded rye

**Pork Tenderloin** 12  
*mckenna farms* berkshire pork loin, green tomato chutney, dijonnaise, cabbage slaw, golden split-top bun

**PSB Cuban** 13  
*mckenna farms* berkshire pulled pork, ham, house bacon, swiss & white cheddar cheese, dijon mustard, dill pickles, french roll

**Smoked Chicken** 11  
dry-rubbed & smoked chicken breast, provolone, tomato, onion ring, apple bbq sauce, avocado mayo, golden split-top bun

**Waldorf Chicken Salad** 11  
brined chicken breast, fuji apple, red grapes, toasted walnuts, celery, dijon, aioli, sliced multigrain bread

**Fish Tacos** <sup>GF</sup> three 13  
lemon & garlic marinated mahi mahi, pineapple salsa, fennel & corn slaw, chili crema, cilantro, *house-made* blue & white corn chips, charred salsa

**Nashville Hot Chicken** 11  
double breaded chicken thigh, spicy cayenne glaze, dill pickle, iceberg, honey aioli, golden split-top bun

**Wild Mushroom Wrap** <sup>V</sup> 11  
pesto marinated trumpet, porcini, wood ear & crimini mushrooms, whipped goat cheese, pickled shallots, arugula, spinach tortilla wrap

## Big Plates

**Cajun Mac 'n Cheese** 16 | SUB SHRIMP +3  
monterey jack, <sup>SUB GLUTEN-FREE PASTA +2</sup> gruyere, & aged cheddar cheese, large elbow mac, *house-made* tasso ham & chicken, garlic parmesan breadcrumbs

**Blackened Chicken Vodka** 17  
blackened chicken breast, <sup>SUB GLUTEN-FREE PASTA +2</sup> tomato & vodka cream sauce, parmesan, basil, penne pasta

**Fish 'n Chips** 16  
*screw city light* battered north atlantic cod, potato wedges, malt aioli, lemon, tartar sauce, coleslaw

**Steak Frites** 23  
8oz iowa premium cold smoked flat iron steak, black garlic rub, sweet corn elotes, *house-made* beer battered fries, romesco

**Faroe Island Salmon** <sup>GF</sup> 22  
6oz pan seared salmon, garlic brown rice & red quinoa, broccolini, sugar snap peas, grain mustard cream

**Baby Back Ribs** <sup>GF</sup> 25  
full rack of our dry rubbed & smoked baby back ribs, apple bbq sauce, cajun potato salad, coleslaw

## Salads

all dressings are *house-made*

FRIED EGG +2 | CHICKEN +4 | SALMON +7

**Cobb Salad** <sup>GF</sup> 14  
chopped romaine, grilled chicken breast, sliced ham, applewood smoked bacon, tomato, eight-minute egg, gorgonzola, avocado, pickled red onion, sherry vinaigrette

**Red Quinoa** <sup>GF</sup> 13  
heirloom red quinoa, grilled chicken breast, shaved fennel frisée, smoked almonds, red grapes, mixed radish, sherry vinaigrette

**Caesar** <sup>V</sup> 12  
chopped romaine, grated parmesan, croutons, *house* classic caesar dressing

**Poke** <sup>GF</sup> 14  
nori rubbed & *house-cured* salmon, edamame, avocado, sesame seeds, crispy shallot, mixed radish, pickled carrot, sushi rice

**Lemon Pepper Salmon** <sup>GF</sup> 16  
grilled faroe island salmon, chopped romaine, creamy herb dressing, mixed radish, shaved fennel, pickled red onion, blackberry chutney

**Super Salad** <sup>GF</sup> <sup>V</sup> 13  
chopped kale, shaved broccolini, edamame, pickled red onion, purple cabbage, toasted pepitas, watermelon radish, blueberries, pomegranate vinaigrette, feta cheese

**Baby Greens** <sup>V</sup> 10  
mixed greens, carrot, cucumber, tomatoes, radish, purple cabbage, croutons, choice of dressing

## Flatbreads

SUB GLUTEN FREE FLATBREAD +3

**Buffalo Chicken** 11  
buffalo tossed grilled chicken, jalapeño cream cheese, red onion, mozzarella, carrots, celery

**Korean BBQ Shrimp** 12  
korean bbq, shrimp, pineapple, red onion, mozzarella, cilantro

**Caprese** <sup>V</sup> 10  
tomato, fresh mozzarella, basil

**Prosciutto** 11  
herb goat cheese, prosciutto di parma, arugula, olive oil

<sup>V</sup> = vegetarian <sup>GF</sup> = 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. Please disclose food allergies as all ingredients are not listed.