



Appetizers:

Fried Smoked Bacon and Buffalo Mozzarella \$8.49
Smoked bacon and mozzarella battered in a sweet and savory breading then fried. Served with marinara dipping sauce.

Ale House Chili Nachos \$12.99
House made tortilla chips, topped with chihuahua cheese sauce, ale house chili, sour cream, avocado, diced tomato, green onions and cilantro. Serves 2-4
Upgrade with Brisket or Pork #2

Giant Pretzel with SBC Beer Cheese \$9.99
Warm salted pretzel served with SBC beer cheese and choice of BBQ sauce.

SBC "AED" Basket \$8.49
Fried cheese curds, breaded jalapeños and pickle spears served with ranch dressing.

Cauliflower Wings \$11.99
1/2 pound of cauliflower battered & fried. Tossed in any one of our amazing sauces.
Gluten Free

Black Bean Hummus *NEW ITEM* \$7.49
House made, using fresh ingredients, with a hint of spice. Served with tortilla chips.

Bang Bang Corn *NEW ITEM* \$7.49
Grilled Corn, brushed with sweet chili garlic sauce, topped with cilantro & queso fresco.

Soups and Salads:

French Onion Soup \$5.49
Beef base, four onions, house made crouton topped with melted provolone and parsley.

Ale House Chili \$7.49
Smoked short ribs and bean chili topped with sour cream, shredded cheddar, tomatoes and scallions.

Sweet Corn Chowder *NEW ITEM* \$5.49
The perfect pairing for summer. Creamy chowder with countless chunks of fresh sweet corn + fried corn fritters.

Wedge Salad \$6.99
Iceberg lettuce topped with tomato, red onion, bacon, chopped egg, bleu cheese and choice of dressing.

House Salad \$6.99
Mixed greens topped with tomatoes, diced red onion, cucumbers, shredded cheddar, croutons & choice of dressing.

Caesar Salad \$6.99
Traditional Caesar salad.
Add Grilled Chicken #2

BBQ Salad \$8.99
Mixed greens, diced tomatoes, corn salsa, shredded cheddar, BBQ Chicken, ranch & tortilla strips.
****Substitute Jackfruit #2****

From the Smoker:

Smoked Wings \$13.99
1 pound of wings dry rubbed and slow smoked. Tossed in choice of BBQ sauce.

Beef Brisket \$12.99
Slow smoked for 14 hours. Tossed in your choice of sauce. Comes with two sides + fried corn fritters.

Pulled Pork \$11.99
Slow smoked for 14 hours and tossed in choice of BBQ sauce. Comes with two sides + corn fritters.

Smoked Sausage *NEW ITEM* \$10.99
Over a 1/2 pound of Polska Kielbasa sausage smothered in your choice of SBC sauce. Served with two sides + corn fritters.

- BBQ Sauces:**
- SBC House Sauce
 - Traditional Buffalo
 - Hot Bacon Sauce
 - Carolina Gold
 - Sweet Ginger Hot Sauce
 - Sweet Chili Garlic

** All sandwiches served with a choice of sidewinder or sweet potato fries **

Smoked Burgers \$11.99
Choice of cheese (american, cheddar, pepper jack, swiss, provolone, ghost-pepper), choice of sauce (BBQ, ketchup, mustard, mayo), lettuce, tomato and onion. Served on an onion bun.
Premium additions \$1.79
bacon, avocado, fried egg.

Beef Brisket Sandwich \$10.29
House-smoked brisket piled high, topped with horsey cream sauce & swiss cheese.

Pulled Pork Sandwich \$9.99
Pulled pork topped with choice of BBQ sauce, coleslaw and green onions. Served on an onion bun.
****Substitute Jackfruit #2****

Buffalo Chicken Sandwich \$10.49
Marinated & deep fried, then smothered with even more Buffalo sauce. Topped with lettuce, tomato and crumbled blue cheese.

Beer Cheese Hot Dog *NEW ITEM* \$8.99
All beef hot dog served on a pretzel bun smothered in SBC beer cheese, topped with red onion & bacon.

Short Rib Dog *NEW ITEM* \$9.99
All beef hot dog on a pretzel bun topped with short ribs, BBQ sauce & scallions.

Gluten free bun available for any sandwich, additional charge applies.

Entrees:

Smoked Pig Wings \$18.99
1 pound of smoked wings prepared in a dry rub and tossed with your choice of BBQ sauce.

Short Ribs *NEW ITEM* \$24.99
3 house-smoked short ribs. Smothered in your choice of BBQ sauce.

Tenderloin Steak *NEW ITEM*
5oz. medallions of tender choice beef.
The Chef Erin - 1 Tenderloin \$19.99
The Jack - 2 Tenderloins \$28.99
The Big Dave - 3 Tenderloins \$34.99

Walleye \$17.99
Honey fried walleye served with crabslaw.

Above entrees served with choice of two sides.

Beer Cheese Pasta \$16.49
Generous portion of Cavatappi pasta smothered in SBC beer cheese. Topped with smoked sausage then bacon, diced tomato, green onion & shredded cheddar cheese.

Vegetarian:

Giant Pretzel with SBC Beer Cheese \$9.99
Warm salted pretzel served with beer cheese and choice of BBQ sauce.

SBC "AED" Basket \$8.49
Fried cheese curds, breaded jalapeños and pickle spears served with ranch dressing.

Smokehouse Nachos with Smoked Jackfruit \$14.99

Smoked Jackfruit Platter \$10.99
Smoked jackfruit tossed in choice of BBQ sauce with choice of two sides.

Pulled Jackfruit Sandwich \$11.99
Smoked jackfruit topped with choice of BBQ sauce, coleslaw and green onions. Served on an onion bun.

Smoked Beyond Burger \$12.49
Choice of cheese (american, cheddar, pepper jack, swiss, provolone, ghost-pepper), choice of sauce (BBQ, ketchup, mustard, mayo), lettuce, tomato and onion.
Premium additions \$1.79
avocado, fried egg.

ZLT *NEW ITEM* \$9.99
Zucchini, lettuce, fried-green tomato. Served on Texas toast with a spicy tomato remoulade spread.
*** Gluten Free Option Available***

Smoked Tofu *NEW ITEM* \$9.99
Tofu drizzled with your choice of SBC sauce. Comes with two sides + fried corn fritters.

Sides:

Smoked Beans \$3.49
Skillet Green Beans \$3.49
3 Cheese Mac N' Cheese \$3.49
Sweet Potato Fries \$3.49
Choice of Sriracha Syrup or Cinnamon Fluff
Sidewinder Fries \$3.49
Garlic Redskin Mashed Potatoes \$2.99
Loaded Mashed Potatoes \$4.99
Coleslaw \$2.49
Fried Corn Fritters \$3.49

Desserts:

Peanut Butter Pie \$8.99
Key Lime Pie \$8.99
Chocolate Spoon Cake Sundae \$8.99
with Velvet Vanilla Ice Cream

Kids Menu:

Chicken Tenders and Fries \$6.49
Smoked Burger Sliders and Fries \$6.49
Grilled Cheese and Fries \$5.49
Buttered Noodles and Garlic Toast \$5.49
Mac N' Cheese and Fries \$5.49
Hot Dog on Pretzel Bun and Fries \$5.49



STEIN BREWING COMPANY

109 SOUTH MAIN STREET
MOUNT VERNON, OHIO 43050

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eat local. drink local. love local.

Ask us about our Private Events
Catering + Business Luncheons

Let us WOW your events with
Chef Erin & Our SBC Team!