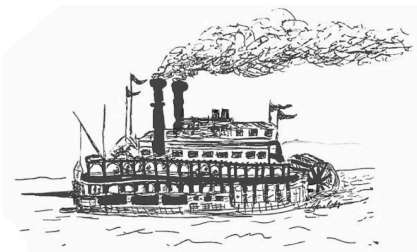


↻ BREWRIVER CREOLE KITCHEN ↻



OUR STORY AND FOOD PHILOSOPHY

BrewRiver is a taste of New Orleans in The Queen City. Owners, Chef Michael Shields and Joby Bowman consider BrewRiver their love letter to the city that stole their heart. After graduating from culinary school, Chef Michael and Joby moved to New Orleans to work for Chef Emeril Lagasse. Chef Michael spent six years in the kitchen under Chef Emeril's tutelage, working his way up to sous chef. Joby worked for Chef Emeril as a front waiter at night, while also working in interior design.

BrewRiver is excited to bring our love of the Crescent City to the Queen City. That love translates into a menu that is fully scratch and ingredient centric, using local whenever possible. Local vendors include: Sixteen Bricks Bakery, Black Hawk Farms in KY, Sonny Marie's Gluten Free Bakery and many local breweries, distilleries and winemakers. All stocks, dressings, gumbo, and even our catsup, are made in our kitchen. So, close your eyes and listen to live music and quench your thirst with a craft beverage, while you enjoy our authentic chef driven New Orleans Creole cuisine. Laissez Les Bon Temps Rouler!

SNACKS

CHICKEN & SAUSAGE GUMBO

traditional Louisiana dark roux gumbo, organic chicken, sausage, white rice 9

SMOKED GOUDA PIMENTO CHEESE

smoked Gouda, Cheddar, red roasted peppers, served cold the traditional Southern way with Sixteen Bricks sourdough crostini 10
* vegetarian *

LOUISIANA ALLIGATOR

buttermilk brined, hand dredged, house-made Sriracha aioli 14

GUMBO POUTINE

chicken and sausage gumbo over hand-cut fries, melted Wisconsin cheese curds 13

FRIED GREEN TOMATOES

cornmeal crusted, remoulade blanc sauce, feta cheese 14
* gluten free and vegetarian *

HOUSE-PICKLED VEGETABLES

whatever fell in the barrel! bouquet of fresh vegetables pickled in-house, healthy dose of spice 7
* vegetarian/vegan, gluten free *

GREENS

add Ohio grilled chicken \$7 or sautéed shrimp for \$8 or 4 cornmeal crusted oysters \$12

BREWRIVER SALAD

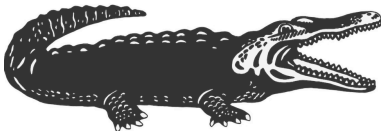
field greens, tomatoes, blue cheese, radish slivers, shallot confit, toasted almonds, balsamic vinaigrette 10

CAESAR SALAD

romaine hearts, white anchovies, Parmesan cheese, house-made Parmesan crackers 11

WEDGE SALAD

locally sourced, thick cut bacon, tomatoes, blue cheese crumbles, house-made creamy peppercorn dressing 10



SMALL PLATES

We recommend sharing several plates to get the full BrewRiver experience

PASTA MONICA

fresh pasta, Gulf shrimp, Creole cream sauce, basil, Parmesan and fresh vegetables, shrimp 17
substitute chicken or vegetarian

ALLIGATOR AND WAFFLE

buttermilk brined gator, liege belgian waffle, spicy maple syrup 18

CREOLE JAMBALAYA

chicken and Andouille sausage, tomatoes, okra, rice 15

NEW ORLEANS BBQ SHRIMP & GRITS

sautéed shrimp, Weisenberger stone ground grits, Worcestershire-spiked butter sauce 20

CREOLE ÉTOUFFÉE

dark roux tomato based sauce, smothered over Louisiana rice with choice of chicken and sausage 20
Shrimp 22

WHITE TRUFFLE MAC N' CHEESE

white truffle-infused oil, Gruyere, Fontina, Parmesan 13
* add shrimp \$8, add chicken \$7 add bacon \$5, add veg \$6 *

BASKETS

catfish, chicken & shrimp, choose fried or blackened

CATFISH BASKET

buttermilk brined domestic catfish, hand dredged in cornmeal, house-made Creole tartar sauce, hand-cut fries 18

SHRIMP BASKET

buttermilk brined, hand dredged in cornmeal, hand-cut fries, house-made remoulade blanc sauce 18

FRIED CHICKEN BASKET

buttermilk brined, hand battered, Ohio Proud chicken, hand-cut fries, served with house-made Sriracha aioli 18

CORNMEAL CRUSTED OYSTERS BASKET

eight cornmeal crusted Golfoysters, Sriracha aioli, hand-cut fries 22

MAINS

WEST BANK MUSSELS

ginger, garlic, scallions, lime leaf, coconut milk broth, Sixteen Bricks baguette 18

BUTTERMILK CRISPY CHICKEN DINNER

buttermilk brined Amish chicken, crispy potatoes, local honey, house-made Creole coleslaw 20

FISH & CHIPS

batter made with local beer, fresh cod loin, house-made kimchi tartar sauce, hand-cut fries 18

PO' BOYS AND BURGERS

served with choice of side: hand-cut fries or house-made Creole coleslaw

* local gluten free bun available 2.00

FRIED CATFISH PO' BOY

cornmeal crusted, buttermilk brined domestic catfish, Creole tartar sauce, shredded iceberg, pickle, tomato, Leidenheimer New Orleans po' boy bread 17

BUTTERMILK FRIED CHICKEN PO' BOY

buttermilk brined Ohio Proud chicken, pickled ginger, Sriracha aioli, iceberg lettuce, pickle, tomato, Leidenheimer New Orleans po' boy bread 17

SHRIMP PO' BOY

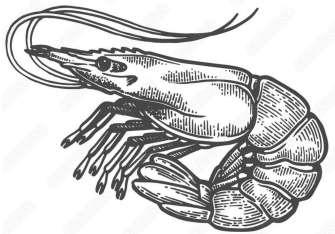
cornmeal crusted, buttermilk brined shrimp, shredded iceberg, pickles, tomato, house-made remoulade blanc sauce, Leidenheimer New Orleans po' boy bread 17

STREETCAR BURGER *

local Black Hawk Farms beef, American cheese, shredded iceberg, red onion, house-made pickles and kimchi tartar, Sixteen Bricks bun, hand-cut fries 16
Burger served "pink" or "no pink"

DECATUR STREET MUFFALETTA

Salami, Mortadella, Ham, Provolone, house-made olive salad on local bread 17



*These items are cooked to order & may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SWEETS

HOUSE-MADE BANANAS FOSTER BREAD PUDDING

bananas, day old Sixteen Bricks bread, rum,
house-made caramel sauce 10

CHICORY COFFEE CRÈME BRÛLÉE

New Orleans Community chicory coffee infused
custard, caramelized sugar 10

DARK CHOCOLATE BEER BROWNIE

served with beer infused ganache 10

CORDIALS

AMARETTO DISARONNO 10

CAMPARI 9

CHAMBORD 10

DRAMBUIE 10

FERNET-BRANCA 10

GALLIANO 10

GRAND MARNIER 12

KAHLUA 9

LILLET BLANC 10

SAMBUCA 10

ST. GERMAIN 10

TUACA 10

PORTO & DESSERT
WINES

DOW'S FINE TAWNY PORT 9

DOW'S FINE RUBY PORT 9

GRAHAM'S RESERVE 11

FAUXTAILS

PHONY NEGRONI

(non-alcoholic) nuanced juniper, citrus, and floral
notes, the St. Agrestis Phony Negroni drinks with the
same bitterness drinkers of the classic cocktail expect.
Served over ice with an orange twist 12

GRAPEFRUIT RADLER N/A

(non-alcoholic) grapefruit juice, freshly squeezed
lemon juice, house-made simple syrup, soda water,
nonalcoholic lager, lemon wedge garnish 10

THE MYSTIC MUSE (NON-ALCOHOLIC)

cranberry, organic passion fruit juice, orange juice,
pineapple, soda water 6

BREW RIVER CRAFT
COCKTAILS

SAZERAC

(created at the world famous Roosevelt Hotel in New
Orleans) Bulleit Rye, Peychaud's Bitters, Absinthe,
house-made simple syrup, lemon twist 12

HURRICANE

hand crafted, Second Sight Bourbon Barreled Rum,
organic passion fruit juice, orange juice, house-made
sour, dash of grenadine 12

STORYVILLE MANHATTAN

Town Branch Bourbon, Angostura Bitters, Dolin
Sweet Vermouth, Luxardo cherry 12

BLOODY MARIE

Named after the Voodoo Queen, Marie Laveau, our
Bloody Mary mix with Bourbon and a float of Left
Hand Milk Stout, garnished with our house pickled
veggies 12

I LEFT MY HEART IN NOLA

OYO Honey Vanilla Vodka, pineapple juice, fresh lime
juice, simple syrup, marshmallow heart garnish 11

THE DELTA QUEEN

Prosecco, Pama Pomegranate, Vodka, triple sec,
pineapple juice 11

CORPSE REVIVER NUMBER 2

Bombay Sapphire, Cointreau, fresh lemon, Cocchi
Americano, Absinthe, cherry 13

SASSY FIONA

OYO Stone Fruit Vodka, organic passion fruit juice,
pineapple juice, house-made sour, pineapple and
cherry garnish 11

PIMM'S CUP

Pimm's No. 1, fresh lemon juice, ginger ale, cucumber
garnish 10

NEGRONI SBAGLIATO

Campari, Dolin Rouge, Prosecco, lemon twist 12

SOUTHERN GENTLEMAN

Maker's Mark Bourbon, Cointreau, lemon-lime soda,
fresh lemon juice, lemon garnish 12

CHICORY COFFEE ESPRESSO MARTINI

OYO Honey Vanilla Vodka, Baileys Irish Cream,
Cantera Negra Espresso Liqueur, topped w/ house
chicory coffee 13

LEMON GINGER MULE

served in a copper cup, lemon ginger infused Second
Sight Bourbon Barreled Rum, fresh lime juice and
Crabbies Ginger Beer 11



BOURBON AND
WHISKEY *

based on availability

ANGEL'S ENVY 14

BASIL HAYDEN'S 13

BUFFALO TRACE 16

BULLEIT 10YR 12

CININNATI DISTILLING BOURBON 11

EAGLE RARE 14

ELIJAH CRAIG 9

FOUR ROSES SINGLE BARREL 13

GEORGE REMUS 9

HOTEL TANGO BOURBON 10

JEFFERSON'S RESERVE 12

MAKER'S 46 14

MCKENNA 14

MICHTER'S 11

ROSSVILLE UNION RYE 12

SAZERAC 14

TOWN BRANCH 12

WELLER 10

WOODFORD RESERVE 12

SCOTCH

CHIVAS REGAL ... 9

JOHNNIE WALKER BLACK ... 11

LAGAVULIN 16YR 20

LAPHROAIG 13

MACALLAN 12YR 15

OBAN 14 YR 25

GLENLIVET 12YR 13

ASSORTED BEVERAGES

DARK ROAST COFFEE

New Orleans Community Coffee French Roast 4

HOT TEA

choice of herbal and traditional teas 4

ICE TEA

freshly brewed in house 3.25

SODA

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale 3.25

SHIRLEY TEMPLE

Grenadine, Sprite, Maraschino cherry 5

JUICE

choice of: cranberry, orange, pineapple, grapefruit 4.5