



STARTERS

BUFFALO WINGS ●

A pound and a half tossed in our traditional buffalo sauce. Served with celery, ranch dressing and a grilled jalapeno pepper 8.95

CHICKEN AND ANDOUILLE SAUSAGE QUESADILLA ●

House-made sausage, marinated chicken breast, seared red, yellow and poblano peppers and pepper jack cheese. Served with Chef Brian's smoked chili sauce, sour cream and pico de gallo. *Best in Columbus!* 8.95

HOT AND SOUR FRIED CALAMARI ●

Judith Point calamari tossed lightly in our Thai chili sauce 9.95

PUB NACHOS ● Our take on the favorite is made with Chorizo sausage, seasoned black beans, house made Pale Ale cheddar cheese, red chili sauce and pico de gallo. Drizzled with avocado sour cream 8.95

SPINACH AND ARTICHOKE DIP ● Marinated artichoke hearts, fresh spinach and Alfredo sauce...much more than just a "dip." Served with parmesan herb lavosh, hand rolled daily. Perfect for sharing 8.95

FRIED PLANTAINS ● This South American favorite is served with charred yogurt salsa 7.95

SOUPS + SALADS

Our soups are made from scratch daily featuring the freshest ingredients

CHEF'S SOUP OF THE DAY *Taste the Love!* 3.95 cup...4.95 bowl

FRENCH ONION 4 different varieties of onion make this one delicious. Topped with broiled Gruyere cheese 5.50

HOUSE Crisp romaine and mesclun greens, marinated olives, roasted beets, carrots, sherry vinaigrette, goat cheese and Rebekah's cornbread croutons 5.75

SPINACH Fresh spinach, oven-dried tomatoes, toasted pine nuts, red onion, goat cheese, balsamic vinaigrette and Parmesan herb lavosh 5.95

CAESAR Whole romaine leaves, lemon Caesar dressing, shaved parmesan and cornbread croutons 5.95

ASIAN CASHEW CHICKEN

Pulled slow-roasted chicken breast, mixed field greens, diced mangos, julienned poblano and red peppers, shaved broccoli, carrots and red cabbage. Tossed in a Thai peanut vinaigrette and garnished with crushed cashews and crispy fried wontons 11.25

CHICKEN AND CHILLED ASPARAGUS

Grilled chicken breast, romaine and mesclun greens, toasted pine nuts, oven-dried tomatoes, red onion, lemon caper vinaigrette, baked goat cheese and house made pita bread 11.25

BLACKENED SALMON

Hand-cut salmon filet served over spinach, oven-dried tomatoes, toasted pine nuts, red onion, goat cheese, balsamic vinaigrette and Parmesan herb lavosh 12.25

ROASTED CHICKEN

A lunchtime favorite! Pulled slow-roasted chicken breast, crisp romaine and mesclun greens, corn, marinated olives, dates, toasted pine nuts, diced roma tomatoes, sherry vinaigrette, cornbread croutons and goat cheese 11.50

SANDWICHES

Sandwiches are served with garlic fries & coleslaw

COLUMBUS PALE ALE BBQ PULLED PORK ●

Slow-roasted pulled pork, pepper jack cheese, red onion and scallions 8.95

CLASSIC CUBAN BURRITO ● Beef, pork, chicken, black beans, provolone and pan seared vegetables. Served with fried plantains, tortilla chips, pico de gallo and smoked chili sauce 9.25

BLACK ANGUS CHEESEBURGER ● Cheddar cheese, shredded lettuce, tomato, dill pickle, diced onion mustard and mayo 8.95

SHAVED PRIME RIB ●

Provolone, Fontina, and caramelized onions served on a toasted hoagie bun with horseradish mayonnaise 10.25

BLACKENED TILAPIA ●

7 oz blackened fresh tilapia filet, shredded lettuce, tomato, dill pickle, diced onion and tartar sauce 9.95

BBQ FRIED CHICKEN ● Served on a toasted hoagie with house BBQ, cheddar cheese, hickory bacon, shaved iceberg and red onion 9.25

GRILLED CHICKEN AND BACON ●

Marinated chicken breast, shredded lettuce, tomato, diced onion, cheddar and pepper jack cheeses, crispy bacon and a spicy remoulade 8.75

WOOD-FIRED PIZZAS

MARGHERITA ● Herbed garlic oil, roma tomatoes, smoked provolone, fontina, parmesan and fresh basil 12.25

FENNEL SAUSAGE ●

Doug's favorite. House-made fennel sausage, thinly sliced fresh banana peppers and smoked provolone cheese 12.75

PEPPERONI ● Crimini mushrooms, herb roasted roma tomatoes, four pepper medley and fresh oregano 12.95

PHILLY CHEESE STEAK ● Shaved prime rib, smoked provolone and American cheeses, red onion, red and yellow peppers 12.95

CHICKEN CAPRESE ●

Fresh pulled mozzarella, parmesan, garlic and herb olive oil, diced roma tomatoes, fresh basil and balsamic drizzle 12.75

MAIN DISHES

BUTTERMILK FRIED CHICKEN ● Buttermilk breaded boneless chicken breast, herb mashed potatoes, skillet sweet corn and savory pan gravy 14.95

PECAN CRUSTED CHICKEN ●

Served with smashed twice baked potatoes, skillet sweet corn and Summer Teeth honey mustard 15.50

PARMESAN CRUSTED WALLEYE ●

scallion risotto cake, alfredo sweet corn sauté and lemon tomato chutney 19.95

ORANGE GLAZED SALMON ●

6 oz grilled hand-cut filet lightly brushed with an orange honey glaze. Served with sticky rice, stir-fried vegetables and soy drizzle 16.95

SEARED SEA SCALLOPS ● Buttermilk herbed mashed potatoes, asparagus and shiitake chipotle demi glaze 19.95

CHICKEN & SHRIMP STIR-FRY ●

Sticky rice, stir-fried vegetables, Thai soy butter and crushed cashews 15.95

NEW YORK STRIP STEAK ●

12 oz cut, loaded smashed twice baked potatoes, skillet sweet corn and smoked compound butter 22.95

CAJUN JAMBALAYA ●

Tiger shrimp, salmon, chicken, seared andouille sausage, roasted red peppers and fresh spinach in a spicy roma tomato sauce. Served over seasoned brown rice. *It's so good!* 16.95

WOOD-FIRED VEGETABLE PLATE ● Roasted vegetables, scallion risotto cake, Parmesan cheese and balsamic drizzle 12.95

DESSERTS

BABY KEY LIME PIE *Summertime favorite!*

Individually made with graham cracker crust, raspberry coulis and fresh whipped cream 5.25

UPSIDE-DOWN BANANA CREAM PIE

Candied pecans, caramel and fresh whipped cream 5.50

CHOCOLATE LAVA CAKE Satisfy your chocolate fix. Molten chocolate center served with Johnson's Triple Bean vanilla ice cream 5.95

STRAWBERRY SHORTCAKE Served in a pint glass with house-made shortbread, fresh strawberries and Johnson's triple bean vanilla ice cream 5.75

GRAETER'S SORBET Seasonal selections 3.95

BEER PAIRING GUIDE

- | | |
|----------------|------------------------|
| ● Summer Teeth | ● Scottish Ale |
| ● Apricot Ale | ● Columbus 1959 Porter |
| ● Pale Ale | ● Columbus IPA |





Fresh • Fun • Friendly

“Beer is proof that God loves us and wants us to be happy.”

— Benjamin Franklin

OUR HAND-CRAFTED BEERS

COLUMBUS BREWING COMPANY TASTING FLIGHT

A great way to taste the fresh flavors of our unique handcrafted beers



SUMMER TEETH

Refreshingly smooth, crisp, blonde ale.

This traditional Bavarian-style kellerbier originated from the small artisanal breweries of Franconia, where it is still a favorite in the local beer gardens. Ours is served unfiltered with a crisp, smooth finish that tastes like sunshine 4.75/Pint



COLUMBUS APRICOT ALE

Golden-copper, medium bodied ale.

Not syrupy sweet like most fruit beers, this golden-copper ale is for real beer drinkers! Just a hint of apricot gives this medium-bodied beer a delicious aroma without masking the lightly roasted caramel notes and distinctive hoppy finish 4.75/Pint



COLUMBUS PALE ALE

Copper color with a dry finish.

This award winning, copper colored pale ale was the first beer we ever brewed and it's still one of our favorites. We carefully blend German and English malts and add generous portions of American hops for a refreshing citrus aroma and long, dry finish 4.75/Pint



COLUMBUS SCOTTISH

Dark, ruby red Scottish style ale.

Great Scottish ales are prized world-wide for their exquisite, complex flavors. Our version of this classic beer is brewed with five imported malts and pours a dark, ruby red with a dense head and rich malty character that you won't forget 4.75/Pint



COLUMBUS 1859 PORTER

Dark London style porter.

Based on a British brewery's recipe from 1859. Brewed with English Maris Otter malt and Golding Hops. Discover why this beer is referred to as fuel for the Industrial Revolution 4.75/Pint



COLUMBUS IPA

An American IPA.

Our IPA pours a slightly hazy, pale orange with a balanced malt flavor and finishes with a wonderful flavor and aroma only American hops can provide. This beer is served unfiltered to retain all the bouquet from the hops 4.75/Pint

COLUMBUS BREWING COMPANY SEASONAL BREW

Ask your server about our seasonal beer selections available on tap.

HALF-GALLON GROWLERS OF BEER AVAILABLE TO TAKE HOME

DOMESTIC & IMPORTED BEERS

BUDWEISER • BUD LIGHT • MILLER LITE 3.25

HEINEKEN LIGHT • CORONA LIGHT • BUCKLER (NA) 4.50

WHITE WINES

glass bottle

White Zinfandel Beringer, California 5.00 17.00

Riesling Chateau Ste. Michelle, Columbia Valley, Washington, Select 7.00 24.00

Reisling Covey Run, Columbia Valley, Washington 8.00 28.00

Pinot Grigio Esperto, Italy 8.00 28.00

Pinot Grigio Cavit, Delle Venezie, Trentino, Italy 7.00 24.00

Sauvignon Blanc Francis Coppola, Diamond Series Select 8.00 28.00

Chardonnay Clos du Bois, Special Select, Sonoma 7.00 24.00

Chardonnay Toasted Head, Dunnigan Hills 7.00 24.00

RED WINES

glass bottle

Pinot Noir Mark West, Edna Valley 7.00 24.00

Malbec Alamos, Argentina 6.00 21.00

Shiraz Jacob's Creek, South Eastern Australia 6.00 21.00

Cabernet Sauvignon Guenoc, California 6.00 21.00

Cabernet Sauvignon Robert Mondavi Solaire, Central Coast 8.00 28.00

Merlot Columbia Crest, Grand Estates Select 8.00 28.00

Merlot J. Lohr, Paso Robles 8.00 28.00

SPARKLING WINE & CHAMPAGNE

split bottle

Sparkling Wine Prosecco, Lunetta, Italy 8.00 28.00

Champagne Veuve Clicquot Ponsardin, Yellow Label 70.00

BEVERAGES

FOUNTAIN BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Ginger Ale 2.25

LEMONADE • ICED TEA • MILK 2.25

HOT TEA • COFFEE 2.25

EVIAN Natural Spring Water 2.95

SAN PELLEGRINO Sparkling Natural Mineral Water 2.95

IBC ROOTBEER 2.95