

MIDNIGHT MULLIGAN BREWING



🦋 SHAREABLES AND SMALL PLATES 🦋

Soft Pretzel | \$8

Served with Midnight Mulligan beer cheese and whole grain honey mustard

Spring Rolls | \$9.5

Crispy pork spring rolls, served with a sweet Thai chili dipping sauce

Dip Platter *GF available*

Spinach artichoke dip, bacon pimiento cheese and buffalo chicken dip, served with pita
Choose 2 for \$12 or try all 3 for \$16

Fried Calamari | \$12

Lightly battered fried calamari, served with marinara sauce

Parmesan Baked Meatballs | \$10

Italian style beef and pork meatballs in a basil marinara sauce, topped with a mozzarella blend and finished in the oven

Pair with Embers Resurrected WC IPA

🦋 SALADS 🦋

Add: Grilled Chicken +\$5 / Grilled or Blackened Shrimp +\$6 / Grilled or Blackened Mahi +\$8 / Grilled or Blackened Salmon* +\$8*

Poblano Caesar Salad *GF available, V, VG* | \$11

Romaine hearts with Parmigiano-Reggiano, fresh cracked black pepper, lemon, roasted garlic croutons and a poblano-infused Caesar dressing

House Salad *GF, V, VG* | \$8

Mixed greens, tossed in a white shallot vinaigrette dressing with tri-color carrots, heirloom cherry tomatoes and shaved red onions

Please inform our staff of any food allergies when ordering.

GF (Gluten Free) | V (Vegetarian) | VG (Vegan)

**CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



FLATBREADS

*Served on 15" flatbreads locally sourced from Dukes Bread
(Sub cauliflower crust GF +\$2.5)*

Margherita | \$14

Basil-infused tomato sauce, sliced mozzarella, roma tomatoes, fresh basil

Cheese | \$10

Basil-infused tomato sauce, shredded mozzarella blend

Pepperoni | \$12

Basil-infused tomato sauce, uncured pepperoni, shredded mozzarella blend

Italian | \$14

Basil-infused tomato sauce topped with uncured pepperoni, Italian sausage, shredded mozzarella blend

Rosemary Chicken and Mushroom | \$15

House made basil pesto, fire-roasted chicken, mozzarella blend, caramelized onions, rosemary roasted mushrooms

La Verdura | \$14

Basil marinara, mozzarella and provolone cheese topped with red & yellow bell peppers, onions, broccoli and mushrooms

HANDHELDS

*Served with French fries. Sub sweet potato fries (+\$1) or a side house salad (+\$2).
All handhelds available on gluten-free bread (+\$1) or a lettuce wrap.*

Blackened Mahi | \$15

Blackened mahi-mahi filet, guacamole, Bibb lettuce, red onion and a Calabrian chili aioli on toasted ciabatta

Honey Mustard Grilled Chicken | \$15

Marinated grilled chicken breast, Bibb lettuce, thick-cut bacon, swiss, guacamole and a house made stone-ground honey mustard on toasted ciabatta

Taproom Burger* | \$15

Half-pound Black Angus burger topped with Tillamook white cheddar, Bibb lettuce, tomato, and sliced red onion. Served on a butter toasted brioche bun.

Add Guacamole +\$2 | Bacon +\$3

Pair with Mully's Pale Ale

BBQ Bacon Cheeseburger* | \$15

Black Angus beef served with a Bourbon infused BBQ sauce, Wisconsin sharp cheddar, applewood smoked bacon and topped with fresh fried onion straws. Served on a butter toasted brioche bun.

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