

peoria artisan brewery and gastropub

SMALL PLATES

- PAB CHICKEN BITES** 6.5
Chicken Breast | Spiced Batter | Ranch sandwich option for \$4 xtra (ANY)
- GF DEVILED EGGS** 6 | 9
Chipotle Powder | Bacon Jam | Micro Chive | Dijon (IPA)
- GF CHICKEN WINGS** 6 | 9
Choice of Buffalo, Dry Rub, PAB Hot w/ Ranch or Blue Cheese, Pickled Celery (ANY)
- GF ROSEMARY FRITES** 5
Parmesan Reggiano | Rosemary | Spicy Ketchup
- BAVARIAN PRETZEL** 8
Haboob Fondue | Beer Mustard (ANY)
- MAC N CHEESE CROQUETTES** 6 | 9
Pepper Jack | Smoked Bacon | Mustard Aioli (ANY)
- GF CRISPY PIG EARS** 8
Choice of Dry Rub or Buffalo w/ Blue Cheese or Ranch (ABL, IPA)

FROM THE GARDEN

- GF STEAK SALAD** 14
Spinach | Confit Tomato | Mustard Seed | Pepitas | Grilled Flank Steak | Bacon Vinaigrette (ABL)
- SHRIMP SALAD** 13
Butter Lettuce | Cherry Tomatoes | Croutons | Grilled Shrimp | Green Goddess Dressing (ABL)
- GF WARM BRUSSELS** 9
Maple Bacon Vinaigrette | Mustard Seed | Dried Cranberries | Shaved Parmesan (ANY)
- THE CLASSIC** 8
Sweet Mixed Greens | Parmesan Croutons | Balsamic Dressing (ABL)
- SOUP OF THE MOMENT** 4 | 6.5
Ask server for details

Add to any meal

Chicken 4 | Shrimp 6 | Steak 6 | Salmon 6

BEER RECOMMENDATIONS

We have provided Beer Pairing Suggestions to complement your meal and enhance your Beer Experience.

As our Taps are always rotating, some specific beers may or may not be available at any given time.

There are no right or wrong choices!

(ABL) – AMBERS, BLONDES & LAGERS
Pair with lighter and mild dishes

(IPA) – INDIA PALE ALES
Pair with spicy, robust dishes

(SP) – STOUTS & PORTERS
Pair with rich and savory dishes

(ANY) – Pairs broadly

Have a Brew and Enjoy!

CRAFT
BEER

Try out a beer flight
to pick your fav beer!

Growler & Crowler®
fills available!

Ask your server about our
In-house Pitchers to share!

LITTLE BREWERS

(12 & Under Please)

- BEEF BURGER 6
HOT DOG 5
CHICKEN TENDERS 6
GRILLED CHEESE 6

BREWER EATS

All Sandwiches Include Salt/Pepper Fries & LTO
-Request Rosemary Parm Frites for \$3 xtra-

- PAB BURGER*** 12
Angus Beef | Muenster Cheese | Aioli | Bacon Onion Jam | Brioche (ABL)
- MY BLUE HEAVEN*** 12
Angus Beef | Stella Blue Cheese | Apple Wood Smoked Bacon | Fried Onion | Port Wine Ketchup | Potato Bun
- SOUTHERN MAN*** 12
Angus Beef | Potato Bun | Aioli | Pimento Cheese | Tobacco Onions | Jalapeño Jam (IPA)
- CUBANO** 13
Pork Belly | Whole Grain Mustard | Swiss | Mortadella | Dill Pickle | Crusty Bread (SP)
- CHICKEN CLUB** 13
Marinated Chicken | Ranch | Avocado | Smoked Bacon | Potato Bun
- PAB BLTA** 10
Apple Wood Smoked Bacon | Tomato Jam | Avo | Aioli | Sourdough (ANY)
- GF ATLANTIC SALMON*** 14
Pan Seared | Israeli Couscous | Lemon Confit | Grilled Veg | Oregano (ABL)
- GF GREEN CHILI PORK** 15
Braised Pork Shoulder | Anaheim Chiles | Cabbage | Fried Egg | Grilled Bread (IPA)
- MEATBALL³** 14
Beef & Pork Grind | Marinara Sauce | Crusty Bread | Parmesan Grits | Fried Basil (ANY)
- FRIED PB&J** 7
Funnel Cake Batter | Peanut Butter | Raspberry Jelly | Powdered Sugar | Sourdough
- S'MORES** 6
Marshmallow Fluff | Graham Cracker | Mexican Chocolate Sauce (SP)
- BAKED COOKIE & ICE CREAM** 6
Chef's Selection
(Please allow 15 mins to prepare)

SWEET EATS

GF These items are gluten free. Many of our items can be made gluten free, please ask your server. Our Fryer is not dedicated to gluten free items.

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness