

PEORIA ARTISAN BREWERY

Executive Chef Michael Mahalick presents to you an all scratch menu prepared in house.

At PAB we use AZ Angus Beef for our burgers, create all our own dressings and sauces and always source locally when possible.

NOSHING

GRILLED OYSTERS MKT
5 Blue Points | Gunslinger Butter |
Bacon Lardon | Pepper Jack |
Scallion
-Grilled or Get 'em Raw*!-

CHORIZO DIP 13
Schreiner's Chorizo | Green Onion |
Cheddar Fondue | Tortilla Chips

DIRTY FRY BAR 10

House Cut Kennebec Fries |
PAB House Spice
-skip the spice upon request-

Choose any 4 of our

Scratch Dipping Sauces:

PAB Aioli | Cheddar Fondue |
Gorgonzola Cream | Buffalo |
Ranch | BBQ

MEATBALL SLIDERS (3) 14
Brioche Bun | Spicy Marinara |
Jack Cheese

SHISHITO PEPPERS 11
Miso | Peanut Sauce |
Toasted Peanuts

CRISPY PIG EARS 10
PAB Dirty Spice | PAB Aioli |
Lime Zest

WINGS 11 | 14.75
6 or 8 w/ Pickled Vegetables
Choice: Dry Rub, Buffalo or PAB Hot

BUFFALO CAULI 12
Crispy Cauli | Buffalo | Blue Cheese
Crumble | Pickled Celery | Ranch or
Gorgonzola Cream

HOT PRETZEL 11
Cheddar Fondue | Pretzel Salt

PAB CHICKEN BITES 9.5
Crisp, Buttermilk Battered |
House Ranch

SMOKED CLASSICS

From Thursday thru Saturday,
Chef Michael presents classic
house smoked BBQ influenced
by Southern and Southwest
Cooking Style & Culture. Please
ask your server for details.
MKT

FROM THE GARDEN

Additions
Chicken 7 | Shrimp 8 | Salmon 9.5

BURRATA 14
Squash Medley | Dried
Cranberries | Pecan Maple Syrup |
Grilled Bread

BEET SALAD 13
Pistachio Cake | Citrus | Burrata |
Sherry Vin | Baby Greens

WARM BRUSSELS 14
Maple Bacon Vinaigrette |
Mustard Seed | Parmesan |
Dried Cranberries

GARDEN SALAD 12
Garden Lettuce | Tomato |
Cucumber | Crispy Onions
Choice of dressing:
Ranch, Gorgonzola Cream,
Honey Lime Vin

ENTRÉES

STEAK FRITES* 39
10oz Flat Iron | Chimichurri |
Parmesan Fries

SALMON* 29
Miso Glaze | Crispy Rice |
Cucumber Kimchi Salad

PORK BELLY
Autumn Succotash | Candied
Pecans | Maple Brown Sugar
Glaze | Cheesy Grits
28

MEATBALLS 22
Spicy Marinara | Parmesan |
Monterrey Jack Grits | Garlic Bread
MAC'N 12
Skillet Baked | Three Cheese Crust
add chorizo +5, bacon +3, chicken +7

Additional sauces and condiments
available upon request for a
nominal fee

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

HAND HELDS

We use Arizona Angus Beef

Sub any Burger w/ Black Bean Patty
LTO = Lettuce, Tomato & Onion
Sides are not Included

PAB BURGER* 15
AZ Angus Beef | Bacon Jam |
LTO | Muenster Cheese | Aioli |
Brioche

THE HOUSTON 17.5
House Pastrami | Putin Dressing |
Muenster Cheese | Pickles |
Marbled Rye

BAHAMA MAMA* 15
AZ Angus Beef | Sautéed Onions |
Pineapple Mango Salsa |
Jerk Sauce | Scotch Bonnet Aioli

PAB&J* 16
AZ Angus Beef | Smoked Bacon |
Cherry Jam | Chipotle PB | Brioche

SOUTHERN MAN* 15
Angus Beef | Pimento Cheese |
Tobacco Onions | Jalapeño Jam |
Aioli

THE OG BURGER* 14
AZ Angus Beef Patty | LTO | Brioche

FRIED CHIKIN SAMMY .. 16
Spicy Aioli | Pickles |
Ranch Powder | Potato Bun

VEGGIE DELIGHT 15
Sourdough | Herbed Tomato |
Eggplant | LTO | Zucchini | Bell
Pepper | Country Mustard

A LA CARTE SIDES

DIRTY FRIES.....4
SALT N PEPPER FRIES.....3
FRIED PICKLED VEG.....4.5
SIDE SALAD.....3.25

LITTLE BREWERS

12 & Under Only Please

Mac 'n Cheese & Fries.....7
Chicken Tenders & Fries.....7
Cheese Burger* & Fries.....10

SWEET EATS

A rotating selection of in-house,
from scratch desserts by our
Culinary Team.
Ask your server for
today's offerings.

GF Many of our items can be made
gluten free, however our Fryer is not
dedicated to gluten free items.

**We will happily accommodate Split Plate requests for \$2
or provide an additional plate free of charge **