

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

CRISPY PIG EARS 10.75
PAB Dirty Spice | PAB Aioli | Lime Zest

GRILLED OYSTERS MKT
5 Oysters | Scallion | Gunslinger Butter | Bacon
Lardon | Pepper Jack -Grilled or Half-Shell-

DIRTY FRY BAR

House Cut Kennebec Fries | PAB House Spice
-skip the spice upon request- **Choose any 4 of**
our Dipping Sauces: PAB Aioli | Cheddar Fondue |
Gorgonzola Cream | Buffalo | Ranch | BBQ
12

BUFFALO CAULI 12.85
Crispy Cauli | Buffalo | Blue Cheese Crumble |
Pickled Celery | Ranch or Gorgonzola Cream

RED CHILI FRIES 14.75
Shredded Beef | Onions | Cilantro | Birria Sauce |
Monterey Jack

ELOTÉ DIP 14
Smoked Corn | Chipotle Crema | Cotija | Tajine |
Tortilla Chips

WINGS 13 | 17
5 or 7 w/ Pickled Vegetables
Choice: Dry Rub, Buffalo, PAB Hot, Arizona Gold

HOT PRETZEL 11.50
Cheddar Fondue | Pretzel Salt

PAB CHICKEN BITES 10.5
Crispy, Buttermilk Battered | House Ranch

FROM THE GARDEN

Additions
Chicken 7 | Shrimp 8 | Salmon 9.5

HARVESTER OF FARROW 16.5
SALAD

Farrow | Grilled Corn | Cucumber | Basil | Arugula
| Feta | Pistachio | Lemon Vinaigrette |

WATERMELON FETA 15
Grilled Watermelon | Feta | Pistachio | Arugula |
Honey Lime Vin

BURRATA 16
Heirloom Tomatoes | Charred Watermelon | Basil
Oil | Grilled Sourdough

GARDEN SALAD 14.5
Garden Lettuce | Cucumber | Tomato | Tobacco Onions
Choice of dressing: Ranch, Gorgonzola Cream,
Honey Lime Vin

BLT CHOP 16
Romaine | Smoked Bacon | Diced Tomato |
Sourdough Croutons | Parmesan | Ranch

A LA CARTE SIDES

DIRTY FRIES.....4.5
SALT N PEPPER FRIES.....3.75
FRIED PICKLED VEG.....5
SIDE SALAD.....3.75
(MIXED GREENS, CUCUMBER, TOMATO, TOBACCO ONIONS)

ADDITIONAL SAUCES AND CONDIMENTS
AVAILABLE UPON REQUEST FOR A NOMINAL FEE

**WE WILL HAPPILY ACCOMMODATE SPLIT PLATE REQUESTS
FOR \$2 OR PROVIDE AN ADDITIONAL PLATE FREE OF CHARGE**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

WE USE ARIZONA ANGUS BEEF

HAND HELDS

SUB ANY BURGER W/ BLACK BEAN PATTY

LTO = LETTUCE, TOMATO & ONION

SIDES ARE NOT INCLUDED

FRIED CHIKIN SAMMY 17.5
Spicy Aioli | Pickles | Ranch Powder | Potato Bun

VEGGIE DELIGHT 16.75
Za'atar Hummus | Cucumber | Pickled Onion |
Bell Pepper | Butter Lettuce | Tomato | Basil |
Sourdough Bread

BIRRIA CHOPPED DIP 17.5
Braised Chili Beef | Monterey Jack | Cilantro |
Onions | Sourdough

PAB BURGER* 16.75
AZ Angus Beef Patty | Bacon Jam | LTO |
Muenster Cheese | Aioli | Brioche

SOUTHERN MAN* 16.75
Angus Beef | Pimento Cheese | Tobacco Onions |
Jalapeño Jam | Aioli | Brioche

PB&J SMASH* 16.5
AZ Angus Beef | Creamy Peanut Butter |
Bacon | Pepper Jelly | American | Potato Bun

THE OG BURGER*
AZ Angus Beef Patty | LTO | Brioche
16.5

ENTRÉES

MAC'N
Skillet Baked | Three Cheese
Crust **add chorizo +5,**
bacon +3, chicken +7
12.75

TJ FRITES*
8oz Carne Asada | Cojita |
Chipotle Crema | Pico de
Gallo | Hollywood Potatoes
32

BLACKENED SALMON*
Ancient Grains | Arugula |
Roasted Corn |
Marinated Tomatoes
28.75

SMOKED CLASSICS

MKT

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.

LITTLE BREWERS

12 & under only, please!

Mac 'n Cheese & Fries.....12

Chicken Tenders & Fries.....12

Cheese Burger* & Fries.....14

•• 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.

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