



# MENU

LOCAL BREWERY OFFERING HOUSE MADE CRAFT  
BEERS, SCRATCH PIZZA KITCHEN & CRAFT  
COCKTAILS

**STORY ON THE BACK PAGE**

**BACK UNTURNED BREWING IS THE DREAM I DIDN'T TURN MY BACK ON  
RICARDO A. GARCIA**

# BEVERAGES

## CRAFT COCKTAILS

### WHISKEY & BOURBON

#### \$14- Old Fashioned

Classic Old Fashioned made with Buffalo Trace or Sazerac Rye crafted on an ice block.

#### \$14- The Only 10 I See

Jack Daniels, honey, lemon & aromatic bitters crafted on an ice block.

### TEQUILA- UNA VIDA TEQUILA

#### \$14 UNA VIDA Margarita on the Rocks

Una Vida Tequila, lime juice

#### \$14 UNA VIDA Strawberry Margarita on the Rocks

Una Vida Tequila, lime juice

#### \$14 UNA VIDA Agave Maria

Una Vida Tequila, jalapeno, agave & lime juice poured over the rocks.

### VODKA

#### \$14 Strawberry Lemonade Gimlet

Tito's Vodka, strawberry puree, agave & lemon juice.

#### \$14 Unturned Mule

Moscow mule made with Tito's Vodka, lime juice and ginger beer.

#### \$14 Blood Mary

Tito's Vodka, house made bloody mary mix, jalapeno & garnished with celery, olive & a pickle.

### RUM

#### \$14 Caribbean Stay-cation

Appleton Estate Rum, mango puree, pineapple juice, lime juice, turbinado simple & blood orange puree

#### \$14 Mojito

Bacardi Rum, simple, mint leaves, & club soda

## WINE

	GLASS	BOTTLE
Blood Orange Mimosa	8.00	
Mimosanada	10.00	
Seasonal Sangria	10.00	
Pinot Noir	10.00	26.00
Riesling	10.00	28.00
Chenin Blanc	10.00	29.00
Red Blend	12.00	36.00
Pinot Gris	10.00	29.00
Cabernet Sauvignon	12.00	35.00
Prosecco	8.00	25.00

ALL COCKTAILS ARE MADE WITH 2 OZ. OF SPIRITS.

ALL SPIRITS ARE 2 OZ. POURS

CRAFT BEER  
MADE HERE  
SCAN QR CODE



## THE REGULARS

#### \$10- Jack Daniels & Soda

#### \$12- Tito's Vodka & Soda

#### \$12- Screw Driver

#### \$12- Gin & Tonic or Club Soda

#### \$12- Rum & Soda

### BOURBON & WHISKEY

#### \$12- Buffalo Trace Bourbon

#### \$12- Sazerac Rye Whiskey

#### \$10- Jack Daniels Whiskey

### SELECT BOURBON & WHISKEY

#### \$20- Weller 12yr

#### \$22- Taylor Small Batch

### TEQUILA

#### \$12 Una Vida Tequila

Blanco

#### \$14 Una Vida Tequila

Reposado

#### \$16-Una Vida Tequila

Anejo

### VODKA

#### \$12 Tito's Vodka

### RUM

#### \$12- Appleton Estate Rum

### MESCAL

#### \$14- Mescal Amaras

## MOCKTAILS- NON ALCOHOLIC

#### \$7 Tropical Sunrise

Cherry Syrup, pineapple juice, orange juice & Sprite

#### \$7 Strawberry Basil Lemonade

Strawberry puree, basil, lemon juice, simple syrup & Sprite

#### \$7 Mock-jito

Lime juice, simple syrup, mint & Sprite

## DRINKS

Local Root Beer- Slow Boogie	3.00
Canned Soda	2.00
Kids Juice	1.50
Chocolate Milk	2.50
Sweet & Unsweet Tea- Free refills	2.00
Michelada	8.00
Cold Brew Coffee	4.00

## APPETIZERS

<b>Focaccia</b> Italian table bread, herb oil & balsamic vinegar	8.00
<b>Caprese</b> Mozzarella, fresh tomato, fresh basil, herb oil, and balsamic reduction	9.00
<b>Beer Twists</b> House made beer cheese served with our twisted pizza dough	8.00
<b>Charred Brussel Sprouts</b> Sprouts w/ bacon plus your choice of sauce: Garlic parmesan, spicy honey mustard, jerk, buffalo, or pineapple habanero Dry rubs options: Lemon pepper, Cajun add chicken- \$2.5 extra	8.00

## NACHOS

<b>Nachos w/ Your choice of Meat</b> Corn tortilla chips w/ one meat choice below, beer cheese, cheddar cheese, avocado and jalapenos. Served with sour creme and house made salsa! One Meat Choice- Green Chile Chorizo, Carnitas, Jalapeno Cheddar Sausage. additional meat- \$2 each	12.00
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## CHARCUTERIE BOARD

<b>Charcuterie Board*</b> Flourishes- dried figs & apricots, stone ground mustard, fruit spread, candied walnuts Meats- Prosciutto, Peppered Salami, Pancetta Cheese- Gorgonzola, Brie, Gouda & Goat House made Crostini from our focaccia bread. *items may vary based on availability	18.00
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## SALADS

ADD CHICKEN TO ANY SALAD- WARM OR COLD  
SIDE - 2.50 | ENTREE - 5.00 | FAMILY - 7.50

<b>House (vegetarian)</b> Mixed greens, grape tomatoes, cucumbers, ripe olives, red onion, croutons, & house-made ranch dressing or red wine vinaigrette SIDE - 7.00   ENTREE - 12.00   FAMILY - 16.00	
<b>Jalapeno Caesar</b> Romaine, parmigiano, croutons, house-made jalapeno lime caesar dressing. SIDE - 7.00   ENTREE - 12.00   FAMILY - 16.00	
<b>Strawberry Balsamic (vegetarian)</b> Mixed greens, fresh strawberries, mozzarella, croutons, candied walnuts, & house-made strawberry balsamic vinaigrette SIDE - 7.00   ENTREE - 12.00   FAMILY - 16.00	
<b>Bacon &amp; Blue</b> Mixed greens, grape tomatoes, red onion, blue cheese crumbles, crispy bacon & house-made spicy honey mustard dressing SIDE - 7.00   ENTREE - 12.00   FAMILY - 16.00	
<b>Texas Ranch Special</b> Mixed greens, cucumber, red onion, feta crumbles, crispy bacon, crumbled croutons, chipotle adobo sauce & house-made ranch dressing SIDE - 7.00   ENTREE - 12.00   FAMILY - 16.00	

## ENTREES

<b>DOZEN WINGS- ONE FLAVOR</b> split favor 2 max- \$1 extra	18.00
<b>HALF DOZEN</b> All served with house-made ranch or blue cheese dressing Dry rubs options: Lemon pepper, Cajun Sauces: Buffalo, Pineapple Habanero, Spicy Honey Mustard, Garlic Parmesan or Jerk	10.00

## LUNCH

AVAILABLE DAILY FROM 11AM-3PM

<b>8" pizza OR Flatbread &amp; Salad Combo</b> choose an 8" pizza or flatbread & a side salad of your choice Calzone- \$1 extra	12.00
<b>Italian Melt Sandwich</b> Toasted roll, sliced pepperoni, smoked ham, provolone cheese, romaine, tomato, ripe olives, red onion, pepperoncini peppers & red wine vinaigrette. Served with a side of chips.	14.00

MAKE ANY SMALL PIE INTO A CALZONE FOR +1.00 MORE  
 \*\*SUBSTITUTE VEGAN "MOZZARELLA" FOR +2.00\*\*

## RED SAUCE PIES SM - 8" OR FLATBREAD | LG- 12"

**Classic Pepperoni** 10.00 17.00  
 Mozzarella, & pepperoni

**Margherita** 11.00 18.00  
 Mozzarella, sliced fresh tomatoes, fresh basil leaves

**Campagnola** \*POPULAR 11.00 18.00  
 Mozzarella, Italian sausage, pepperoni, roasted peppers, onions & oregano

**Vegetable Primavera** 11.00 18.00  
 Mozzarella, fresh spinach, grape tomatoes, roasted peppers, onions, & mushrooms

**Spicy Hawaiian** \*POPULAR 12.00 19.00  
 Mozzarella, ham, fresh red onion, jalapeno, pineapple chunks & pineapple habanero sauce  
 \*add pepperoni \$1.00

## WHITE SAUCE PIES SM - 8" OR FLATBREAD | LG- 12"

**Buffalo Chicken** 11.00 18.00  
 Mozzarella, herb roasted chicken, gorgonzola, & buffalo sauce

**Chicken Bacon Ranch** 12.00 19.00  
 Mozzarella, herb roasted chicken, bacon, grape tomatoes, cheddar & drizzled with house-made ranch.

**Pepperoni Gorgonzola** \*POPULAR 11.00 18.00  
 Mozzarella, pepperoni, gorgonzola, balsamic reduction

**Bacon Cheeseburger** \*POPULAR 12.00 19.00  
 Mozzarella, ground chuck, bacon, cheddar cheese, & topped with dill pickles and fresh red onion.

**Formaggio Bacon** 12.00 19.00  
 Ricotta, mozzarella, parmigiano, bacon, fresh rosemary, black pepper.

**Spinach Artichoke** 12.00 19.00  
 Mozzarella, fresh spinach, marinated artichokes, & feta.  
 \*add Chicken \$2

## WHITE SAUCE PIES CONT'D SM - 8" OR FLATBREAD | LG - 12"

**Chipotle Adobo** 12.00 19.00  
 White sauce, provolone cheese, Italian sausage, roasted peppers, fresh red onion, pepperoni, Chipotle adobo sauce swirl & crushed red pepper.

## BUILD YOUR OWN

Pricing Varies

### CHEESE

Mozzarella, Ricotta, Parmigiano, Provolone, Blue Cheese, Cheddar

### SAUCE

Red, White, Herb Oil

### VEGGIES

Spinach, Roasted Mushrooms, Roasted Peppers, Fresh Red Onion, Roasted Red Onion, Grape Tomatoes, Jalapenos, Artichokes, Black Olives, Pickels, Peppercinini, Basil, Oregano, Pineapple

### MEATS

Pepperoni, Bacon, Italian Sausage, Chicken, Ham, Ground Beef

## DESSERTS

**Colossal Cheesecake (shareable)** 12.00  
 A colossal slice of classic New York style cheesecake w/ your choice of chocolate ganache or berry compote

**Chocolate Lava Cake** 8.00  
 Decadent chocolate cake filled with a rich and creamy chocolate ganache

\*\* ANY PARTY OF 8+ WILL BE CHARGED AN AUTOMATIC GRATUITY OF 20% \*\*

SAT & SUN  
11AM - 2PM

# BRUNCH MENU

## PLATES

**Frittata** 9.00

Our Italian inspired egg dish w/ egg, Italian sausage, spinach, roasted garlic & onion. Served w/ mixed greens w/ citrus vinaigrette & herb marinated Roma tomatoes.

**Croque Monsieur** 12.00

French inspired hot sandwich with brioche bread, ham, provolone cheese & dijonaise. Served with potato Latke (contains flour & egg).  
options- Monsieur (no egg)  
Madame (w/ egg) - \$2

**The Hot Brown** 12.00

Louisville, Kentucky inspired open faced sandwich made with our toast, sliced tukey breast, pepperoni, Rouille sauce, bacon, tomato, topped w/ beer cheese and garnished w/ Cajun spice and green onions.

**HASH w/ Your choice of Meat** 14.00

Shredded potatoes w/ one meat choice below, roasted onions, roasted peppers, cheddar, and mozzarella cheese. Topped with 2 eggs and lime crema. Served with sliced avocado, sliced jalapeno and house made salsa!

**One Meat Choice**- Green Chile Chorizo, Carnitas, Jalapeno Cheddar Sausage.  
additional meat- \$2 each

**The Classic** 12.00

2 eggs your way, 3 slices of bacon or sausage patty, hash browns, & 1 slices of toast with butter & side of jelly.

sub candied bacon- \$2 each

## BRUNCH A LA CARTE

**Fresh Cracked Eggs** 2.00 each

**Spicy Candied Bacon** 4.00 each

Thick cut candied bacon w/ brown sugar, crushed red pepper, black pepper & cayenne pepper.

**Side of Bacon** 4.00

**Toast** 2.00

Served w/ side of butter & jelly

**Hash Browns** 4.00

**Loaded Hash Browns** 6.00

Bacon, cheddar cheese, crema & green onions.

**Malted Pancake** 2.00

Served w/ butter & house made syrup on the side.

## FLAT BREAD

SM - 8" OR FLATBREAD | LG - 12"

**Loaded Potato** 13.00 19.00

White sauce, mozzarella, cheddar cheese, shredded potatoes, bacon, fried egg, green onions, and dollop of lime crema.

## WAFFLES, PANCAKES & FRENCH TOAST

**Buttermilk Waffle & Candied Bacon Plate** 12.00

Waffle, candied Bacon, 2 fried eggs & served w/ stout syrup on the side.

**Buttermilk Waffle** 5.00

Add chocolate chips, bananas, strawberries, blueberries, cheddar cheese, sausage, bacon for \$1 each

**Bananas Foster Pancakes** 8.00

New Orleans inspired dish. 3 pancakes, sliced bananas, Foster sauce (house made from rum, cinnamon, brown sugar, butter and vanilla), house made whipped cream options below and garnished w/ powdered sugar.

Options- Nutella whipped cream OR regular whipped cream

**\$8 COCKTAILS  
DURING BRUNCH  
ONLY**

# STORY

Our family immigrated to the United States in 1981 in search of the American Dream. With little money and no English, mom & dad made the American dream happen through hard work and commitment. We never took any government aid, my parents just worked.

Growing up, I was the slow fat kid nobody wanted on their team. I had a teacher tell my mom I would never make it in life since I was bad academically. I was even in ESL (English as a Second Language). I was bullied growing up and it was emotionally painful. It still hurts to think about what I was called.

I had a horrible attitude from the age of 15 to 30 with about 15 different jobs. I lacked focus and it took me 10x longer than most people to get things done. I gave up over and over when things got hard.

I earned a Bachelor's Degree from one of the top Entrepreneurship programs in the nation and a Master's degree from Texas A&M. The best education I received in life was watching my parents work and live the American Dream.

At the age of 33 with a wife, kids and a great paying job I realized I was not following my passion. So I invested in myself with personal development training and discovered that owning a brewery is what I wanted to do. Four and a half years later we opened in November 2019.

There are so many variables that are missing from this story. The point to take away from this is pursue your passion or dream, learn how to monetize it and commit for the long run even when it gets really hard. It will take longer than you think, cost more than you realize and you will feel very lonely, a lot. You will have anxiety and wonder why you decided to pursue this path. It's harder than you will ever realize and it is ALL worth it. You will feel fulfilled and will be able to help others.

We have one life here on earth so, don't waste it. God puts these dreams in your heart for a reason.

I had no restaurant experience or professional brewing experience and my wife & I had very little money.

I am here to show what is possible, we have only been open 4 years surviving a pandemic shutdown, economic issues, on going construction around our location and folks trying to cancel us for simple mistake.

Stick with it! You have great purpose here and are reading this for a reason.

Do you remember when we were kids how big our dreams were? We dreamed of becoming sports players, artists, pyrotechnicians (at least for me), custom car builders, singers and to be rich and famous! I mean, we really dreamed it up big time and there was no limit to what we could do or be. Somewhere along the way we're told to get our heads out of the clouds and dreams get tossed in the trash in an attempt to find a "safe" path for our lives. But I am proof that you don't have to let those big dreams go and so many other people are as well through mental toughness.

God bless and thank you for supporting our little family business!

Thank you God, mom & dad for pushing me to not give up! My amazing wife for all the support and what she had to put up with. Evelyn, Anabelle and Joaquin don't ever give up, quit or use some bullshit excuse as to why you didn't make it happen, ever. Love you all!