BACK UNTURNED BREWING CO

CRAFT BEER- BREWED HERE

DRESS YOUR BEER $1.00

BEER FLIGHTS

Flight- (4) 5.75oz beer on a flight board
Choose from any beer available on tap below!
Flight- $13.00

DRESS YOUR BEER $1.00

ON THE LIGHTER SIDE

Come and Drink It
Style- German Helles 6.4% abv, 16 IBUs
Light and easy to drink. Made with German malt, yeast and hops.
5.75oz draft- $3.00 10oz draft- $5.50 16oz draft- $7.50 1 liter- $14.00
64oz Pitcher- $28.00

Muy Vienna
Style- Vienna Lager 5.9% abv, 30 IBUs
This is the lighter cousin of the Oktoberfest. Crisp with a bit of hop character!
5.75oz draft- $3.00 10oz draft- $5.50 16oz draft- $7.50 64oz Pitcher- $28.00

SOURs

If you Like Pina Coladas
Style- Kettle Sour flavored 6.1% abv, 12 IBUs
Our Pina Colada inspired sour is brewed with pineapple puree and coconut extract for a tart but balanced, refreshing, fruity beer. Great by itself and pairs well with a dressed rim or in a beer float! Contains Lactose.
5.75oz draft- $3.50 10oz draft- $6.50 16oz draft- $8.50 64oz Pitcher- $32.00

BELGIAN / WHEAT STYLE ALES

Monk's Mistress
Style- Belgian Blonde Ale 6.7% abv, 24 IBUs
The Belgian style blonde is light with bready malt character and notes of fruit & spice derived from the yeast.
5.75oz draft- $3.00 10oz draft- $5.50 16oz draft- $7.50 64oz Pitcher- $28.00

International Affair
Style-Belgian Golden Strong Ale 10.8% abv, 30 IBUs
This golden ale is fruity, complex and approachable for many palates!
5.75oz draft- $3.50 10oz draft- $6.50

Cherry International
Style-Belgian Golden Strong Ale w/ cherry puree 10.5% abv, 28 IBUs
This cherry golden ale is fruity, complex and approachable for many palates!
5.75oz draft- $4.00 10oz draft- $8

ON THE HOPPY SIDE

Paradise Pale- $5.00 pints
Style- Pale Ale 6% abv, 35 IBUs
This Pale Ale has been hopped with tropical forward hops for a hoppy refreshing pale ale.
5.75oz draft- $3.00 10oz draft- $4.00 16oz draft- $5.00 64oz Pitcher- $19.00

United IPA
Style- American India Pale Ale 8.4% abv, 70 IBUs
This American IPA is generously hopped with Citra, Centennial and Cascade hops for the those who love a clean IPA!
5.75oz draft- $3.00 10oz draft- $5.50 16oz draft- $8.00 64oz Pitcher- $30.00

Billy Goat in Belgium- $5.00 pints
Style- Belgian IPA w/ west coast flare 8.1% abv, 69 IBUs
Belgian IPA with an American West Coast twist! Made w/ Achouffe yeast & piney West Coast hops- Comet & Columbus, from Billy Goat Hop farm in Montrose, CO.
5.75oz draft- $3.00 10oz draft- $4.00 16oz draft- $5.00 64oz Pitcher- $19.00

Dream Juice- MOST POPULAR
Style- Hazy IPA 7% abv, 55 IBUs Contains Lactose.
Smooth, fruity and hazy! Hopped with Citra, Mosaic and El Dorado hops.
5.75oz draft- $3.50 10oz draft- $6.50 16oz draft- $8.50 64oz Pitcher- $32.00

ON THE DARKER SIDE

Me and My Black Jorts
Style- Dark Lager 6.1% abv, 23 IBUs
This dark lager is roasty, smooth and a sure hit for dark beer lovers!
5.75oz draft- $3.00 10oz draft- $5.50 16oz draft- $7.50 64oz Pitcher- $32.00

Rio De Leche
Style- Milk Stout 9.3% abv, 47 IBUs
This Milk Stout is brewed with generous amount of dark and chocolate malt for notes of chocolate and roasted deliciousness!
5.75oz draft- $4.00 10oz draft- $8

SMALL BATCH SERIES- limited availability

R.I.P- Russian Imperial Porter
Style- Milk Stout 11.4% abv, 60 IBUs
This imperial porter is brewed with generous amounts of dark malt and generous amounts of ABV for a delicious porter.
5.75oz draft- $4.00 10oz draft- $8

Coconut Porter
Style- Porter 8.2% abv, 21 IBUs
This beer is brewed with a generous amount of dark malts, coconut and toasted coconut for delicious porter.
5.75oz draft- $4.00 10oz draft- $7.00

Rio Reserve 2025
Style- Barrel Aged Milk Stout 11% abv, 42 IBUs
This is our milk stout aged in locally sourced barrels. This years barrels are from Andalusia Whiskey Company from their Triple-Distilled single malt whiskey.
750ml Bottle- $30

FUN EXTRAs

Michelada
House made mix and choice of beer
16oz Beer price +$2.00

BeerMosa
Orange juice and choice of beer
16oz Beer price +$1.00

BeerFloat- scoop of vanilla ice cream
Ask your server on what we recommend
10oz Beer Price +$1.00

CANS TO GO AVAILABLE
ASK YOUR SERVER FOR WHAT'S AVAILABLE
25% OFF 4-PACKS

THC INFUSED SELZTERS & GUMMIES
NEXT PAGE- MUST BE 21 YEARS OR OLDER

OTHER BEVERAGES OPTIONS

CIDER

Rotating Cider from Hill Country Cider- ask server
This Hard Cider inspired by the beauty around us, the Texas Hill Country!
5.75oz draft- $4 10oz draft- $7.50

WINE

	GLASS	BOTTLE
Mimosa- orange, mango, pineapple	8.00	
Mimosanada- Prosecco, mango & chamoy	10.00	
Sangria- Seasonal & house made	9.00	
Pinot Noir- Light body & complex	10.00	26.00
Riesling- Semi sweet, orchard & stone fruit	10.00	28.00
Red Blend- Dark fruit, supple tannins	12.00	36.00
Pinot Grigio- Fruit forward, crisp balanced	10.00	29.00
Prosecco- Sparkling, light, fresh & smooth	8.00	25.00

NON- ALCOHOLIC DRINKS

*Local Soda/rootbeer- St. Arnold	3.00
Root Beer Float- root beer & vanilla ice cream	4.00
Canned Soda	2.00
Kids Juice	1.50
Chocolate Milk	2.50
Sweet & Unsweet Tea- Free refills	2.00
Cold Brew Coffee	4.00
Topo Chico- regular or lime flavor	3.00

THC INFUSED SELZTERS & GUMMIES

MUST BE 21 YEARS OR OLDER

$9 Howdy Ranch Water 16oz can- 10mg THC

$9 Howdy Paloma 16oz can- 10mg THC

$7 Howdy Lemonade 12oz can- 5mg THC

$8 Beach Break Cherry Limeade 12oz can- 5mg THC

$15 (10 pack) of Gummies- Assorted Flavors
Howdy Lemonade- 5mg THC
Beach Break Watermelon- 5mg THC

Ocho Verde

THC COCKTAILS

NON-ALCOHOLIC CANNABIS SPIRIT

MUST BE 21 YEARS OR OLDER

$9 Citrus Sunrise- 8mg THC
THC citrus spirit, orange juice, pomegranate syrup and simple syrup

$9 Pineapple Paleta- 8mg THC
THC pineapple spirit, pineapple juice, lemon juice, simple syrup and a dressed rim.

$9 Cafe con Chronic- 8mg THC
THC espresso spirit, cold brew coffee, vanilla simple syrup, vanilla sweet cream and cocoa powder

MOCKTAILS- NON ALCOHOLIC

$7 Tropical Sunrise
Cherry Syrup, pineapple juice, orange juice & Sprite

$3 Shirley Temple
Sprite and grenadine

NON-ALCOHOLIC BEER

Athletic Brewing- IPA & Mexican Lager
12oz can $6.00

Non-Alcoholic MIchelada- Topo chico and Michelada mix
$5.00

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FROM THE KITCHEN

516 BROOKLYN AVE.

APPETIZERS

Focaccia 8.00
Italian table bread, herb oil & balsamic vinegar

Caprese 9.00
Mozzarella, fresh tomato, fresh basil, herb oil, and balsamic reduction
Make it a Sandwich w/ chips +2.00

Beer Twists 8.00
House made beer cheese served with our twisted pizza dough

Charred Brussel Sprouts 8.00
Sprouts w/ bacon plus your choice of sauce:
Garlic Parmesan, spicy honey mustard, jerk, Buffalo, pineapple habanero, barbecue

Dry rubs options: Lemon pepper, Cajun
$2.5 extra- add chicken

Autumn Brussel Sprouts 9.00
Brussel sprouts, roasted butternut squash and bacon drizzled with balsamic glaze
$2.5 extra- add chicken

Curry Flower 9.00
Indian dry spiced roasted cauliflower, served with a side of yogurt herb sauce.
$2.5 extra- add chicken

NACHOS

Nachos w/ Your choice of Meat 12.00
Corn tortilla chips w/ one meat choice below, beer cheese, cheddar cheese, avocado and

SALADS

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

House (vegetarian)
Mixed greens, grape tomatoes, cucumbers, ripe olives, onion, croutons, & house-made ranch dressing or red wine vinaigrette

SIDE – 7.00 | ENTREE - 12.00 | FAMILY - 16.00

Jalapeno Caesar
Romaine, parmigiano, croutons, house-made jalapeno lime caesar dressing.

SIDE – 7.00 | ENTREE - 12.00 | FAMILY - 16.00

Strawberry Balsamic (vegetarian)
Mixed greens, fresh strawberries, mozzarella, croutons, candied walnuts, & house-made strawberry balsamic vinaigrette

SIDE – 7.00 | ENTREE - 12.00 | FAMILY - 16.00

Bacon & Blue
Mixed greens, grape tomatoes, onion, blue cheese crumbles , crispy bacon & house-made spicy honey mustard dressing

SIDE – 7.00 | ENTREE - 12.00 | FAMILY - 16.00

Green Goddess
Mixed greens, cucumber, cherry tomatoes, roasted red peppers, avocado, feta cheese, croutons and Green Goddess dressing

SIDE – 7.50 | ENTREE - 13.00 | FAMILY - 18.00

ENTREES

ONE POUND WINGS - ONE FLAVOR

Served with house-made ranch or blue cheese dressing 18.00

Dry rubs options: Lemon pepper, Cajun
Sauces: Buffalo, Pineapple Habanero, Spicy Honey Mustard, Garlic Parmesan, Jerk, Honey Buffalo Lemon Pepper, Barbecue
Current flavor special- Maple Chipotle

LUNCH

AVAILABLE DAILY FROM 11AM-3PM

8" pizza OR Flatbread & Salad Combo 12.00
choose an 8" pizza or flatbread & a side salad of your choice
Calzone- $1 extra

Italian Melt Sandwich 14.00
Toasted roll, sliced pepperoni, smoked ham, provolone cheese, romaine, tomato, ripe olives, onion, pepperoncini peppers & red wine vinaigrette. Served with a side of chips. Sub side salad - 2.00

Caprese Sandwich 11.00
Toasted roll, mozzarella, fresh tomato, fresh basil, herb oil, and balsamic reduction.
Served with a side of chips. Sub side salad - 2.00

If you use a credit card, we will charge an additional 3% to help offsettprocessing costs. This amount is not more than what we pay in fees. We do not surchage debit cards

SCRATCH KITCHEN: Since we sratch make so many items in our kitchen please keep in mind food items may vary from time to time.

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

BACKUNTURNED.COM

FROM THE KITCHEN

516 BROOKLYN AVE.

MAKE ANY SMALL PIE INTO A CALZONE FOR +1.00 MORE

RED SAUCE PIES

SM - 8" OR FLATBREAD | LG- 12"

Cheese Pizza Mozzarella	8.00	14.00
Classic Pepperoni Mozzarella, & pepperoni	10.00	17.00
Margherita Mozzarella, sliced fresh tomatoes, fresh basil leaves	11.00	18.00
Campagnola *POPULAR Mozzarella, Italian sausage, pepperoni, roasted peppers, onions & oregano	11.00	18.00
Vegetable Primavera Mozzarella, fresh spinach, grape tomatoes, roasted peppers, onions, & mushrooms	11.00	18.00
Hawaiian *POPULAR Mozzarella, ham, fresh onion, pineapple chunks. SPICY OPTIONAL- pineapple habanero sauce & jalapenos added *add pepperoni $1.00	12.00	19.00

WHITE SAUCE PIES

SM - 8" OR FLATBREAD | LG- 12"

Buffalo Chicken Mozzarella, herb roasted chicken, gorgonzola, & buffalo sauce	11.00	18.00
Chicken Bacon Ranch *POPULAR Mozzarella, herb roasted chicken, bacon, grape tomatoes, cheddar & drizzled with house-made ranch.	12.00	19.00
Pepperoni Gorgonzola *POPULAR Mozzarella, pepperoni, gorgonzola, balsamic reduction	11.00	18.00
Bacon Cheeseburger Mozzarella, ground chuck, bacon, cheddar cheese, & topped with dill pickles and fresh onion.	12.00	19.00
Formaggio Bacon Ricotta, mozzarella, parmigiano, bacon, fresh rosemary, black pepper.	12.00	19.00
Spinach Artichoke Mozzarella, fresh spinach, marinated artichokes, & feta. *add Chicken $2	12.00	19.00

FEATURED PIZZA SPECIAL

Rajin Cajun Red sauce, mozzarella, cheddar cheese, Andoullie sausage, roasted red pepper, roasted onions, jalapenos, light house made Cajun seasoning, Louisiana hot sauce!	13.00	20.00

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 Onion, Roasted Onion, Grape Tomatoes, Jalapenos, Artichokes, Black Olives, Pickles, Pepperoncini, Basil, Oregano, Pineapple

MEATS

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

DESSERTS

Cheesecake A slice of classic New York style cheesecake w/ your choice of chocolate ganache or berry compote	8.00
Chocolate Lava Cake Decadent chocolate cake filled with a rich and creamy chocolate ganache Once Scoop of Vanilla Ice Cream- $1 extra	8.00
Vanilla Ice Cream- 2 scoops	2.00

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SAT & SUN
11AM - 2PM

BRUNCH MENU

PLATES

Biscuit Benedict 12.00
Two scratch made biscuits, two eggs over easy and bacon. Topped with house made hollandaise.

Chorizo Hash 12.00
Crispy hash browns w/ chorizo and mozzarella. Served with 2 eggs your way, lime crema, sliced avocado and house salsa!

BUBCO Diner Plate 12.00
2 eggs your way served with toast & bacon. Syrup is house made with beer.
Sub toast for waffle for $2 more

Biscuits & Gravy 9.00
2 scratch made biscuits topped with house made gravy!

BRUNCH A LA CARTE

Fresh Cracked Eggs	2.00 each
Side of Bacon- 4 slices	4.00
Candied Bacon- 2 slices	4.00
Biscuit	2.00 each

BREAKFAST SANDWICH

Breakfast Sandwich 12.00
Toasted hoagie roll, bacon, scrambled egg, mozzarella, cheddar cheese and a drizzle of our pizza white sauce.

WAFFLES & TOAST

Ricotta Toast- Sweet 9.00
House made focaccia bread toasted & topped with ricotta cheese and a warm berry compote

Avocado Toast 12.00
House made focaccia bread toasted & topped with fresh avocado, 2 eggs and red pepper flakes.

Buttermilk Waffle w/ Extras 5.00
Add chocolate chips, strawberries, blueberries, cheddar cheese, sausage or bacon for $1 each

Churro Waffle 9.00
A delicious waffle covered in cinnamon sugar topped with cajeta, powdered sugar and whipped cream.

Texas 10-4 12.00
Sweet waffle smothered with our house made sausage gravy, 2 eggs your way, cheddar cheese and crispy bacon.

WAFFLE SPECIAL 10.00
Ask your server about our current waffle special.

BRUNCH TWISTS

Cinnamon & Sugar Twists 8.00
Our pizza dough twists tossed in cinnamon and sugar, drizzled with your choice of chocolate ganache or cajeta (caramel) drizzle. Careful, you may have to order a 2nd one!

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BACK UNTURNED BREWING CO

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 a 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 (our kids) don't ever give up, quit or use some bullshit excuse as to why you didn't make it happen, ever. Love you all!

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