



*Locally
Owned &
Operated!*

BearStyles

TAPROOM  GASTROPUB

bites

-  **HOUSE FRIES** **\$8**
one pound of house-made fries with styles seasoning (GF)
-  **PORTOBELLO FRIES** **\$9**
breaded portobello mushrooms served with roasted garlic aioli
-  **KUNG POW BRUSSELS*** **\$9**
fried brussels sprouts, tossed in maple sesame sauce and topped with a crushed nut medley (V)
-  **BAVARIAN PRETZELS** **\$13**
two hot pretzels with house-made beer cheese and spicy mustard (ask about vegan option)
-  **ROASTED RED PEPPER HUMMUS** **\$11**
house-made hummus, cucumber, and kalamata olives served with grilled pita (V)
- SPINACH BURRATA DIP** **\$12**
spinach dip with fresh burrata and grilled pita
- FISH TACOS*** **\$15**
three tacos with fried cod, chipotle aioli, pico de gallo and salsa verde

 **Ask About Our Happy Hour Specials** 

panuozzos (pizza sandwiches)



THE MORTY* **\$16**

mortadella, salami, burrata, arugula, roma tomato, lemon zest and balsamic dressing (*note: mortadella contains pistachios*)



VEGGIE **\$16**

fried portobello mushrooms, roma tomatoes, red onion, roasted red peppers, arugula and garlic aioli



BIRRIA* **\$16**

braised mexican-spiced beef, topped with onions and cilantro, served with a side of consommé

salads

Add chicken (\$7), grilled salmon (\$9) or fried egg (\$2) to any salad

GARDEN SALAD **\$9**

mixed greens, cucumber, seasoned tomatoes and red onion with croutons, topped with shaved fennel and choice of dressing (ask about GF option)

BEET CARPACCIO* **\$16**

roasted beets, chickpeas, candied pecans, arugula, feta and raspberry vinaigrette (GF)



THE PUB SALAD **\$12**

seasonal greens, chopped fresh market vegetables, choice of dressing (GF) (V)

CHEF'S CAESAR SALAD* **\$14**

romaine lettuce, shaved parmesan, grilled chicken, soft boiled egg, bacon, green onion and croutons hand-tossed with caesar dressing

DRESSINGS

honey balsamic vinaigrette, ranch, thousand island, caesar, creamy parmesan, honey lemon vinaigrette, raspberry vinaigrette or blue cheese

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Also, Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager. (GF) = Gluten Free. (V) = Vegan. All parties over 6 will have a 20% gratuity automatically applied to his/her check(s).

Plates + Handhelds and Burgers are served with house-made fries or side salad. Upgrade to Kung Pow Brussels Sprouts or Sweet Potato Fries for \$2.

plates+handhelds

FISH+CHIPS* \$17

beer-battered, fried atlantic cod served with house-made tartar sauce and house fries

REUBEN* \$16

marble rye bread, corned beef, swiss cheese, house-made thousand island dressing and sauerkraut

PORK TENDERLOIN* \$16

fried herb-crusting pork tenderloin with dijonaise and served with house-made slaw (add cheddar cheese \$.50)

GRILLED SALMON SANDWICH* \$16

grilled salmon on a brioche bun with lemon tartar sauce, lettuce, tomato, and dill pickle cucumber

CHICKEN PITA SANDWICH* \$16

grilled chicken, hummus, cucumber, tzatziki sauce, lettuce, onions, and tomato served on a pita

SPICY CHICKEN SANDWICH* \$15

fried chicken breast, house-made slaw, pickles, and chipotle mayo on a brioche bun

BBQ PORK SANDWICH* \$14

shredded bbq pork, pickle, house-made slaw on a sourdough bun

burgers

Add a 4oz. patty (\$3) or an egg (\$2) to any burger

STYLES BURGER* \$17

8oz premium angus beef burger with bacon, cheddar cheese, lettuce, tomato and onion on a brioche bun

VEGGIE BURGER \$15

black bean + red pepper veggie patty, house-made hummus, cucumber, red onion, lettuce, and tomato on a sourdough bun

'STYLES' SMASH BURGER* Sngl \$13 / Dbl \$16

4oz premium angus beef patty with american and swiss cheese, sautéed onions, and thousand island on a brioche bun

'THE HOT MOMMA' SMASH BURGER* \$17

double beef and chorizo smash burger, salsa verde, candied bacon, pepperjack cheese and chipotle mayo on a sourdough bun

'THE SCHMACC' SMASH BURGER* \$17

double beef smash, double american cheese, butterhead lettuce, pickles, fried onion straws and our secret 'schmacc' sauce on a sourdough bun

'TRUFFLE SHUFFLE' SMASH BURGER* \$17

double beef smash, double swiss cheese, caramelized onion, sautéed mushroom and truffle aioli on a brioche bun

'RISE+SHINE' SMASH BURGER* \$17

double beef smash, fried egg, hash brown, cheddar cheese, sriracha and bacon on a sourdough bun

signature



\$13

PUB MAC+CHEESE

four cheese macaroni and cheese topped with toasted panko and green onion



\$20

DRUNKEN SHRIMP CROWN*

pappardelle crown stuffed with shrimp, spinach and fennel, served in a spicy vodka sauce, topped with fennel fronds and arugula



\$16

PORK+BEER POUTINE*

braised pork, french fries, beer cheese, pickled onions and crispy bacon topped with banana peppers



\$15

POLK COUNTY POUTINE*

tater tots, cheese curds, bacon, green onion and a ranch dressing sauce

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pizzas

BIANCO: SALSICCIA* \$15/\$20

mozzarella, italian sausage, roasted garlic, oregano and fresh basil

BIANCO: PROSCIUTTO CRUDO* \$16/\$23

mozzarella, oregano, arugula, prosciutto and shaved parmesan

BIANCO: SPIN ART \$15/\$20

spinach, artichokes, roasted garlic, cherry tomatoes, mozzarella and parmesan cheese on extra virgin olive oil (ask about vegan option)

DEL GIORNO MKT PRICE

New pizza every other Thursday. Ask your Server about our rotating pizza feature!

ROSSO: MARGHERITA \$15/\$20

fresh basil and fresh mozzarella on a red sauce

ROSSO: GARLIC SAUSAGE* \$15/\$20

red wine garlic sausage, onion and mushrooms on a red sauce

ROSSO: DRUNKEN PIZZA \$15/\$20

fresh basil and mozzarella on a vodka sauce and topped with shaved fennel

ROSSO: PEPPERONI ARTHUR* \$16/\$23

garlic sausage, pepperoni, mushrooms, onions, mozzarella on a red sauce

ROSSO: VEGAN ITALIAN SAUSAGE \$16/\$23

vegan italian sausage, vegan mozzarella, onions, tomatoes and mushrooms on a red sauce (V)

build your own pizza

ADD VEGETABLES \$2 EACH

yellow onions, red onions, green peppers, roasted red peppers, artichokes, mushrooms, tomatoes, garlic, kalamata or black olives, fresh basil, jalapeños, banana peppers, spinach



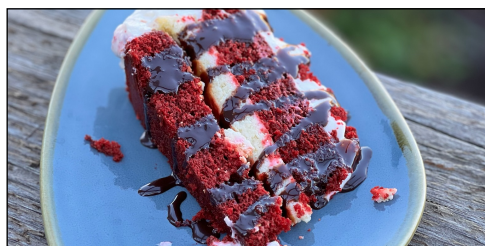
\$15/\$20

mozzarella, oregano, parmigiano reggiano

ADD PROTEIN* \$2 EACH

pepperoni, italian sausage, garlic sausage, meatballs, prosciutto, anchovy, bacon, vegan sausage, ground beef

dessert



RED VELVET CHEESECAKE \$8

layers of red velvet cake and cheese-cake with cream cheese frosting and crunchy red velvet topping



LEMON TART \$8

chilled lemon curd in a buttery puff pastry served with raspberry sauce and powdered sugar



SKILLET COOKIE + ICE CREAM \$7

fresh baked chocolate chip cookie in cast iron skillet, with ice cream and house-made caramel sauce

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our story

The BeerStyles Taproom & Gastropub has been family-owned and operated since July 2017.

Opened as a sister company to our popular retail shop and wine bar, WineStyles, our establishment provides a restaurant/taproom, lounge, patio, and event venue all under one roof.

As part of the WineStyles and BeerStyles family, we offer one of the area's largest selections of wine and beer. Paired with our seasonal menus and revolving taps, BeerStyles Taproom and Gastropub offers our guests a one-of-a-kind dining experience.

TAPROOM

Offers 100+ craft beers on tap, a full wine and cocktail list, and an upscale pub food menu (with children's menu) from our scratch kitchen.

SALT BISTRO

Beautifully bright dining space for up to 60 guests. This space has a double-sided fireplace and curtains for added privacy.

SALT LOUNGE

A beautifully rustic fireplace is the inspiration for the Salt Lounge and is the centerpiece of this part of the venue. Perfect for private functions, as well as overflow from the taproom, this space can hold up to 40 seated guests and has a view of the fountain and green space with a large garage door that opens to the patio.

SALT ELEVATED

Inquire about hosting an event in our Elevated Lounge. This space features tables, sofas, loveseats, a small bar, and fireplace; perfect for more intimate, private gatherings. Seats up to 45 people.
No wheelchair access.

CO-LAB

An intimate and exclusive space featuring a private bar and lounge with a view of our patio and the fountain through garage door windows. This space can hold up to 35 guests. It is utilized for our monthly cocktail classes and can be reserved for private gatherings and events.

PATIO

Enjoy the outdoors with a view of the West Glen fountain and green space. Our full food and beverage menus are available while dining in an al fresco setting.



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LET'S GET SOCIAL:



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