



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 PAO 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 spicy mustard and house-made beer cheese

HUMMUS \$12

hummus served with kalamata olives, cucumbers, carrots and grilled pita (V)

SPINACH BURRATA DIP \$12

spinach dip with seasoned burrata, tomatoes and grilled pita

CHEESE CURDS \$12

white cheddar, dill pickle white cheddar, OR bacon yellow cheddar fried cheese curds served with your choice of marinara or ranch

SMOKED WINGS* \$15

smoked wings with your choice of sweet and sticky bbq, korean bbq, buffalo (gf), or wasabi sauce, served with a side of ranch

BearStyles®

TAPROOM  GASTROPUB

EAT YOUR GREENS

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

SIDE SALAD \$6

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

CHEF'S CAESAR SALAD* \$14

romaine lettuce, shaved parmesan, grilled chicken, bacon, and croutons tossed with caesar dressing

JAPCHAE NOODLE BOWL* \$12

sweet potato glass noodles tossed in a savory-sweet japchae sauce with a cucumber slaw, mushrooms and pickled carrots (V)

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

PIZZA

bianco

SALSICCIA* \$15/\$20

extra virgin olive oil base with mozzarella, italian sausage, roasted garlic, oregano and fresh basil

FLAMMEKUECHE* \$16/\$23

german-style pizza with a cream sauce base, topped with bacon, thinly sliced potato, yellow onion and mozzarella

SPIN ART \$15/\$20

extra virgin olive oil base with spinach, artichokes, roasted garlic, cherry tomatoes, mozzarella and parmesan cheese



build your own

NY CHEESE* \$15/\$20

mozzarella, oregano, parmigiano reggiano

ADD PROTEIN* \$2 Each

pepperoni, italian sausage, garlic sausage, meatballs, prosciutto, bacon, ground beef, rotisserie-style chicken, vegan sausage, extra cheese

ADD VEGETABLES \$2 Each

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

Substitute vegan cheese for any of our pizzas (+\$2)

rosso

MARGHERITA \$15/\$20

marinara sauce with fresh basil and fresh mozzarella

BBQ CHICKEN* \$16/\$23

barbeque sauce topped with rotisserie-style chicken, red onion, monterey jack and mozzarella

PEPPERONI ARTHUR* \$16/\$23

marinara sauce with garlic sausage, pepperoni, mushrooms, onions, and mozzarella

VEGAN SAUSAGE* \$16/\$23

marinara sauce with vegan sausage, vegan mozzarella, onions, tomatoes and mushrooms (V)

PLATES & HANDHELDS

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

FISH & CHIPS* \$17

beer-battered, fried atlantic cod served with tartar sauce

REUBEN* \$16

corned beef, swiss cheese, thousand island dressing and sauerkraut on marble rye bread

KOREAN CHICKEN SANDWICH* \$16

battered & fried chicken thighs glazed in a gochujang bbq sauce, topped with a cucumber slaw on a sourdough bun

GRILLED SALMON SANDWICH* \$16

grilled salmon filet with tartar sauce, lettuce, tomato, and pickle on a sourdough bun

CHICKEN PITA SANDWICH* \$16

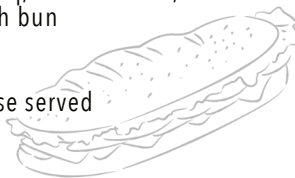
grilled chicken breast with hummus, tzatziki sauce, cucumber, lettuce, onions, tomato, roasted red peppers, and kalamata olives served on a pita flatbread

FRIED CHICKEN SANDWICH* \$15

fried chicken breast coated in your choice of sweet and sticky bbq, nashville hot, buffalo, or wasabi sauce with pickles on a sourdough bun

FRENCH DIP* \$16

shredded beef with caramelized onions and swiss cheese served on a cuban bread with au jus



STEAK FRITES* \$25

black pepper-crusted steak basted with a steak butter, served with an au poivre sauce and house-made french fries

PUB MAC & CHEESE \$13

house-made macaroni and cheese topped with toasted panko

POLK COUNTY POUTINE* \$15

fries, cheese curds, bacon, green onion and a ranch dressing sauce

DISH IT OUT

PLATES • HANDHELDS • BURGERS

BURGERS

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

Sub veggie patty for \$2.

STYLES BURGER* \$17

double premium angus beef burgers with bacon, cheddar cheese, lettuce, tomato and onion on a sourdough bun

VEGGIE BURGER* \$15

veggie burger topped with an olive and mushroom tapenade, hummus and mixed greens on a sourdough bun

SMASH BURGER* Sngl \$13/DbI \$16

premium angus beef smash burger with american and swiss cheese, sautéed onions and thousand island sauce on a sourdough bun

FIRECRACKER SMASH BURGER* \$17

double premium angus beef smash burgers, whipped cream cheese, jalapeños, blueberry jam, and bacon on a sourdough bun

'THE SCHMACC' SMASH BURGER* \$17

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

'TRUFFLE SHUFFLE' SMASH BURGER* \$17

double premium angus beef smash burgers, truffle cheese, caramelized onions, sautéed mushrooms and truffle aioli on a sourdough bun

SOMETHING SWEET

SKILLET COOKIE + ICE CREAM \$7

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

CHOCOLATE LAVA CAKE + ICE CREAM \$9

molten chocolate ganache center surrounded by decadently rich chocolate cake, served with a scoop of ice cream

All desserts baked to order - please allow 15 minutes.

Ask about our happy hour & late night specials!

*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, SESAME and MILK. Ask your server about vegan options. A 3% convenience fee will be added to all credit card transactions. All parties over 6 will have a 20% gratuity automatically applied to his/her/their check(s). For more information, please speak with a manager.

(GF) = Gluten Free. (V) = Vegan.

SIGNATURE COCKTAILS

SMOKED MAPLE MANHATTAN \$14

Templeton Rye 4 Year, Carpano Antica Formula, Maple Syrup, Angostura Bitters

WHITE NOISE \$12

St-Germain Elderflower Liqueur, Cocchi Americano, Soda Water, Grapefruit Peel

COCONUT LIMONCELLO MARGARITA \$12

Patron Silver Tequila, Limoncello 50010, Lemon Juice, Agave Syrup, Cream of Coconut

ESPRESSO MARTINI \$12

Espresso, Revelton Vodka, Mr. Black Cold Brew Coffee Liqueur

MANGO PENICILLIN \$12

Dewar's White Label, Mango Honey Ginger Syrup, Lemon Juice, Islay Scotch Float

1906 MARTINI \$12

Tanqueray, Dolin Dry Vermouth, Orange Curaçao, Orange Bitters, Lemon Peel

LATTE LOVE \$12

Revelton Whiskey & Cream Liqueur, Brown Sugar Simple Syrup, and Cold Brew Coffee

TOKYO TEA \$10

Titos Vodka, Bombay Dry Gin, Bacardi Rum, Midori, Sprite, Lemon Wedge

HEAVY WEATHER \$14

Avuá Cachaça Amburana, Amaro Averna, Rich Demerara Syrup, Cardamom Bitters

PIÑA CLARITA \$14

Hard Truth Toasted Coconut Rum, Pineapple Amaro, Supasawa, Simple Syrup

CAIPIRINHA \$12

Leblon Cachaça, Lime Juice, Sugar



MOSCOW MULES

TRADITIONAL MOSCOW MULE \$10

Titos Vodka, Lime Juice, Ginger Beer

MULBERRY MULE \$10

Revelton Mulberry Gin, Lime Juice, Ginger Beer

CUCUMBER LAVENDER MOSCOW MULE \$10

Pearl Cucumber Vodka, Lavender Simple Syrup, Lime Juice, Ginger Beer

POMEGRANATE CRANBERRY MOSCOW MULE \$10

Pearl Pomegranate Vodka, Lime Juice, Cranberry Juice, Ginger Beer

BLUEBERRY LEMONADE MOSCOW MULE \$10

Pearl Blueberry Vodka, Lemon Juice, Blueberry Concentrate, Ginger Beer

PINEAPPLE PASSION MOSCOW MULE \$10

Titos Vodka, Passion Fruit Syrup, Pineapple Juice, Lemon Juice, Ginger Beer

MARGARITA MOSCOW MULE \$10

Blanco Tequila, Triple Sec, Sour Mix, Ginger Beer and Soda Water

VANILLA RASPBERRY MOSCOW MULE \$10

Smirnoff Vanilla Vodka, Lime Juice, Raspberry, Ginger Beer

PEACH MOSCOW MULE \$10

Crown Royal Peach, Lime Juice, Peach Schnapps, Ginger Beer

NEXT LEVEL NEGRONIS

NEGRONI \$10

Revelton American Gin, Campari, Cocchi Storico Vermouth di Torino, Orange Peel

WHITE STRAWBERRY NEGRONI \$12

Revelton American Gin, Chambéryzette Strawberry Aperitif, Luxardo Bitter Bianco

WHITE COFFEE NEGRONI \$14

Del Maguey Vida Mezcal, Cocchi Americano, Luxardo Bitter Bianco, Coffee Hydrosol, Giffard Crème de Cacao

YUZU NEGRONI \$12

Revelton American Gin, Suze, Cocchi Americano, Hana Yuzu Sake, Lemon Peel

WINE LOVER

WHITE WINE

HOUSE WHITE WINE \$8/GLASS

RISATA MOSCATO \$10/\$30

Piedmont, Italy

RISATA PROSECCO \$8/\$30

Veneto, Italy

RAIMUND PRÜM SOLITÄR RIESLING TROCKEN \$8/\$30

Mosel, Germany

A TO Z WINeworks PINOT GRIS \$10/\$36

Oregon

WHITE HAVEN SAUVIGNON BLANC \$9/\$34

Marlborough, New Zealand

PEJU SAUVIGNON BLANC \$12/\$40

North Coast, California

SONOMA-CUTRER CHARDONNAY \$12/\$44

Russian River Valley, California

ROMBAUER CHARDONNAY \$15/\$50

Carneros, California

ROSÉ WINE

HOUSE ROSÉ WINE \$8/GLASS

M. CHAPOUTIER BELLERUCHE ROSÉ (DRY) \$10/\$36

Côtes-Du-Rhône, France

RED WINE

HOUSE RED WINE \$8/GLASS

ERATH RESPLENDENT PINOT NOIR \$10/\$36

Oregon

MICHAEL DAVID EARTHQUAKE ZINFANDEL \$10/\$36

Lodi, California

INTRINSIC WINE CO. RED BLEND \$10/\$36

Columbia Valley, Washington

DECOY MERLOT \$10/\$36

California

HIGHLANDS 41 CABERNET SAUVIGNON \$10/\$36

California

DOÑA PAULA ESTATE MALBEC \$10/\$30

Valle de Uco, Argentina

SEA SUN PINOT NOIR \$10/\$36

California

BYOW: Corkage fee will be charged per bottle. Ask server for details.



NON-ALCOHOLIC

PIÑA COLADA \$5

Piña Colada Mix, Lime Juice, Pineapple Juice

LAVENDER VANILLA LIMEADE \$5

Lavender Simple Syrup, Vanilla Simple Syrup, Lime Juice

STRAWBERRY GINGER NOJITO \$5

Lime Juice, Strawberry Simple Syrup, Ginger Beer

LYRE'S ALMOND ESPRESSO MARTINI \$12

Lyre's Coffee Originale, Lyre's Amaretti, Espresso, Vanilla Simple Syrup

LYRE'S OLD FASHIONED \$12

Lyre's Bourbon Alternative, Simple Syrup, Aromatic Bitters

LYRE'S NEGRONI \$12

Lyre's Gin Alternative, Lyre's Vermouth Alternative, Lyre's Italian Orange

LYRE'S PINEAPPLE MARGARITA \$12

Lyre's Agave Blanco, Lyre's Orange Sec, Pineapple Juice, Lime Juice, Agave Syrup

LYRE'S COSMOPOLITAN \$12

Lyre's White Cane Spirit, Lyre's Orange Sec, Lime Juice, Cranberry Juice, Simple Syrup

HAND OVER HEART SAUVIGNON BLANC \$8/\$36

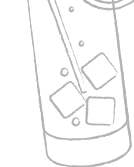
A light and refreshing, alcohol removed wine with strong citrus notes, delicate aromas of kiwi and passionfruit, and a touch of lemongrass

HAND OVER HEART CABERNET SAUVIGNON \$8/\$36

Velvety notes of dark cherry and toasted vanilla meet black currant in this vibrant Cabernet Sauvignon. With the alcohol removed, fresh herbs round out this beautifully balanced wine

Ask us about our non-alcoholic beers and other non-alcoholic cocktail options!

CHECK OUT
OUR FULL
SPIRITS LIST:



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THAT'S THE SPIRIT



VODKA

Grey Goose
Ketel One
Ketel One Citroen
Pearl Blueberry
Pearl Cucumber
Pearl Peach
Pearl Pomegranate
Revelton
Revelton Honey
Smirnoff Vanilla
Swell
Titos

TEQUILA

Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Casamigos Mezcal
Corazon Single Barrel Añejo
Don Fulano Blanco
Don Fulano Blanco Fuerte
Don Fulano Reposado
Don Fulano Añejo
Exotico Blanco
Exotico Reposado
Padre Azul Blanco
Padre Azul Reposado
Padre Azul Añejo
Patrón Silver
Patrón Reposado
Patrón Añejo

GIN

Aviation
Bombay Bramble
Bombay Dry
Bombay Sapphire
Hendricks
Revelton
Revelton Mulberry
Tanqueray

WHISKEY

Caribou Crossing
Cedar Ridge 'The QuintEssential'
Crown Royal
Crown Royal Apple
Crown Royal Peach
Hatozaki Japanese
J. Rieger KC
J. Rieger Monogram
Jack Daniels Old Black
Jameson Irish
Redbreast 12 Year
Revelton Honey
Revelton Cream
Suntory Japanese
Teeling Irish

BOURBON

1792 Single Barrel
Angel's Envy
Blanton's
Blanton's Gold
Bowman Brothers Small Batch
Breckenridge
Breckenridge Port Cask Finish
Buffalo Trace
Bulleit
Bulleit 10 Year
Cedar Ridge Double Barrel
Cedar Ridge Iowa
Cedar Ridge Port Cask
Cedar Ridge Small Batch Barrel Proof
Cody Road Straight Bourbon
Eagle Rare
Four Roses Single Barrel
Four Roses Small Batch
Four Roses Yellow Label
George T. Stagg
J. Rieger Bottled in Bond
J. Rieger Straight Bourbon
Jim Beam
Maker's Mark
Maker's Mark 46

MORE BOURBON

Redemption Wheated
Revelton Single Barrel
Russell's Reserve 10 Year
Steeple Ridge Single Barrel Cask-Strength
Steeple Ridge Straight
Weller Antique 107
W.L. Weller Special Reserve
Woodford Reserve
Yellowstone Select

BRANDY & COGNAC

Hennessy V.S.
Hennessy V.S.O.P.
Korbel Brandy

RYE

Bulleit 95
Cedar Ridge Small Batch Rye
Cedar Ridge Straight Rye
Cody Road Rye
J. Rieger Straight Rye
Minor Case
Redemption
Revelton
Sazerac
Steeple Ridge Cask Strength
Steeple Ridge Sweet Mash
Templeton 4 Year
Templeton 6 Year
Templeton 10 Year
Templeton Rye Barrel Select
Templeton Rye Stout Cask Aged
Templeton Sherry Cask
WhistlePig

SCOTCH

Aberfeldy 12 Year Single
Aberlour 12 Year
Bowmore 12 Year
Bruichladdich Port Charlotte 10 Year
Dewar's White Label
The Glenlivet 12 Year
The Glenlivet 18 Year

RUM

Bacardi Superior
Captain Morgan Spiced
Leblon Cachaça
Malibu Coconut
Tiki Lovers