



FOOD MENU

WWW.FORTSMITHBREWING.COM
FREE BEER DELIVERY
THU - SAT 12PM - 8PM

7500 Fort Chaffee Blvd, Fort Smith AR, 72916 | (479) 242 - 3722
TUE - THU 5pm to 10pm | FRI - SAT 12pm to 10pm | Sunday 12pm to 8pm | Closed Monday

MUNCHIES

SNACK MIX \$5

House snack mix tossed with a delicious spice

CHEESE QUESADILLA (2) \$5

Two cheese quesadillas made with corn tortillas served with your choice of sauce and sour cream
Add Chicken or Pulled Pork | \$2

PRETZEL \$6

Served with your choice of cheese or mustard

CHIPS & DIP \$6

Corn tortilla chips with your choice of any dip

SLIDERS (6) \$8

Six pork or chicken sliders on toasted Hawaiian rolls with your choice of sauce

NACHOS

VEGGIE \$10

Tortilla chips, refried black beans, mozzarella cheese, tomato, onions, jalapeños, olives & sour cream
Add additional sauce for \$2

PORK OR CHICKEN \$12

Nacho cheese, meat of your choice, BBQ sauce, jalapeños, olives & sour cream

BRISKET \$15

Nacho cheese, brisket, BBQ sauce, jalapeños, olives & sour cream

PIZZA

Each pizza serves one to two people
Add onions, jalapeños, olives or tomatoes | \$1 each

BBQ CHICKEN \$12

Pulled chicken with mozzarella cheese and BBQ sauce

PEPPERONI \$10

Pepperoni, mozzarella cheese, and pizza sauce

GREEK \$14

Goat cheese, fresh greens, tomato, and pesto sauce
Add Chicken or Pulled Pork | \$2

MEAT LOVER \$14

Pepperoni, salami, and chopped brisket with mozzarella and BBQ sauce

MEXICAN PIZZA \$14

Shredded chicken, tomato salsa, topped with a tortilla chip crumble and a drizzle of salsa

DIPS & SAUCES

TOMATO SALSA \$2

SEASONAL SALSA \$3

SALSA VERDE \$3

BEER CHEESE \$3

JALAPEÑO CILANTRO RANCH \$3

CORN & BEAN \$2

REFRIED BEANS \$2

MAIN DISHES

PORK TACOS (3) \$10

Smoked pork, seasonal salsa & salsa verde served with tortilla chips & lime

CHICKEN TACOS (3) \$10

Smoked chicken, corn & bean salsa, jalapeño cilantro ranch served with tortilla chips & lime

SOUTHWEST SALAD \$12

Mixed greens, red onion, tomato, corn & bean salsa, jalapeños and jalapeño dressing

HOUSE SALAD \$10

Mixed greens, red onion, tomato, and dressing of choice

PULLED PORK SANDWICH \$8

Smoked pulled pork drizzled with BBQ sauce and served with chips

PULLED CHICKEN SANDWICH \$8

Smoked pulled chicken drizzled with BBQ sauce and served with chips

ITALIAN PANINI \$12

Harvest Moon Bakery sourdough, pepperoni, salami, provolone, and marinara sauce served with chips

CHICKEN BACON SWISS PANINI \$12

Harvest Moon Bakery sourdough with smoked pulled chicken, bacon, swiss cheese, and cilantro jalapeño ranch served with chips

3-CHEESE PANINI \$10

Harvest Moon Bakery sourdough with cheddar, provolone, and swiss cheese served with chips

GOURMET BLT PANINI \$15

Harvest Moon Bakery sourdough with bacon, lettuce, tomato, goat cheese, provolone, and pesto sauce served with chips

PORK & KIMCHI HOT'WICH \$12

Harvest Moon Bakery sourdough with smoked pulled pork, cheddar cheese, and house kimchi served with chips

BEER BRAT \$12

Beer braised brat on a bed of housemade sauerkraut served with dijon mustard and choice of two sides

SLICED BRISKET \$15

Six ounces of smoked sliced brisket served with BBQ sauce and your choice of two sides

CHECK OUT THE CHALKBOARDS ABOVE THE BAR FOR OUR DESSERT MENU AND WEEKLY SPECIALS!

SIDES

BAGGED CHIPS \$2

HOUSE KIMCHI \$2

HOUSE SAUERKRAUT \$2

POTATO SALAD \$2

BAKED BEANS \$2

SIDE SALAD \$3

DRINK MENU

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THURSDAY - SATURDAY 12PM - 8PM

YEAR ROUND BREWS PINTS \$6+ FLIGHT OF FOUR \$10+

LAGER | CREAM | GOLDEN | KÖLSCH

ARKANSAS COMMONER | 5.0% \$6
Light to medium blonde ale that has moderate bitterness and maltiness. This style is closely related to traditional mass market lagers.

HANS MÜLLER KÖLSCH | 6.2% \$6
Hans Müller was a German POW here at Fort Chaffee who inscribed his name on the foundation of our building. This beer pays homage to those German POWs with a beer style from Köln, Germany characterized by light and fruity notes in aroma and taste, as well as some hoppy bitterness.

WHEAT | WIT | WEIZEN

SÖLBERRY RASPBERRY GINGER | 5.8% \$6
SÖL Studios in downtown Fort Smith inspired this beer due to their offering of a refreshing new flavor to the music industry. The SÖLberry Wheat Ale offers a well-balanced and refreshing taste made with a light blend of ginger and raspberry.

SOUR | SAISON

PEARL STARR SAISON | 5.6% \$6
Pearl Starr was one of the first female entrepreneurs in the Fort Smith community. Her savviness and illustrious lifestyle inspired this light-bodied, crisp and refreshing saison, made with a blend of coriander and orange peel.

BOSKY HILL FRENCH SAISON | 5.8% \$6
This French Saison was inspired by two people in love who wed at Bosky Hill Farm. Refreshing and tangy, it'll tickle your tongue and quench your thirst especially on a hot, Arkansas summer day.

504 GIRL HIBISCUS SAISON | 5.8% \$6
Referred to as the 504 Girl, after the high-end local Salon, this Saison is the perfect combination of refreshing and sour. Enjoy the fruity tannins and floral hibiscus notes present in this colorful beverage.

PALE ALE | IPA

1817 PALE ALE | 6.0% \$6
Dated 1817 to celebrate the year of Fort Smith's inception, this malty pale ale, with mild bitterness, celebrates the beginning of so many pioneers' dreams and successes that created our unique city.

TRAILBLAZER IPA | 7.2% \$6
Light, crisp, and perfectly hopped for both IPA and non-IPA drinkers alike. The Trailblazer IPA was produced in honor of all the original trailblazers who bravely ventured before us and founded our home city of Fort Smith.

YANKEE DOODLE HAZE NEIPA | 7.0% \$6
Originated with our Millennium Brew program, this collaborative brew highlights the diversity of IPAs and encourages non-IPA drinkers to experience a comfortable hop experience paired with strong citrus notes.

CHAPLAIN'S DOUBLE IPA | 8.0% \$7.50
Named in reverence to the great spiritual leaders who have historically been the brewers and conduit for a more existential perspective on life, this DIPA offers an extremely smooth and malty taste.

AMBER ALE | RED ALE

GEORGE MCGILL AMBER | 6.0% \$6
George McGill is the current mayor of Fort Smith and is proudly the first African-American to lead Fort Smith. His great influence on our community influenced this sweet amber ale with mild roasty flavors and medium body.

STOUT | PORTER | BROWN

"BILL" BRADFORD'S PORTER | 5.8% \$6
Major William Bradford was the trailblazer that sailed up the Arkansas River and founded Fort Smith at Belle Pointe on Dec 25th, 1817. This smooth, roasty, porter is great for dark beer drinkers, amber drinkers, and some light beer drinkers.

DAT NGUYEN STOUT | 6.4% \$6
Made and brewed in honor of living legend Dat Nguyen, who was born on Fort Chaffee, this stout is rich and full-bodied, with smoldering roasted grain aromas and hints of coffee with a dark chocolate finish.

OUR LIMITED RELEASE BREWS ARE ON CONSTANT ROTATION WITH NEW BREWS ROTATING THROUGH OUR MENU EVERY QUARTER

LIMITED RELEASE BREWS PINTS \$6+ FLIGHT OF FOUR \$10+

OKTOBERFEST | 5% \$6
The Oktoberfest lager is a German style beer that has roots that date back before the 1800s. The malt carries into the flavor with some sweetness at the start. It offers a balance of moderate hop bitterness with a clean finish.

M.O.B.Y. DICK DUNKLEWEIZEN | 6% \$6
The search, the sought after, the perfect catch. It's the Dunkleweizen that we've been searching for, for ages. German style dark wheat beer with sweet maltiness and esters from weizen ale yeast.

DARK CHERRY GOSE | 5% \$6
This limited release brew is a tart tug-of-war between dark cherry sweetness and the benevolent sour; prickly and floral, tangy with a touch of salt.

THE POPE'S TRIPLE IPA | 10.0% \$7
The hop characteristics and malt are perfectly balanced to create this delicious 10% elixir. The base beer was the Chaplain's Double IPA so at 2% more alcohol, the Pope has a little more pull with the Trinity than the Chaplain's.

SGT PEPPER'S ENGLISH ALE | 6.2% \$6
We're paying homage to one of England's greatest bands with the SGT Pepper's Jalapeño English Ale. It has the maltiness of a full bodied English Ale with a noticeable, but not overpowering, jalapeño spiciness.

CIDERS

JUST THE TIP-IN CIDER | 10% \$6.50
Fresh, tart apple flavor, moderate to strong acidity, with a hint of jalapeños. Not spicy, but fresh! This cider used the tips of fresh jalapeños to impart flavor and aroma without too much heat.

MIMOSA CIDER | 8% \$7.50
Clean, crisp, orange flavor with hints of apple. A perfect year round beverage for celebrations and socializing.

EXTRAS

HOUSE RED WINE (GLASS) \$6.50
HOUSE WHITE WINE (GLASS) \$6.50

JKC Wine sold by the bottle, prices range \$20 to \$30. Please ask for extended wine menu for full listing of JKC Wine.

HOKKAH \$25
Refill \$10

BEER COCKTAILS \$9
MIXED DRINKS & SHOTS \$7+
RED BULL \$3
SODA \$2
GATORADE \$2

 **FORT SMITH** BREWING CO 

At Fort Smith Brewing Co, we brew with you in mind. Our process is small batch, never mass produced, focusing on the craft & story behind each flavor. We're proud to deliver the taste of Fort Smith all year round.

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