



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	

DIPS & SAUCES

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

WWW.FORTSMITHBREWING.COM
FREE BEER DELIVERY
THURSDAY - SATURDAY 12PM - 8PM

YEAR ROUND BREWS

PINTS \$6+ FLIGHT OF FOUR \$10+

LAGER | CREAM | GOLDEN | KÖLSCH

ARKANSAS COMMONER | 5.0% \$6
Similar to mass market lagers, this is a light to medium blonde ale, with moderate bitterness and maltiness.

WHEAT | WIT | WEIZEN

SÖLBERRY RASPBERRY GINGER | 5.8% \$6
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
A refreshing, zesty, light-bodied and crisp Saison, infused with a blend of coriander and orange peel.

504 GIRL HIBISCUS SAISON | 5.8% \$6
Indulge in the perfect balance of tart and refreshing with this hibiscus saison. With fruity tannins and floral notes, this colorful brew is a deliciously unique.

PALE ALE | IPA

1817 PALE ALE | 6.3% \$6
This malty pale ale boasts a mild bitterness that's perfectly balanced with a smooth finish.

TRAILBLAZER IPA | 6.9% \$6
This IPA is a light and crisp brew that's perfectly hopped, making it a great choice for both seasoned IPA lovers and those who are new to the style.

YANKEE DOODLE HAZE NEIPA | 7.0% \$6
This brew highlights the diversity of IPAs and encourages non-IPA drinkers to experience a comfortable hop experience paired with string citrus notes.

CHAPLIAN'S DOUBLE IPA | 8.0% \$7.50
This big brew that offers a smooth, malty taste with balanced hoppy notes and a refreshing finish.

AMBER ALE | RED ALE

GEORGE MCGILL AMBER ALE | 6.7% \$6
Savor the rich, sweet taste of this amber ale, complemented by subtle notes of roasted flavors, with a medium body.

STOUT | PORTER | BROWN

"BILL" BRADFORD'S PORTER | 5.4% \$6
This porter is a smooth and roasty brew that's perfect for dark beer enthusiasts, but also appeals to amber and light beer drinkers alike.

DAT NGUYEN STOUT | 6.4% \$6
This stout is rich and full-bodied, with smoldering roasted grain aromas and hints of coffee with a dark chocolate finish.

LIMITED RELEASE BREWS

PINTS \$6+ FLIGHT OF FOUR \$10+

HEINKEL HEFEWEIZEN | 6.7% \$6
A beautiful balance between banana, clove, and wheat flavors and aromas. This Hefeweizen is brewed in a traditional style tasting like it's straight from Bavaria.

KOLSCHER DILL BEER | 4.5% \$6
A clean, refreshing slightly sour beer inspired by the dill pickle. Naturally kettle soured and infused with cucumber, dill, and pickle spice.

OKTOBERFEST | 6.7% \$6
Lager that originated in Bavaria. It has a medium body with a beautiful amber color. It is the beer traditionally served at the Munich Oktoberfest.

M.O.B.Y. DICK DUNKLEWEIZEN | 5.0% \$6
German style dark wheat beer with sweet maltiness and esters from weizen ale yeast.

SGT PEPPER'S ENGLISH ALE | 5.0% \$6
It has the maltiness of a full bodied English Ale, with a noticeable, but not overpowering, jalapeño spiciness.

IRISH COFFEE STOUT | 8.0% \$7.50
Brewed with beans Artistic Bean, this beautiful and bold beer has wonderful coffee aromas with a strong flavor sure to make you come back for more.

CIDERS

APPLE CIDER | 8.7% \$6.50
Brewed with Macintosh Apples from Minnesota, this cider is refreshing with moderate to strong acidity.

MIMOSA CIDER | 8.7% \$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.

HOOCAH \$25
Refill \$10

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



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.

WWW.FORTSMITHBREWING.COM

FOLLOW US ON FACEBOOK AND INSTAGRAM

@FORTSMITHBREWING