



Brewmaster's
Beer Brunch

Served Sundays from 9:30 a.m. until 2 p.m.
Reno location only

The B&L Burger

Our signature all-chuck 1/2 pound patty topped with thick-cut applewood smoked bacon, smoked gouda cheese, lettuce, tomato, and a fried egg. Served with brewery potatoes 10.95

Cinnamon Raisin French Toast Combo

Our house-made Icky Cinnamon Raisin bread in Great Basin's secret batter, dusted with powdered sugar, and served with two eggs any style and choice of bacon or sausage 9.95

Icky Biscuits and Gravy

Fresh housemade Icky biscuits covered in a sausage country gravy. Served with two eggs any style and thick-cut applewood smoked bacon or breakfast sausage 9.95

Risky Biscuit Breakfast Challenge/ Family Style Breakfast



Are you up for the Challenge? Finish it all in under an hour and its on us plus a 12 pack. A 2 lb Icky biscuit topped with 8 strips of applewood smoked bacon, 8 links of breakfast sausage, 1/3 lb chicken fried steak, 24 oz of our sausage country gravy, and 4 eggs. Served with a pint of beer or our honey-birch rootbeer. \$35

Carnitas Breakfast Tacos

Three corn tortillas filled with beer braised carnitas, scrambled eggs, blended cheeses, house-made Morita chile sauce, and cilantro. Served with brewery potatoes and a side of sour cream 8.95

Smothered Country Pig

Our brewery potatoes mixed with pork sausage and thick-cut applewood smoked bacon. Smothered with your choice of country gravy or beer cheese sauce and topped with two eggs any style. Served with Ichthyosaur toast 9.95

The Usual Suspect

Two eggs any style, two slices of thick-cut applewood smoked bacon or breakfast sausage, and brewery potatoes. Served with Ichthyosaur toast 8.95

Breakfast Burrito

Your choice of pork sausage, bacon, or ham with potatoes, onions, peppers, and eggs all grilled together, then wrapped in a spinach and herb tortilla, smothered in house-made Morita chile sauce and topped with sour cream. Served with a side of chipotle black beans 8.95

Brewmaster's Beernana Pancakes Combo

Our brewmaster's special house recipe. A hearty batter made from scratch with brewer's barley and Wild Horse Ale, poured over grilled bananas and topped with candied pecans, served two eggs any style and thick-cut applewood smoked bacon or breakfast sausage. 9.95

The Egg-A-Nator

A fried egg sandwich with thick-cut applewood smoked bacon, avocado, tomato, and cheddar cheese on your choice of our Brewmaster's grain bread or sourdough toast. Served with brewery potatoes 8.95

Drinks

Coffee (locally roasted)	2.00
Coffee & Kahlua	5.00
Hot Chocolate	2.00
Tea - assorted varieties	2.00
Cranberry Juice	2.00
Orange Juice	2.00

Bloody Mary

Housemade mix, vodka, and topped off with our Outlaw Milk Stout 3.00

French 75

Champagne topped with New Amsterdam gin, oleo saccharum syrup, and lemon juice 5.00

Beermosa

Champagne & your choice of any of our delicious brews! Ask your server for suggestions 3.00

Mimosa

Orange juice & Champagne 3.00
Add fresh squeezed juice 1.00

Brewery Omelete

Your choice of 3 items and topped with cheddar and jack cheese. Served with a side of brewery potatoes and Ichthyosaur toast 9.95

Meat: Bacon, ham, or sausage

Veggies: Red onion, tomato, bell pepper, mushroom, spinach, or avocado (add 1.25)

Tatchos

Tater tots topped with shredded cheese, scrambled eggs, chorizo, beer cheese sauce, tomatoes, and jalapenos. 8.95
Add house-made Morita chile sauce 0.75

Kids Menu

Under 12 only. Served with choice of juice or milk.
Add bacon or ham 2.95

Kids Scramble

Two scrambled eggs with cheddar jack cheese. Served with Ichthyosaur toast 4.95

Lil' Brewer

Junior size French toast or pancake served with butter and syrup on the side 4.95

On The Side

Thick-Cut Applewood Smoked Bacon 2.95

Black Forest Ham 2.95

Breakfast Sausage 2.95

Pancake or French Toast 2.95

Brewery Potatoes 2.95

Tender red potatoes with grilled onion and green bell pepper

Extra Beer Cheese Sauce 0.75

House-made Morita chile sauce 0.75