

BRUNCH



EVERY SUNDAY AT 10 A.M

SUNDAY MORNING TREATS

The Big Pickle Bloody Mary

Vodka with house-made Bloody Mary mix, served with a giant pickle and a beer back **7.00**

The Mead-Mimosa

Black Raspberry Mountain Mead (Honey Wine) blended with fresh orange juice, served on ice with a Maraschino cherry **7.00**

The Hopped Mary

Hop infused vodka with our house-made Bloody Mary mix, and your choice of beer floated over the top (ask your server for beer float suggestions) **8.00**

Seasonal Fruit Salad

cup/bowl 3.95/6.95

Breakfast Pizza

Black Forest Ham, Mushrooms, Spinach, Goat Cheese and an egg in the middle. **10.95**

Country Style French Toast

in our chef's honey and vanilla batter. Dusted with powdered sugar and served with fresh fruit salad. **9.95**

21a Your Way

Two eggs any style with sausage or bacon with baby new potatoes O'Brien, white or wheat toast. **8.95**

Chorizo and Eggs

Mexican Sausage scrambled with two eggs, with warm flour tortillas, pico de gallo and country potatoes with peppers. **10.95**

Build your own scramble

Two scrambled eggs with your choice of toppings, served with country potatoes. Ask server for topping suggestions. **9.95**

Eggs Benedict

Two poached eggs with Canadian bacon on English muffins with house made hollandaise sauce and country potatoes. **10.95**

Eggs Florentine

Two poached eggs on toasted English muffins with sliced tomatoes, spinach, parmesan cheese and house hollandaise. **10.95**

Belgian Waffle

with fresh strawberries, whipped cream and maple syrup. **8.95**

SIDES

New Potatoes O'Brien 2.95

Italian Sausage 2.95

Applewood Smoked Bacon 2.95

White or Wheat Toast 1.50

18% service charge may be added to parties of 6 or more

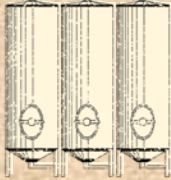
Welcome to the 21st Amendment



STEP 1
Choice, natural
ingredients



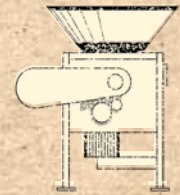
STEP 2
Into the grain
silo for storage



STEP 9
The beer is placed
in a temperature
controlled serving
tank until serving

Hi we're Nico and Shaun.

**We live for great beer.
At our 21st Amendment Brewery,
if it's not original, it's not worth a damn.**



STEP 3
The grist mill
cracks the grain to
expose the starch

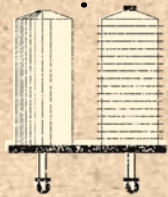
**In 1920, there were more than a thousand brewpubs
across America serving their communities with unique
hand-crafted beer and great local food.
And then Prohibition wiped out this great culture.
After thirteen years without beer, the states
ratified the 21st Amendment, ending Prohibition.**

**To us, the 21st Amendment is more than the right to
make beer. It's the right to do it the original American
way, before Prohibition killed the tradition of brewing
it brave and true. At the 21st Amendment Brewery,
we celebrate the freedom to brew beer, the right to be
innovative, and the obligation to have fun.**

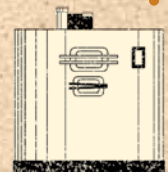
We hope you enjoy our pub!

**Our beer is now available in cans and on draft in
selected states nationwide! Visit our website
and online store for more info on where you
can find our beer and gear!**

**~ Nico Freccia & Shaun O'Sullivan ~
Proprietors**



STEP 8
The beer is filtered
for clarification



STEP 4
The mash tun
converts the
fermentable sugars



STEP 7
Yeast & wort are
poured into the
fermentation tank
to make beer



STEP 6
The heat
exchanger
cools down
the hot wort



STEP 5
In the brew kettle
hops are added to the
sweet liquid "Wort"
and brought to a boil