

NOON WHISTLE BREWING

STARTERS

- Baked Pretzels** \$9
Choose 1 sauce: Warm Beer Cheese, Gummy Maple Mustard, Horseradish-Scallion Dip, or Cream Cheese Frosting (extra sauce \$2 ea)
- Pork Belly Minis (3)** \$13
Succulent, Ale Braised Pork Belly w/ Lettuce, Tomato, & Garlic Aioli on Pretzel Buns
- Spam & Truffle Tater Tots** \$14
Baked Tots, tossed w/ Spam, Truffle Cheese, Smoked Cheddar. Topped with Truffle Oil, Hollandaise, Two Fried Eggs Green Onions, & Parmesan
- Baked Spinach & Artichoke Dip** \$10
Topped w/ Green Onions
Served w/ Warm Garlic Naan Minis
- Jerk Shrimp Tacos (3)** \$10
With Mango/Cabbage Slaw & Pickapeppa Sauce. On Corn Tortillas
- Crab Cake Stuffed Mushrooms** \$11
w/ Noon Whistle Sauce

FLATBREADS

- Caprese** \$10
Fresh Mozzarella, Parmesan, Tomato, Basil, Pesto & Balsamic Reduction
- Flatbread of the Day**
Ask Your Server or Bartender

SIDES

sub a side \$1.50, solo side \$4

- Garlic-Parmesan Cauliflower, Tater Tots (add Noon Sauce or Spicy Midnight Sauce \$1), Roasted Breakfast Potatoes, Blue Cheese-Cranberry Brussel Sprout Slaw, Black Bean Quinoa Salad, Mixed Green Salad, or Mac-n-Cheese

KIDS

- Mini Cheese & Tomato Sauce Flatbread w/ Chips \$4
- Baked Mini Chicken Corn Dogs w/ Chips \$6

HANDHELDS

Hand Helds come with Potato Chips.
Sub a side +\$1.50

Sandwich of the Day
Ask Your Server or Bartender

- Lambwich** \$14
Roasted, Shavd Leg of Lamb w/ Provolone, Apricot Mustard, Parsley Gremolata, and Caramelized Onions on a Potato Bun
- Beer Can Chicken Shawarma** \$12
w/ Chimichurri Yogurt, Tomatoes, & Feta on a French Roll
- Bernie Braised Beef** \$13
Braised in Bernie Milk Stout, Baked w/ Ale Braised Onions, Jalapenos, & Mozzarella on a French Roll
- Roasted Portabella Mushroom** \$13
w/ Melted Mozzarella, Roasted Red Peppers, Pesto, and Watercress on an Onion bun
- Grilled 3 Cheese Panini** \$11
Mozzarella, Smoked Cheddar, & Creamy Brie on Sourdough Bread + bacon \$2 + tomato \$1 + BBQ Brisket \$6
- Cubano Sandwich** \$13
Fire Roasted Pork Loin, Nueske Ham, Melted Swiss, Pickles, Dijon Mustard & Roasted Garlic Aioli

SALADS

Dressings: Ranch, Balsamic, Blue Cheese, Strawberry-Basil Vinaigrette

- Cobb** \$13
Mixed Greens, Chopped Chicken Breast, Hard Boiled Egg, Bacon, Blue Cheese, Avocado, Cherry Tomatoes, & Mini Naan
- Nicoise** \$15
Mixed Greens, Seared Sashimi Tuna, Poached Green Beans & Potatoes, Kalamata Olives, Cherry Tomatoes, and Hard Boiled Egg

THURS: 4-9

FRI/SAT: 12-9

SUN: 12-6



SIGNATURE ITEM

SPECIALS

6/23 - 6/26

Sandwich

Mole Chicken Tostada: Mole Chicken, Sour Cream, Pickled Red Onion, Queso Fresco, Cilantro

Flatbread

BBQ Sauce, Bacon, Pulled Pork, Blue Cheese Crumbles, Crispy Onions, Green Onions

Dessert \$6

S'mores Pop Tort

Quiche (Sat/Sun 11am-3pm)

Lorriane

Cocktails

See Beer Menu for Full Cocktail List

Brunch

11AM - 3PM

EVERY SATURDAY & SUNDAY



QUICHE OF THE DAY

\$9

Ask Your Server or Bartender. Comes with your choice of a side

**sides listed on lunch/dinner menu*

SMOKED SALMON FLATBREAD

\$12

Toasted flatbread with smoked salmon, tomatoes, shallots, capers, everything bagel seasoning, brie cream, and micro arugula.

NOON BENEDICT

\$11

Two over easy eggs on top of baked tater tots, Nueske ham, topped with a rich hollandaise sauce.

BISCUITS & SAUSAGE GRAVY

\$10

Served with two over easy eggs.

MONTE CRISTO

\$13

Nueske Ham, Smoked Turkey, Swiss and Dijon Mustard on French Toast with a side of Raspberry Jam. Choice of any side.

MARY'S BREAKFAST SANDWICH

\$9

Two scrambled eggs with melted cheddar cheese on a toasted croissant.

Choice of any side.

Add Nueske ham or bacon \$3

ON THE SWEETER SIDE

CINNAMON ROLL DUO

\$10

Topped with sweet melty cream cheese frosting.

Add candied bacon \$2

Served with fruit

HOUSE MADE S'MORES POP TORTS (2)

\$6

Light, flakey pastries filled with chocolate ganache and topped with melty marshmallows

Endless mimosas/beermosas \$16 Single mimosa/beermosa \$7

2 hour limit

Micheladas \$10

Proudly serving Five & Hoek Coffee \$4