



ZION CANYON BREW PUB

APPETIZERS

PUB PRETZEL STICKS ✓ 9
served with with beer cheese and our house-made spicy brown mustard
Suggested Beer Pairing: Burnt Mountain Brown

PUB FRIES 12
topped with white cheddar beer cheese, jalapeño-STOUT bacon jam and green onion
Suggested Beer Pairing: Zion Pale Ale

HOUSE-MARINATED CHICKEN WINGS 14
in our IPA-sriracha sauce with creamy gorgonzola and celery sticks
Suggested Beer Pairing: Echo Canyon IPA

MANGO & SHRIMP CEVICHE 18
served with house-made tortilla chips
Beer Pairing: Juicy IPA

STEAMED CLAMS 17
in a white wine garlic broth with tomato and fresh basil, served with toasted bread
Suggested Beer Pairing: Engel Landen Pilsner

MEDITERRANEAN HUMMUS WITH FETA ✓ 12
served with pita, carrots, red bell peppers, cucumbers, and celery
Beer Pairing: Ascender Hefeweizen

BREWERS' BOARD 24
wild game sausage, pub pretzel sticks, smoked gouda cheese, jalapeño-STOUT bacon jam, house-made spicy brown mustard, seasonal fruit, candied walnuts and dried cranberries, beer cheese sauce and pita bread
Suggested Beer Pairing: Springdale Amber

SALADS

- 1 CHOOSE YOUR SALAD** FROM THE 4 OPTIONS BELOW
- 2 CHOOSE YOUR PROTEIN** Grilled Salmon +9 | Blackened Shrimp +7 | Chicken +6
- 3 CHOOSE YOUR HOUSEMADE DRESSING** Lime Jalapeno Vinaigrette, Creamy Basil Dressing, Mixed Berry Vinaigrette, or Dijon Parmesan Caesar

MEDITERRANEAN CHICKPEA SALAD ✓ 18
chilled chickpeas with israeli couscous, avocado, feta, fresh veggies, lemon, fresh parsley, and pita bread
Suggested Beer Pairing: Engel Landen Pilsner

SUMMER BERRY SALAD ✓ 18
strawberries, blackberries, walnuts, feta, and dried cranberries
Suggested Beer Pairing: Juicy IPA

ENSALADA FRESCA ✓ 15
avocado, grape tomatoes, red onion, red bell pepper, and feta
Beer Pairing: Ascender Hefeweizen

ROASTED BEET SALAD ✓ 16
oven-roasted beets with feta, red onion, and grape tomatoes
Beer Pairing: Kinesava Kolsch

ENTREES

SIGNATURE BUFFALO MEATLOAF 26
with stout demi-glace, garlic mashed potatoes and seasonal vegetables
Suggested Beer Pairing: Conviction Stout

BANGERS AND MASH 24
wild game bratwursts marinated in our PILSNER, with mango-apple chutney, garlic mashed potatoes and pork gravy
Suggested Beer Pairing: Springdale Amber

FISH & CHIPS 17
beer-battered cod with our house-made tartar sauce
Served with Seasoned French Fries
Suggested Beer Pairing: Engel Landen Pilsner

PUB TACOS
Beer-Battered Cod 19 Blackened Shrimp 19 OR Crispy Chicken 16
with shredded cabbage, fresh pico de gallo, and chipotle ranch
Served with Seasoned French Fries
Suggested Beer Pairing: Juicy IPA

BLACKENED SALMON 27
with fire roasted poblano corn, garlic mashed potatoes, and seasonal vegetables
Suggested Pairing: Burnt Mountain Brown

BURGERS & SANDWICHES

served with seasoned fries or chimichurri fries, for \$3 extra, substitute onion rings, salad or cup of soup

ZION BREW BURGER* 19
all-beef patty with house-made jalapeño-STOUT bacon jam, swiss cheese, garlic aioli, lettuce, tomato and red onion
Suggested Beer Pairing: Zion Pale Ale

ELEVATED ELK BURGER* 22
locally sourced elk patty with Utah fry sauce, AMBER sauteed mushrooms, swiss cheese and salt & vinegar fried onions
Suggested Beer Pairing: Springdale Amber

EMERALD BURGER ✓ 19
100% Vegan Impossible™ burger patty that looks and tastes like beef, on ciabatta bread topped with lettuce, tomato, red onion, and house-made red pepper romesco sauce
Suggested Beer Pairing: Juicy IPA

HOUSE MADE QUINOA BURGER ✓ 16
topped with lettuce, tomato, red onion, roasted red pepper and cilantro aioli
Suggested Beer Pairing: Ascender Hefeweizen

THE CLASSIC* 16
all-beef patty topped with lettuce, tomato and red onion. Add Cheese \$2 extra – Cheddar, Swiss, American or Bleu Cheese. Substitute Turkey Patty - \$2 extra
Suggested Beer Pairing: Engel Landen Pilsner

IPA-SRIRACHA GLAZED CHICKEN CLUB 19
topped with bacon, cheddar cheese, IPA-Sriracha sauce and garlic aioli, on toasted ciabatta
Suggested Beer Pairing: Echo Canyon IPA

HOT PASTRAMI REUBEN 17
on toasted rye bread with sauerkraut, thousand island dressing and swiss cheese
Suggested Beer Pairing: Burnt Mountain Brown



ZION CANYON BREW PUB

BEER & WINE

TASTER \$3 / PINT \$8 / MUG \$12 / PITCHER \$26

ENGEL LANDEN – PILSNER

light, crisp, refreshing with a mild earthy, herbal and spicy hop character

■ HOPS: SAAZ, HALLERTAU – IBU 22

KINESAVA KOLSCH

light, crisp, and refreshing

■ HOPS: HALLERTAU TETTANG – IBU 21

ASCENDER – HEFEWEIZEN

hazy german style wheat beer, bready, banana aroma and a touch of clove on the finish

■ HOPS: STERLING – IBU 14

JUICY IPA

this new england style ipa is packed with hop aroma and flavor reminiscent of tropical fruit juice, low bitterness, soft mouth feel, and big flavor

■ HOPS: DAHO 7 – IBU 31

ECHO CANYON IPA

pronounced tropical aroma and flavor, balanced with a light malt body and piney hop bitterness

■ HOPS: CITRA MOSAIC CASCADE, CHINOOK – IBU 69

ZION PALE ALE

citrus and pine hop flavor and aroma meld perfectly in our american style pale ale

■ HOPS: CASCADE AMARILLO – IBU 32

SPRINGDALE AMBER

balanced, with toasted malt and a slight fruit presence

■ HOPS: HALLERTAU BLANC – IBU 21

BURNT MOUNTAIN BROWN

dark brown in color with balanced flavors of dark dried fruits, brown malts and pecans. 2022 GABF Silver Medal – American Style Brown Ale

■ HOPS: WILLAMETTE, EAST KENT GOLDING – IBU 17

CONVICTION STOUT

black, rich and toasty, hints of dark chocolate and coffee bean

■ HOPS: EAST KENT GOLDING – IBU 20

ASK YOUR
SERVER ABOUT
THE SEASONAL
SELECTION



In accordance with Utah state law, food must be ordered with the consumption of alcoholic beverages.

SIDES

BEER-BATTERED ONION RINGS ✓ 8
served with bbq ranch

CHIMICHURRI FRIES ✓ 6
seasoned fries tossed in our sauce made of olive oil, parsley and garlic

SEASONED FRENCH FRIES ✓ 5

FIRE-ROASTED POBLANO CORN ✓ 8

SAUTEED GARLIC GREEN BEANS ✓ 6

GARLIC MASHED POTATOES ✓ 5

SIDE SALAD ✓ 7
with carrots, grape tomato, cucumber and croutons.
Suggested Beer Pairing: Engel Landen Pilsner

DESSERTS

S'MORES BREAD PUDDING 12
with vanilla ice cream

CHOCOLATE BROWNIE 12
topped with vanilla bean ice cream, whipped cream and house-made STOUT-caramel sauce

VANILLA BEAN ICE CREAM 7
choice of toppings: chocolate sauce, house-made STOUT-caramel sauce or strawberry sauce

CINNAMON-SUGAR PRETZEL STICKS 9
served with vanilla icing dip

KIDS

SERVED WITH KIDS DRINK | SUBSTITUTE SEASONAL FRUIT FOR \$3

KIDS SNACK PLATE ✓ 12
seasonal fruit, pita bread, and smoked gouda cheese

CHICKEN FINGERS & FRIES 9
choice of dipping sauce: ranch, bbq sauce or Honey Mustard

GRILLED CHEESE & FRIES ✓ 9

KIDS MAC & CHEESE ✓ 8

WINE BY THE GLASS

WHITE

CHARDONNAY 9
SAUVIGNON BLANC 7
ROSÉ 8
PINOT GRIGIO 9

RED

CABERNET 9
PINOT NOIR 9
RED BLEND 10

Ask your server about our local wine selection

DRINKS

FLAVORED LEMONADE 6
Served in a non-refillable 25 oz. mug
Flavors: Huckleberry, Prickly Pear, Peach or Strawberry

SOFT DRINKS 4

ICED TEA 4
Unsweetened and served with Lemon

SAN PELLEGRINO 5

COFFEE 4

HOT TEA 4
Choose from our selection of assorted teas

MILK 4
Chocolate or Regular

LOVE IT? SHARE IT!

CHECK OUT OUR ZION BREWERY STORE RIGHT NEXT DOOR OR ONLINE AT ZIONBREWERY.COM!



THE GOODNESS
TAKE BEER TO GO IN
64OZ GROWLERS



MAKE SURE YOU'VE OUTFITTED YOURSELF WITH THE LATEST LOOKS FROM ZION BREWERY. BROWSE APPAREL, HATS, GLASSWARE, AND MORE!