



ZION CANYON BREW PUB

APPETIZERS

PUB PRETZEL STICKS ✓ 11

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

STEAMED CLAMS 22

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

MANGO & SHRIMP CEVICHE 18

served with house-made tortilla chips
Beer Pairing: Juicy IPA

ENTREES

SIGNATURE BUFFALO MEATLOAF 32

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

BANGERS AND MASH 25

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

FISH & CHIPS 22

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

BLACKENED SALMON 32

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

MEDITERRANEAN STUFFED PORTOBELLO ✓ 27

grilled, with chimichurri, israeli couscous, chickpeas, fresh veggies, feta and balsamic, on garlic mashed potatoes
Suggested Beer Pairing: Engel Landen Pilsner

PUB TACOS

Beer-Battered Cod 25 Blackened Shrimp 24 Crispy Chicken 20
with shredded cabbage, fresh pico de gallo, and chipotle ranch
Served with Seasoned French Fries
Suggested Beer Pairing: Juicy IPA

SALADS

1 CHOOSE YOUR SALAD

FROM THE OPTIONS BELOW

2 CHOOSE YOUR PROTEIN

Grilled Salmon +9 Shrimp +9 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
Suggested Beer Pairing: Ascender Hefeweizen

ROASTED BEET SALAD ✓ 16

oven-roasted beets with feta, red onion, and grape tomatoes
Suggested Beer Pairing: Kinesava Kolsch

SIDE SALAD ✓ 8

with carrots, grape tomato, cucumber, and crutons.
Suggested Beer Pairing: Engel Landen Pilsner

BURGERS & SANDWICHES

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

ZION BREW BURGER* 22

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* 24

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

BUFFALO MEATLOAF BURGER 24

with housemade stout barbecue sauce, swiss cheese, garlic aioli, and caramelized onions
Beer Pairing: Kinesava Kolsch

EMERALD BURGER ✓ 20

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

HOUSE MADE QUINOA BURGER ✓ 18

with lettuce, tomato, red onion, roasted red pepper and cilantro aioli
Suggested Beer Pairing: Ascender Hefeweizen

THE CLASSIC* 18

add cheddar, swiss, american or bleu cheese \$2
substitute turkey patty \$2
all-beef patty with lettuce, tomato and red onion
Suggested Beer Pairing: Engel Landen Pilsner

IPA-SRIRACHA GLAZED CHICKEN CLUB 19

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

Gratuity of 20% will be added to parties of 7 or more

*Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



ZION CANYON BREW PUB

BEER & WINE

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

ULTRALIGHT

5 g carbs and 100 calories per pint, our lightest beer

■ HOPS: AMARILLO AND MOSAIC - IBU 10

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: WILLIAMETTE, 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.

WINE BY THE GLASS

WHITE

CHARDONNAY 9

SAUVIGNON BLANC 9

ROSÉ 8

PINOT GRIGIO 9

RED

CABERNET 9

PINOT NOIR 9

RED BLEND 10

Ask your server about our local wine selection

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

SEASONAL VEGETABLES ✓ 6

GARLIC MASHED POTATOES ✓ 5

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

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

SEASONAL CHEESECAKE 11
ask your server what our amazing pastry chef has created this week!

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

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!

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