



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-ale bacon jam and green onion
Suggested Beer Pairing: Zion Forever 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

HOMEMADE HUMMUS WITH FETA ✓ 12

served with pita, carrots, red bell peppers, cucumbers, and celery
Beer Pairing: Kinesava Kolsch

BREWERS' BOARD 24

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

FAMOUS PUB CHILI CUP 6 / BOWL 10

with aged cheddar, sour cream, green onions and crackers
Beer Pairing: Juicy IPA

SOUP OF THE DAY CUP 6 / BOWL 10

ask your server for our current selection

CHILI CHEESE FRIES 12

with aged cheddar, sour cream, and green onion
Suggested Beer Pairing: Juicy IPA

ENTREES

SIGNATURE BUFFALO MEATLOAF 32

with ale demi-glace, garlic mashed potatoes and seasonal vegetables
Suggested Beer Pairing: Burnt Mountain Brown

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 house-made tartar sauce, served with seasoned french fries
Suggested Beer Pairing: Ultralight

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

CHICKEN ALFREDO PENNE 28

boneless, grilled chicken breast on creamy penne with garlic bread
Suggested Beer Pairing: Zion Forever Pale Ale

PORTOBELLO MUSHROOM RAVIOLI ✓ 25

with creamy vodka sauce, fresh parmesan, and garlic bread
Suggested Beer Pairing: Burnt Mountain Brown

PUB TACOS

Beer-Battered Cod 25 OR Grilled Chicken 23
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 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

ENSALADA FRESCA ✓ 16

fire-roasted poblano corn, avocado, grape tomatoes, red onion, red bell pepper, and feta
Beer Pairing: Juicy IPA

SIDE SALAD ✓ 8

with carrots, grape tomato, cucumber and croutons
Suggested Beer Pairing: Ultralight

BURGERS & SANDWICHES

ZION BREW BURGER* 24

all-beef patty with jalapeño-ale bacon jam, swiss cheese, garlic aioli, lettuce, tomato and red onion
Suggested Beer Pairing: Zion Forever Pale Ale

ELEVATED ELK BURGER* 25

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 26

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

EMERALD BURGER ✓ 20

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

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

HOUSE MADE QUINOA BURGER ✓ 18

with roasted red pepper, cilantro aioli, lettuce, tomato, and red onion
Suggested Beer Pairing: Burnt Mountain Brown

THE CLASSIC* 19

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

IPA-SRIRACHA GLAZED CHICKEN CLUB 19

with IPA-sriracha sauce, bacon, aged cheddar cheese, and cilantro aioli on toasted ciabatta bread
Suggested Beer Pairing: Echo Canyon IPA

HOT PASTRAMI REUBEN 18

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 6 or more

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



95 ZION PARK BLVD, SPRINGDALE, UT 84767

WWW.ZIONBREWERY.COM

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 TETTNANG - IBU 21

ASCENDER – HEFEWEIZEN

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

HOPS: STERLING - IBU 14

ASK YOUR
SERVER ABOUT
THE SEASONAL
SELECTION

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 FOREVER PALE ALE

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

HOPS: CASCADE AMARILLO - IBU 52



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



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 drizzled with 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

RED BULL 6

SAN PELLEGRINO 6

COFFEE 4

HOT TEA 4

Choose from our selection of assorted teas

MILK 4

Chocolate or Regular

DESSERTS

S'MORES BREAD PUDDING 13

with vanilla ice cream

CHOCOLATE BROWNIE 12

topped with vanilla bean ice cream, whipped cream and house-made ale-caramel sauce

SEASONAL CHEESECAKE 12

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

VANILLA BEAN ICE CREAM 7

choice of toppings: chocolate sauce or house-made ale-caramel sauce

TAKE BEER
TO GO
IN 64 OZ GROWLERS



ZION BREWERY MERCH



TAKE A PIECE OF ZION HOME 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