

KIDS

Served with Broad Ripple Chip Co. potato chips, applesauce, or carrot sticks.

Cheese Quesadilla 6.00

Add chicken to your quesadilla 2.00

Chicken Fingers 7.75

Mac n Cheese 7.45

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Sweet Tea, and Lemonade 2.00



Find us on Facebook and Instagram!

@bierbrewerynorth // bierbrewery.com

The Quick Story Behind BIER

Bier Brewery and Taproom has been family-owned and operated since 2010. Darren Connor had the passion for brewing, and his dad, Jerry Connor believed in him. The Connors started with a 55-gallon brewing set up. This "little more than a glorified homebrew system" quickly changed to an 80 gallon and 8 barrel system. Bier quickly received a reputation for having high quality and consistent beers around town. Therefore, after five years of knocking out over 100 different styles and 1,602 batches on their 8 barrel system, demand told them it was time to expand.

In 2015, Bier Brewery expanded to a 20 barrel system and started canning their beers.

Fast forward to 2018 and almost 100 awards later, Bier Brewery expanded again, adding another taproom in Carmel, Indiana. The Connors, including brother/son Ryan Connor and sister/daughter Leah Keene, have partnered with (or adopted, as Jerry likes to say) Chip and Pam Edgington for Bier Brewery North.

BIER BREWERY

EST.

North

2018

BIER FOOD MENU PROVIDED
BY PATRICK'S KITCHEN

STARTERS

Charcuterie Board

Local sausages with Patrick's favorite ham, mustards, sliced baguette, and spicy house-pickled veggies. 16.50

Cheese Board V

Selection of cheeses including Tulip Tree Creamery Bier cheese, crackers, and seasonal accompaniments. 11.50

Stuffed Jalapeños GF

Marinated and filled with shredded chicken and cheese, with sour cream on the side. 9.00

Chips and Queso V GF

Tortilla chips with our spicy white queso. 7.50

Chorizo Queso GF

Queso mixed with Smoking Goose chorizo and topped with pico de gallo. Served with tortilla chips. 10.50

Tots Three Ways

A basket of baked potato tots, served with Sriracha mayo for dipping. 7.00

Loaded, with bacon, cheese, and sour cream 9.75

Totcho style, with queso, pico, and salsa verde 9.25

Black Bean Hummus V GF

Served with carrots and tortilla chips. 6.00

Queso Nachos GF

Tortilla chips, spicy white queso, and pico de gallo, topped with sour cream and salsa verde. 14.25

Choose pork in bbq sauce, seasoned ground beef, or garlic chicken.

Chicken Fingers

Baked breaded chicken tenders, served with buffalo and ranch sauces. 9.00

Brewer's Wings GF

Choose two sauces: buffalo, blue cheese dressing, teriyaki chili, chipotle peach bbq, garlic parmesan. 11.50

The Best Pretzel V

Large Amish-inspired soft pretzel from Ben's, with spicy queso and mustard for dipping. 8.50 Extra queso 2.00

SANDWICHES AND WRAPS

All are served with Broad Ripple Chip Co. spicy potato chips. Original flavor Broad Ripple chips available upon request.

BBQ Pork

Patrick's pork in barbecue sauce two ways: Choose **Traditional**, with mayo, provolone, pickles, and onions, or **Banh Mi** style with pickled veggies, jalapeños and Sriracha mayo. Both on a baguette. 11.45

Kielbasa

Dewig's polish sausage from Southern Indiana, with mayo, mustard, and grilled onions, on a demi-baguette. 11.45

Best BLT

Cherrywood bacon, lettuce, and tomato, with basil aioli on whole grain toast. 9.45

Killer Grilled Cheese

Four cheeses with cherrywood-smoked bacon. 9.45
V—sub tomatoes for the bacon, still killer!

Veggie Wrap V

Black bean hummus, garlic crema, lettuce, pickled veggies, olive mix, and cheddar/jack cheese, wrapped in a flour tortilla. 9.75

Ham and Cheese Wrap

Kentuckian ham, basil aioli, Swiss cheese, and pickles, wrapped in a flour tortilla. 11.45
Wraps are also available on a baguette instead.

SOUPS AND SALADS

Brick Street Blonde Chili GF

With smoked pork shoulder, green chiles, onions, and white beans, topped with cheese and sour cream. 5.45

House Salad V GF

Fresh greens, dried cranberries, gorgonzola cheese, and toasted almonds. 5.75

Wedge Salad V GF

Baby iceberg wedge, red onion, tomato, and gorgonzola cheese, with blue cheese dressing on the side. 6.00
Add bacon for 1.00

Salad Add-ons: Top your salad with BBQ pork or garlicky shredded chicken for 4.00

Salad Dressings: House Vinaigrette, Ranch, Barbecue Ranch, and Blue Cheese.

FLATBREADS

Spicy Sausage Flat

Smoking Goose chorizo and andouille sausage, with chipotle peach bbq sauce, grilled onions, and provolone cheese. 13.25

Garlic Chicken Flat

Shredded chicken breast in garlic sauce, with tomato jam and Swiss cheese. 12.25

Picorita Flat V

Olive oil, pico de gallo, with provolone and Swiss cheese. 11.25

TACOS

All tacos are served with soft flour tortillas.

BBQ Pork

With pico de gallo, salsa verde and sour cream drizzle. 11.45

Sofrito Beef

Fischer Farms ground beef, seasoned with tomatoes, onions, and jalapeños, and topped with corn relish and barbecue crema. 11.00

Chorizo

With pickled onions, candied jalapeños, and a sour cream drizzle. 11.45

Mahi Mahi

Mild white fish, with tangy jalapeño slaw and Sriracha mayo drizzle. 13.45

Garlic Chicken

With pickled onions and olive mix, topped with garlic crema. 10.45

Veggie V

With corn relish, cabbage, and salsa verde. 10.45

QUESADILLAS

All quesadillas are made with flour tortillas.

Buffalo Chicken

With blue cheese and buffalo sauce. Served with blue cheese dip. 11.25

Ham and Cheese

With Swiss cheese and tomato jam. Served with basil aioli. 11.25

Plain Cheese V

With Swiss, provolone, and cheddar/jack. Served with ranch. 8.00
Add spicy pickled veggies for 1.00.

DESSERTS

Hummingbird Cake

Rich, dense butter cake with pineapple, bananas, cinnamon chips, and cream cheese frosting. 4.50

Chocolate Chip Cookies

Four freshly baked homemade cookies. 4.00

Love in a Bowl

Double chocolate fudge brownie, French vanilla ice cream, chocolate sauce, and whipped cream. 6.50

More Love in a Bowl

Three homemade chocolate chip cookies with French vanilla ice cream, chocolate sauce, whipped cream, and toasted almonds. 7.00

V is a vegetarian item. GF is gluten free, however, our kitchen is not a gluten-free facility.