

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 8.25

Mac n Cheese 7.95

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

Sausage Board

Sausages, braunschweiger, mustards, sliced baguette, and spicy house-pickled veggies. 18.50

Cheese Board V

Selection of cheeses, crackers, dried fruit, and seasonal accompaniments. 13.50

Dip Board V

Jalapeño white bean dip, artichoke pesto, blue cheese onion dip, and olive tapenade, with dippers. 14.00

Snack Board V

Black bean hummus, tzatziki, olives, carrots, cucumbers, and flatbread. 14.00

Stuffed Jalapeños GF

Marinated and filled with shredded chicken and cheese, with sour cream on the side. 10.50

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. 9.95

Brewer's Wings GF

Baked wings with sauce on the side. Choose two sauces: buffalo, blue cheese dressing, teriyaki chili, chipotle peach bbq, garlic parmesan. 12.75

The Best Pretzel V

Large Amish-inspired soft pretzel from Ben's, with spicy queso and mustard for dipping. 9.50 Extra queso 2.00

SANDWICHES

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

Polish sausage 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. 10.25

Killer Grilled Cheese

Four cheeses with cherrywood-smoked bacon. 9.75

V—sub tomatoes for the bacon, still killer!

Veggie Wrap V

Black bean hummus, tzatziki, lettuce, pickled veggies, and cheddar/jack cheese, wrapped in a flour tortilla. Also available on a baguette. 9.75

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

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 eeRanch, and Blue Cheese.

FLATBREADS

Spicy Sausage Flat

Chorizo and andouille sausage, with chipotle peach bbq sauce, grilled onions, and provolone cheese. 14.25

Tuscan Chicken Flat

White bean spread, shredded chicken breast in garlic sauce, artichoke hearts, tapenade, and provolone cheese. 13.25

Veg Flat V

Artichoke pesto with tomatoes, pickled onions, and cheddar/jack cheese. 12.25

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

Chicken

Garlicky shredded chicken breast, with pico de gallo, topped with Sriracha mayo. 10.45

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

Veggie V

With corn relish, cabbage, and salsa verde. 10.45

QUESADILLAS

All quesadillas are made with flour tortillas.

Chicken Bacon Ranch

Garlic chicken, bacon, and ranch dressing, with cheddar/jack cheese. Served with ranch for dipping. 12.25

Mediterranean V

Black bean hummus, chopped artichoke hearts, olive tapenade, and provolone. Served with tzatziki sauce. 12.00

Baja Cheese V

Swiss, provolone, and cheddar/jack, topped with pico and salsa verde. Served with sour cream. 11.00

Add spicy pickled veggies for 1.00.

DESSERTS

Cinnamon Pretzel Bites

Ben's jumbo pretzel, cut into bites and dusted with cinnamon and sugar. Served with icing. 8.00

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. 7.50

More Love in a Bowl

Three homemade chocolate chip cookies with French vanilla ice cream, chocolate sauce, whipped cream, and toasted almonds. 7.50

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