

## Appetizers

### Chicken Wings Upstream

Six big wings tossed with spicy herb marinade, served with blue cheese dressing 9.25

 *Flagship India Pale Ale*

### Fried Pickle Chips

Cornflake encrusted, served with honey mustard dipping sauce 5.99

### Bacon Wrapped Shrimp

Four shrimp served with sweet chili cabbage slaw, sweet potato shoestrings and an apricot ginger glaze 10.25

### Hot Artichoke & Asiago Cheese Dip

Our famous artichoke dip served with toasted house-baked garlic beer bread 9.25

 *Capitol Premium Pale Ale*

### Flash Fried Calamari

Tossed with banana peppers and served with cocktail sauce 10.25

### Bavarian Pretzel Bites

With smoked Gouda red lager mustard dip 5.99

### Pretzel Encrusted Fried Cheese Curds

With a blackberry habanero sauce 7.99

 *Firehouse Red*

### Hummus Platter

A selection of three different flavors of hummus, served with warm pita bread 7.99

### Mini Fish Tacos

Flour tortillas, cabbage, tomatoes, housemade sriracha white sauce and Cotija cheese 8.50

Choice: Baja (*fried*) or Broiled

## Thin Crust Pizzas 12-inch, hand-made

 *Firehouse Red Lager best complements our hand-made pizzas*

### Blonde Pizza

With Alfredo sauce, mozzarella, tomatoes and fresh basil 10.99

### Vegetable Pizza

Roasted butternut squash, mushrooms, tomatoes, goat cheese, spinach and mozzarella 11.50

Add chicken 4.00

### Cajun Shrimp Pizza

Blackened shrimp, Andouille sausage, Cajun cream sauce, mozzarella cheese, red and green bell peppers, chili sauce 11.99

### Picante Pizza

With garlic fennel sausage, pepperoni, red peppers, chili flakes, fontina and mozzarella cheese 11.50

### BBQ Chicken Pizza

Roasted chicken, onions, crimini mushrooms, house BBQ sauce, mozzarella and cheddar cheeses 11.25

## Soups & Starter Salads

### Smoked Gouda & Beer Soup

An Upstream classic

### Tomato Basil Parmesan Soup

Vegetarian

Cup 3.99 Bowl 5.99

### Brewhouse Chili

Topped with cheddar cheese, scallions and cumin sour cream

### Soup Of The Day

### Upstream Pub Salad

Spring greens with sunflower seeds, Craisins®, thin sliced red onions, choice of dressing 4.25

### Side Caesar Salad

Crisp romaine lettuce with housemade Caesar dressing, croutons and Parmesan cheese 5.75

### Greek Salad

Crisp romaine lettuce with Kalamata olives, feta cheese, banana peppers and basil oregano dressing 5.99

### Iceberg Wedge Salad

Crisp iceberg lettuce wedge with tomatoes, bacon, blue cheese crumbles and creamy blue dressing 5.99

*Choice of dressing includes: Hidden Valley Ranch®, Thousand Island, Creamy Blue, Raspberry Maple, Orange Soy Cilantro, Caesar, Honey Mustard, Basil Vinaigrette, Oregano Vinaigrette or Oil & Vinegar*

## Entrée Salads Served with our house-baked beer bread

### Blackened Salmon Salad

Fresh blackened salmon fillet atop spring greens with tomatoes, roasted red peppers and sweet basil vinaigrette 12.50

### Beef Tip Chopped Salad

Chili dusted marinated beef tips, sautéed mushrooms, Shropshire blue cheese, romaine lettuce, radicchio, broccoli, tomatoes, bacon bits, fried onions and creamy herb dressing 13.50

 *Flagship India Pale Ale*

### Roasted Beet & Butternut Squash Salad

Goat cheese, tri-colored quinoa, toasted walnuts, mixed greens, tomatoes and creamy herb dressing 12.25

### Thai Chicken Salad

Chicken sautéed with sesame-peanut glaze, jalapeños and onions atop spring greens with Mandarin oranges, tomatoes, peanuts and orange soy cilantro dressing 12.50

Hand-Cut Steaks,  
Burgers and Sandwiches

# Hand-Cut Steaks

**Grilled New York Strip Steak**  
10 oz. Omaha Steaks® New York strip steak served with red wine shallot butter, French fries, truffle Parmesan aioli and arugula salad with shaved Asiago cheese and lemon vinaigrette 28.00

**Grilled Filet Mignon**  
Mushroom ragout, Parmesan whipped potatoes, truffle fontina cheese and prosciutto wrapped green beans  
8 oz. 34.00 12 oz. 40.00



Add five grilled shrimp to any entrée for 5.99

**Grilled Ribeye Steak**  
Chili dusted 12 oz. Omaha Steaks® ribeye drizzled with spicy sriracha mayonnaise, served with fresh seasonal vegetables and Asiago potato fritters 29.00

Dundee Scotch Ale or Capitol Premium Pale Ale best complements our mouthwatering, hand-cut steaks

# Burgers & Sandwiches

Choice of fries, Yukon Gold smashed potatoes and gravy, cucumber salad or cup of soup

**Half-Pound Brewer's Burger**  
Fresh ground Omaha Steaks® choice chuck, grilled and served on a house-baked bun 9.99

**Try one of our chef's tasty combinations**  
Honey chipotle BBQ with bacon and cheddar cheese 11.99

Blackened burger with guacamole and pepper jack cheese 11.99

Swiss cheese mushroom burger 11.99

**Falafel Sandwich**  
Tabouli, warm pita bread, hummus, cucumbers and garlic dressing 9.99

O! Gold Light Lager

**Grilled Chicken Sandwich**  
With smoked mozzarella cheese, granny smith apples, arugula and honey mustard on a toasted pretzel bun 10.50

**Black Bean Veggie Burger**  
Black beans, peppers, corn and onions, seasoned with a southwestern flare and served on a house-baked bun (no bun makes it vegan) 9.25

American Wheat

Add cheese or bacon to any sandwich or burger for 1.75 each  
Choice of cheese includes: Cheddar, American, Swiss, Monterey Jack, Jalapeño Jack, Provolone, Havarti and Blue Cheese

# House Beers

16 oz. 4.75 23 oz. 6.50 | Seasonal beers also available. 16 oz. 5.00 23 oz. 6.75



## O! Gold Light Lager

3.8% ABV  
Our lightest beer has all of the great attributes of a light American lager with the unmatched freshness and taste only a local brew pub like Upstream can offer. If you like great light tasting beer, O! Gold is the beer for you.



## Capitol Premium Pale Ale

5.5% ABV  
Capitol Premium Pale Ale is a medium-bodied, light copper-colored beer and a great example of a true American pale ale. Its medium malt flavor combines with aromatic hops for a beer that is quenching and easy to drink.

## Seasonal Beers

With a frequently changing array, our Brewers manage to tap more than 50 styles per year—from traditional to new and innovative creations.

Ask your server about our current selection.



## American Wheat

4.5% ABV  
American Wheat is a light, refreshing example that is extremely approachable. Thirst-quenching with a hint of lemon and a clean finish, this beer is sure to satisfy both novice and connoisseur craft beer drinkers.



## Flagship IPA

6.4% ABV  
Our Flagship India Pale Ale is big and bold. This full-bodied, copper-colored ale is exceptionally refreshing with huge hop character and a malt base that gives it great complexity. A perfect beer for hopheads.



## Cask Conditioned Ales

The natural carbonation of cask-conditioned ale gives the beer a soft, velvety character. Providing an age-old perspective on flavor and aroma, our Cask Conditioned Ale is served at cellar temperature (55°F). Ask your server about our current selection.

16 oz. 5.50 23 oz. 7.00



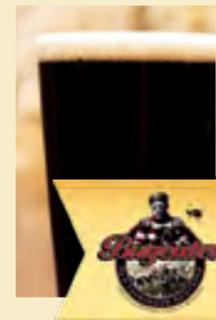
## Firehouse Red Lager

5.0% ABV  
Our Vienna style Red Lager is deep garnet in color and pours with a thick and creamy head. It has a fruity yet low hop aroma to deliver a smooth, delicate palate that is rich with subtle hints of toffee and light caramel. This is a beer that even a light beer drinker is sure to enjoy.



## Dundee Export Scotch Ale

6.6% ABV  
Our Dundee Scotch Ale begins with a traditional sweetness and finishes with a complex, malty flavor. Don't be fooled by the dark color—this beer is delicious and surprisingly easy to drink.



## Bugeater Root Beer

Our root beer, fresh from the tap, has an irresistibly sweet and creamy flavor and makes a delicious root beer float. Sample it here, or take some home with you.

16 oz. 3.00 23 oz. 4.25

## Samples & Tasters

**Flight of Four** 6.00  
4 oz. samples—your choice  
Additional samples 1.50 each

**Row of 12 Tasters** 11.95  
Enjoy 2 oz. tasters of all 12 Upstream beers

## Kegs & Growlers

1/2 Gallon

Refillable Growlers

Beer 14.00 (refills 11.00)

Root Beer 9.00 (refills 6.00)

5 Gallon Kegs

Beer 65.00 or 75.00 | Root Beer 50.00

15.5 Gallon Kegs

Beer 125.00 or 140.00

Brewery tours available. Ask for details.

