


Appetizers

Chicken Wings Upstream

Six big wings tossed with spicy herb marinade, served with blue cheese dressing 9.99

 *Flagship India Pale Ale*

Fried Pickle Chips

Cornflake encrusted, served with honey mustard dipping sauce 6.25

Bacon Wrapped Shrimp

Four shrimp served with sweet chili cabbage slaw, sweet potato shoestrings and an apricot ginger glaze 10.50

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 10.50

Bavarian Pretzel Bites

With smoked Gouda red lager mustard dip 6.50

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 8.75

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

Arugula pesto, mozzarella, ricotta cheese, artichoke hearts, tomatoes and fried onions 11.50

Add grilled chicken or shrimp 4.00

Firecracker Shrimp Pizza

Shrimp, tomato sauce, cream cheese, jalapeños, mozzarella cheese, onions and spinach 12.25

Italiano Pizza

Pepperoni, prosciutto, banana peppers, tomato sauce, smoked mozzarella, tomatoes, fresh basil, balsamic reduction 12.25

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 tomatoes, housemade Caesar dressing, croutons and Parmesan cheese 5.99

Greek Salad

Crisp romaine lettuce with Kalamata olives, tomatoes, feta cheese, banana peppers and basil oregano dressing 6.25

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 12.99


Roasted Beet Salad

Mixed greens, arugula, avocado, goat cheese, toasted walnuts, Craisins®, shaved fennel, creamy herb dressing, balsamic reduction 12.75

Beef Tip Grain Bowl

Chili-dusted beef tips, tri-colored quinoa, black beans, white rice, roasted poblano sauce, Cotija cheese, corn salsa, guacamole with blue corn tortilla strips 12.99

Substitute chicken or shrimp at no additional cost

 *Flagship India Pale Ale*

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

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


Mustard shallot demi-glace, jalapeño and scallion potato cake, tomatoes, charred corn and arugula
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*

Dinner Entrées

Beer Braised Pot Roast

Yukon Gold smashed potatoes, beef gravy and Upstream vegetables 12.75

Dundee Scotch Ale

Blackened Chicken and Fusilli Pasta

With andouille sausage, corn, red onion, jalapeños, mushrooms, sriracha and cheddar cheese sauce 15.95

Capitol Premium Pale Ale

Pork Schnitzel

Breaded pork tenderloin medallions with roasted garlic aioli, served with Yukon Gold smashed potatoes and Upstream vegetables 17.75

Firehouse Red Lager

Grilled Lamb Kabobs

Grilled vegetables, Harissa garlic sauce, tabouli and pita bread 19.99

Yellowfin Tuna

Peanut sauce, steamed white rice, stir-fry cabbage, broccoli, mushrooms, carrots, snap peas, fried wontons 22.95

Substitute grilled tofu for a vegetarian option 16.95

Upstream Mac & Cheese

Cavatappi pasta tossed with ham and smoked cheese cream sauce, topped with toasted bread crumbs, scallions, Monterey Jack and cheddar cheeses 12.99
Add broccoli 2.50 Blackened chicken 4.50

Raspberry Glazed Chicken Breast

Grilled double chicken breast, crumbled feta cheese, pine nuts, house rice and Upstream vegetables 15.99

Grilled Atlantic Salmon

Arugula pesto, pappardelle pasta, crispy prosciutto, tomatoes, red onion, fried artichokes, balsamic reduction 19.99

Firehouse Red Lager

Red Top Farms Tomahawk

Berkshire Pork Chop

Cherry jalapeño sauce, andouille sausage potato fritters, butternut squash purée, and braised greens 19.99

Jackson Street Jambalaya

Andouille sausage, chicken, shrimp, Cajun trinity vegetables, rice and spicy Creole sauce 15.99

Flagship India Pale Ale

Beer Battered Fish & Chips

Our famous fish and chips served with housemade tartar sauce and cucumber salad 14.25

American Wheat

Italian Shrimp Bowl

Shrimp, white beans, tomato, kale, zucchini, squash, farro, chicken broth, roasted garlic aioli with herb bread 15.99

Firehouse Red Lager

Stroganoff

Beef Tips, red wine ivory cream sauce, sautéed mushrooms, pappardelle pasta, sour cream and fried onions 15.99

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

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

Brewer's Pork Sandwich

Fried pork tenderloin medallion with our Firehouse mustard slaw and garlic aioli served on a house-baked bun 9.25

Firehouse Red Lager

Grilled Chicken Sandwich

Capicola, Havarti cheese, lettuce, tomato, roasted garlic and balsamic aioli on a toasted pretzel bun 10.75

Falafel Sandwich

Tabouli, warm pita bread, hummus, cucumbers, and garlic dressing 9.99

O! Gold Light Lager

Black Bean Veggie Burger

Black beans, peppers, corn and onions, southwest seasoning 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. 5.00 23 oz. 7.00 | Seasonal beers also available. 16 oz. 5.50 23 oz. 7.50



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.



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.

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.

Barrel-Aged Beers

We also offer small batch specialty ales matured in oak barrels. Each unique brew is hand packaged and bottle conditioned for an exceptional drinking experience.



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. 7.50



Firehouse Red Lager

5.0% ABV

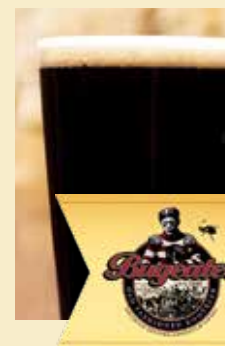
Our Vienna style Red Lager is deep garnet in color and pours with a thick and creamy head. It has a fruity yet low hop aroma to deliver a smooth, delicate palate that is rich with subtle hints of toffee and light caramel. This is a beer that even a light beer drinker is sure to enjoy.



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. 4.00 23 oz. 6.00

Hard Root Beer

16 oz. 5.50 23 oz. 6.50



Samples & Tasters

Flight of Four 7.00

4 oz. samples—your choice
Additional samples 1.75 each

Row of 12 Tasters 15.95

Enjoy 2 oz. tasters of 12 Upstream beers



Kegs & Growlers

1/2 Gallon Growlers

Beer 15.00 Refills 12.00
Root Beer 12.00 Refills 9.00

5 Gallon Kegs

House Beers 75.00
Seasonal Beers 85.00
Root Beer 65.00

15.5 Gallon Kegs

House Beers 140.00
Seasonal Beers 160.00

Ask your server about brewery tours and limited bottles.