



TANGLED ROOTS
CRAFT BEER & KITCHEN

Local Chef Features

Celebrate the season with chef-inspired dishes that elevate classic autumn flavors. Crafted to highlight the best local produce and comforting ingredients, each dish is a showcase of culinary creativity and warmth.

Stout Braised Short Ribs 29

Slow braised short ribs in our Blackball Nitro Stout with braisin' Jus, and served on cheesy parmesan risotto.

Butternut Squash Pasta Bowl 19

Roasted butternut squash and gemelli pasta tossed in a creamy sage sauce with red onion, chili flakes, topped with Pecorino Romano and fresh basil.

Hawaiian Belly Buster Burger 18

8oz beef patty topped pepperjack cheese, arugula, apple wood smoked bacon, bacon aioli, IPA-pineapple onion jam, on a brioche bun. Served with truffle fries.

Italian Beef Flatbread 17

Thinly shaved prime rib and horseradish crema, topped with a mozzarella cheese blend, fresh mozzarella, parmesan, giardiniera, and parsley, all drizzled with au jus.

Butternut Squash Panna Cotta 13

Candied pecans, butternut squash, cookie crumbles, and blueberries topped with Sieur de La Salle Lager maple syrup.

Featured Cocktails

Frosty The Snow-tini 12

By Tony Tosco

Tito's, Mr. Black Coffee liqueur, vanilla syrup, Demerara, 1 oz cocoa powder shaken, rimmed with hot cocoa mix.

Melody Farms Mistletoe 14

By Jason Hahn

Few Bourbon, Pomegranate, lemon, rosemary syrup, ginger beer.

SIGNATURE COCKTAILS

Honest Abe 13

FEW Bourbon, vanilla syrup, Angostura Bitters, Luxardo Cherries, and burnt orange.

Paloma 11

Gran Centenario Silver and fresh lime. Topped with grapefruit soda and a Tajin and kosher salt rim.

Lemon Shake Up 10

Tito's, fresh lemonade, and lemon slices shaken and served over ice with a splash of Sieur de LaSalle Lager.

Mango Margarita 11

Gran Centenario Silver, mango purée, sour mix, Tajin and kosher salt rim, and a splash of Kit Kupfer Amber Ale.

Tangled Margarita 11

Don Julio Blanco, triple sec, fresh lime, and agave nectar.

Espresso Martini 12

Ketel One, Mr. Black Cold Brew Liqueur, and Demerara syrup.

Classic Martini 12

Choice of Ketel One Vodka or Tanqueray N° TEN Gin, dirty or dry, twist or olives.

Pineapple Express 13

Plantation Pineapple Rum, fresh lime, pineapple juice, and Demerara sugar.

Pom Sparkler 12

Grey Goose La Poire, pomegranate syrup, fresh lemon, and sparkling rosé wine.

Peach Lemonade Sangria 11

Deep Eddy Lemon Vodka, peach syrup, fresh lemon, and white wine.

New French Martini 13

Grey Goose, raspberry liqueur, fresh lemon, and pineapple juice.

Moscow Mule 10

New Amsterdam Vodka, fresh lime, and ginger beer.

Naked and Almost Famous 13

Don Julio Reposado, Aperol, fresh lime, simple syrup, touch of Mezcal, grapefruit bitters.

Watermelon Mint Sangria 11

Ketel One, fresh lemon, watermelon syrup, Scarpetto Rosato, grapefruit soda.

WHITE WINE

RUFFINO LUMINA

Pinot Grigio • Delle Venezie IGT

MATUA

Sauv Blanc • New Zealand

THREADCOUNT BY QUILT

Sauv Blanc • Sonoma County

HESS

Chardonnay • Columbia Valley, OR

CAPOSALDO

Moscato • Italy

GLASS BOTTLE

9 | 32

9 | 32

12 | 38

10 | 34

9 | 32

RED WINE

BOEN

Pinot Noir • Russian River Valley, CA

THE STAG

Cabernet Sauvignon • Paso Robles

DECOY BLUE LABEL

Cabernet Sauvignon • Napa, CA

AMALYA

Malbec • Calchaquí Valley, Argentina

RABBEL

Red Blend • Paso Robles, CA

GLASS BOTTLE

12 | 39

11 | 35

17 | 58

13 | 41

12 | 41

SPARKLING WINE

LA MARCA

Prosecco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

12 | 36

11 | 35

ROSÉ

SCARPETTA FRICO ROSATO

Rosé • Tuscany

FLEUR DE MER

Rosé • St Tropez, France

GLASS BOTTLE

9 | 32

15 | 48

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade 4

Natural lemonade, fresh lime juice, and fresh mint.

Grapefruit Basil Gimlet 9

Giffard Pamplemousse N/A, grapefruit, simple syrup, black pepper, basil, Lyre's N/A Sparkling Wine.

Spirit Free Sangria 7

Lyre's N/A Sparkling wine, lemon, blackberry, simple syrup, sparkling water.

Lyre's N/A Sparkling wine (can) 8

Fountain Sodas 3.5

Fresh Brewed Iced Tea 3

Sweet or unsweet (*bottomless*)
With watermelon, pomegranate, or peach +\$0.50

Fresh Ground Coffee 3

Regular or decaffeinated



Welcome

At Tangled Roots our mission is to provide a unique hospitality experience that combines authentic, local craft brewing with high quality cuisine. But while the quality is high, the vibe is distinctly down-to-earth and friendly - as befits our small-town roots. Our goal is to make everyone feel welcome; whether you're a proper connoisseur, or just feeling hungry, and whether you're a seasoned cicerone, or totally new to the world of craft beer, we'll make sure you feel at home and find something that's right for you.

STARTERS

Aunt Bee's Biscuits 8

Three house made biscuits served with a maple cinnamon butter and a strawberry butter.

Bavarian Pretzels 13

Two pretzels, with choice of salted, plain, or 'Everything'. Served with Obatzda cheese and whole grain mustard.

Loaded Tater Tots 12

Tater tots loaded with pico de gallo, jalapeños, bacon aioli, white cheddar, green onion, and lime crema.

Drunken Wings* 14

Crispy, LaSalle Lager brined chicken wings, with a choice of Buffalo, Dry Rub, Carolina BBQ sauce, Korean BBQ sauce, or Brewmaster BBQ sauce.

"Bone-less" Cauliflower Florets 16

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Citrus Thyme Hummus 13

Lemon thyme hummus with olive tepanade. Served with red bell peppers, cucumbers, celery, and grilled artisanal flatbread.

Pimento Pub Dip 14

Melted white cheddar, diced pimentos, sweet corn, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.

Moza-Bella 16

1/2 lb. panko and parmesan breaded fried fresh mozzarella, vodka sauce, pesto, basil, slow roasted tomatoes, and parmesan crisps.

Brewpub Nachos* 17

Devil's Paint Box IPA braised pork shoulder, Brewmaster BBQ Sauce, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.

SOUPS

Bison Chili (Cup) 6 / (Bowl) 9

Slow-simmered bison, beef, and pork in a chunky tomato sauce with red and white beans. Topped with lime crema, pickled red onions, jalapeños, cheddar cheese, and a side of cornbread.

Tomato Bisque (Cup) 5.5 / (Bowl) 7.5

Creamy tomato bisque, parmesan croutons, and fresh basil.

Featured Soup (Cup) 5.5 / (Bowl) 7.5

Ask what our Chef has hand-crafted today.

SALADS

Ancient Grains Salad 16

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and tossed in a lemon vinaigrette.

Add Chicken \$5, Shrimp \$8, or Salmon \$8.

Beer Can Chicken Salad* 20

LaSalle Lager brined grilled chicken breast, mixed greens, avocado, bacon, cucumber, gemelli pasta, gorgonzola, cherry tomatoes, radish, and tossed in a honey-mustard vinaigrette.

Shrimp Salad* 21 GF

Grilled shrimp, romaine, sliced avocado, red onion, corn, tomato, and tortilla strips, and tossed in a honey-lime vinaigrette.

Steak Salad* 21 GF

Sliced filet mignon, mixed greens, avocado, blue cheese, crispy fried onions brined in Devil's Paint Box IPA, and cherry tomatoes and tossed in a balsamic vinaigrette.

FLATBREADS

All flatbreads are made with hand rolled dough. Gluten free bread available upon request.

Margherita 15 GF

House pesto, grape tomatoes, fresh mozzarella, Provolone, and Pecorino Romano cheeses.

Spicy Pepperoni 15 GF

Tomato sauce, pepperoni, house pickled jalapeño and bell peppers, mozzarella, Provolone, and Pecorino Romano cheeses topped with spicy honey drizzle.

Chicken Parmesan* 15 GF

Parmesan panko breaded chicken, roasted garlic, fresh mozzarella, Provolone, shaved Pecorino Romano, vodka sauce, parmesan crisps, house pesto, and fresh basil.

* CONSUMER ADVISORY: The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

 Vegetarian Option (vegan preparation on request if possible)

GF Gluten Free Option Available

BURGERS + HANDHELDS

All our burgers are a ½ lb* ground beef grilled to your liking on a butter-toasted brioche bun.

Gluten free bun available upon request. Substitute Impossible meat patty for \$3.

All burgers and handhelds are served with house seasoned fries, tater tots, or seasoned pub chips unless noted otherwise. Substitute side for \$3 or house side salad for \$2. Add a cup of Bison Chili or Featured Soup for \$3.50.

The TR Burger* 17 GF

Aged cheddar, romaine, dill pickles, frites aioli, sliced tomato, and red onion.

The BBQ Brewmaster Burger* 19 GF

Brewmaster BBQ Sauce, applewood smoked bacon, aged cheddar, dill pickles, frites aioli, and crispy fried onions.

Cease & Desist Burger* 19 GF

House made patty, half ground beef and half bacon, aged cheddar cheese, applewood smoked bacon, chipotle aioli, tomato, and arugula.

Char Crusted Fish Tacos* 19 GF

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, served with corn tortilla chips and salsa roja.

Substitute hickory char crusted grilled cauliflower for vegetarian option.

Pulled Pork Grilled Cheese* 17

Slow-braised pork shoulder, with cheddar and pepper jack cheese, applewood smoked bacon, Brewmaster BBQ sauce, on garlic herb sourdough bread, and served with a cup of tomato bisque.

Chipotle Cheese Steak Panini* 19

Marinated beef tenderloin, pepper jack, bell peppers, onions, mushrooms and chipotle aioli on garlic herb sourdough bread.

Halfway To Nashville* 17

Crispy or grilled chicken breast, dry rub seasoning, Carolina BBQ sauce, pepper jack cheese, crispy bacon, dill pickles, frites aioli, on a toasted brioche bun.

Chicken Parmesan* 18

Panko parmesan breaded chicken breast, fresh mozzarella, vodka sauce, house pesto, on a french roll.

French Dip* 20

Thinly sliced prime rib, horseradish crema, pepperjack, au jus, on a french roll.

Chicken Club* 17

Grilled LaSalle Lager brined chicken breast, avocado, applewood smoked bacon, lettuce, tomato, and chipotle aioli on a toasted brioche bun.

ENTRÉES

Available all day. Add a cup of Bison Chili or Featured Soup for \$3.50.

Chicken Schnitzel* 26

Thinly pounded chicken, lightly breaded, and fried. Served with white cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

Parmesan Cod* 28

Parmesan crusted cod, asparagus, roasted tomatoes, and lemon caper beurre blanc sauce.

Citrus Salmon* 29

Atlantic Salmon with a citrus marinade, toasted ancient grains, roasted asparagus, and carrots.

Beer Battered Fish + Chips* 20

Icelandic Cod, Devil's Paint Box IPA batter, jalapeño coleslaw, caper remoulade, and house seasoned fries.

Gemelli Alla Vodka 19

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce.

Vegetarian option available upon request.

Add Chicken \$5, Shrimp \$8, or Salmon \$8.

Filet Mignon* 49

7oz. filet, garlic butter, and crispy lager brined onion strings. Served with choice of side.

SIDES

Toasted Ancient Grains 6

Truffle Fries 6

Mashed Potatoes 6

French Fries 6

Asparagus 6

Tater Tots 6

with Lemon + Caper Beurre Blanc Sauce

DESSERTS

Cookie Skillet 9

House made cookie in a skillet with a scoop of vanilla ice cream.

Stout Tiramisu 11

Mascarpone lady fingers, soaked in espresso and stout, layered with chocolate mousse, and topped with fresh strawberry.

*Contains alcohol. Must be 21+ to order.

Chocolate Cheesecake 13

Chocolate cheesecake drizzled with chocolate sauce and topped with whipped cream and fresh strawberries on the side.



TANGLED ROOTS

CRAFT BEER & KITCHEN

BRUNCH MENU

ENTRÉES

All kids meals come with a drink and choice of a side.

Nutella Buttermilk Pancakes \$7

French Toast \$7

Cinnamon brioche bread, fresh berries, and whipped cream

"Not Your Kids Meal" \$8

Scrambled eggs, bacon, and tater tots

Chicken Tenders \$7

Your choice fried or grilled

Hamburger Sliders \$8

w/ cheese \$9

Mac & Cheese \$7

SIDES

French Fries

Seasonal Fruit

Mashed Potatoes

Tater Tots

Potato Chips

DRINKS

Fountain Soda

Orange Juice

Milk

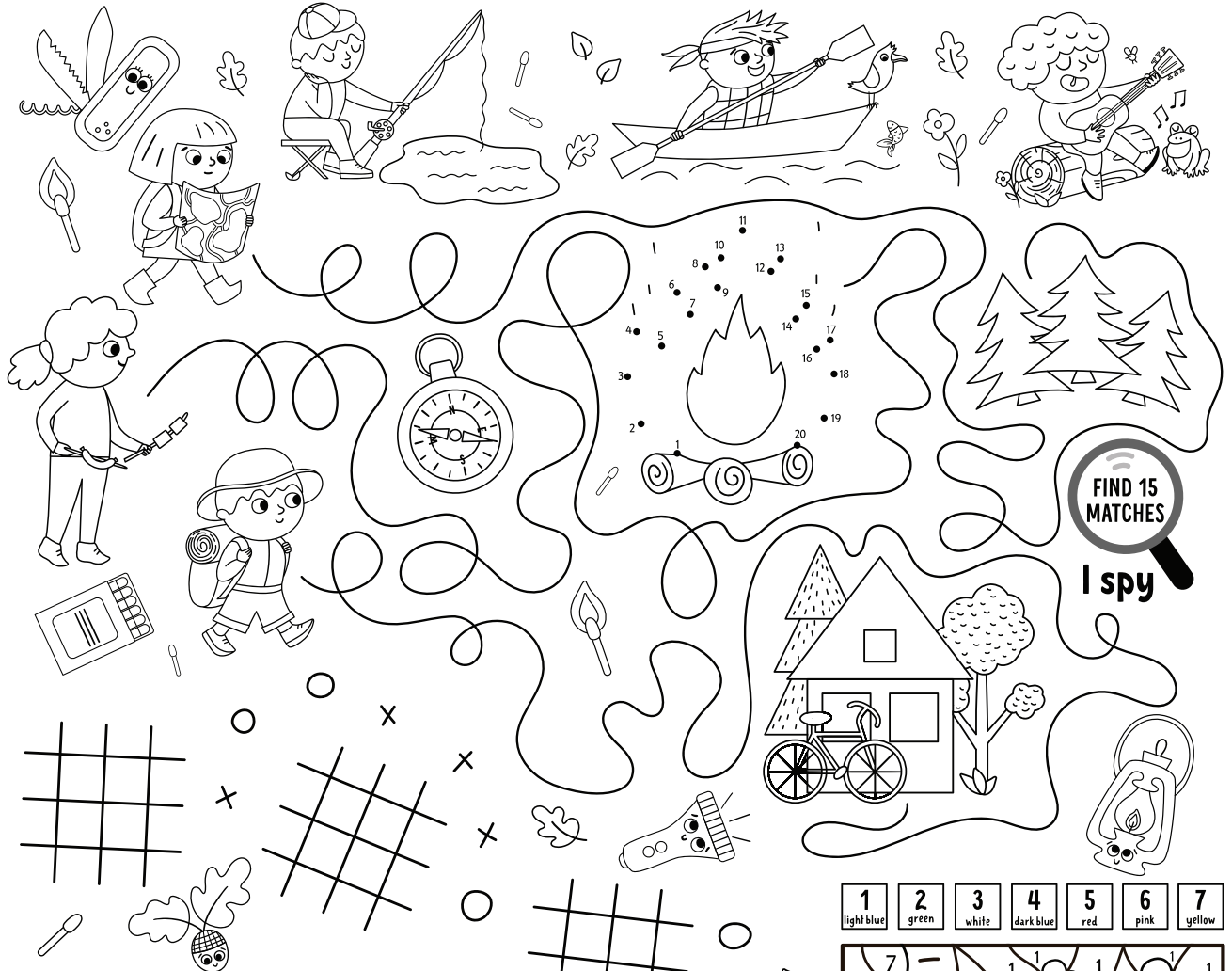
Cranberry Juice

DESSERTS

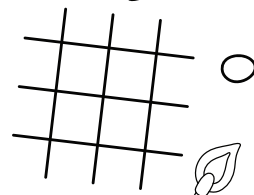
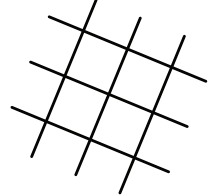
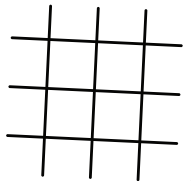
Chocolate Chip Cookie Sundae 4

Vanilla Ice Cream Scoop 3

with or without chocolate sauce.



FIND 15 MATCHES
I spy



BIKE	C	O	M	P	A	S	S
FIRE	B	G	U	I	T	A	R
GUITAR	A	I	B	F	S	R	B
COMPASS	M	N	K	I	R	O	O
ROD	B	A	S	E	E	D	A
MAP	A	E	P	O	S	B	T
BACKPACK	A	E	P	O	S	B	T
BOAT	C	K	P	A	C	K	D

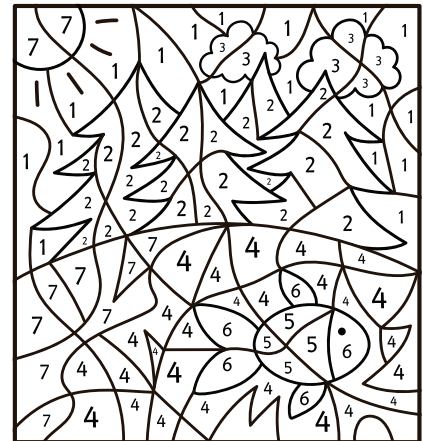
WORDSCRAMBLE

RIFE _____

PASSMOC _____

PACKBACK _____

1 light blue	2 green	3 white	4 dark blue	5 red	6 pink	7 yellow
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BRUNCH MENU

MIMOSAS

Almost bottomless for \$19* (up to four)

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

*Price indicated is per person.

BRUNCH COCKTAILS

Tangled Roots Bloody Mary 13

Tito's Vodka, Kit Kupfer Amber Ale, bloody mary mix, celery salt rim, and a Tangled Roots' garnish.

Mimosa 8

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

Bellini 8

Peach syrup, lemon, and sparkling wine.

Paloma 11

Gran Centenario Silver Tequila and fresh lime. Topped with Fresca and a Tajin and kosher salt rim.

Aperol Spritz 9

Aperol Apertivo, soda, LaMarca Prosecco, orange twist.

Moscow Mule 10

New Amsterdam Vodka, lime, and ginger beer.

Espresso Martini 12

Ketel One Vodka, Mr. Black Cold Brew Liquor, and Demerara syrup.

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

Natural lemonade, hand-squeezed lime juice, & fresh mint

Juice 3

Orange, cranberry, grapefruit, and pomegranate.

Natural Lemonade 3.5

Lemon juice, cane sugar, & water

Fountain Sodas 3.5

Fresh Brewed Iced Tea 3

Sweet or unsweet (bottomless)

With raspberry, pomegranate, or peach +\$0.50

Fresh Ground Coffee - Regular or Decaffeinated 3

(bottomless)

SPARKLING WINE

LAMARCA

Prosecco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

12 | 36

11 | 35

BRUNCH SPECIALTIES

Korean BBQ Chicken & Waffles* 17

Korean BBQ, fried chicken, sunny side up egg, pickled green onion, carrots, spicy maple glaze, spicy siracha aioli, and belgian waffles. Served with a side of tater tots.

Avocado Toast* 16

Sourdough toast, pesto, avocado, everything spice, and scrambled eggs. Served with a side of tater tots.

Stuffed Brioche French Toast 13

French toast, berries, and maple cinnamon cream cheese.

Biscuits & Gravy* 14

Made entirely from scratch! House made biscuits, spiced sausage gravy, and two sunny side up eggs. Served with a side of tater tots.

Breakfast BLT* 15

Applewood smoked bacon, lettuce, tomato, onion, fried egg, and IPA frites aioli.

Brunch Burger* 18

IPA caramelized onions, arugula, tomato, chipotle aioli, bacon, and sunny side up egg.

Breakfast Burrito* 14

Applewood smoked bacon, cheddar, avocado, scrambled eggs, and pico de gallo. Served with a side of salsa roja and tater tots.

Eggs Your Way* 12

Choice of egg style, tater tots, applewood smoked bacon, and multigrain toast.

PACOS

Tacos for breakfast? No problem. Meet pancake taco, or as we like to call it: Paco.

Drunken* 13

Buttermilk pancakes, berries, applewood smoked bacon, spiced candied pecans, nutella, vanilla whipped cream, and maple syrup.

Buffalo Chicken* 15

Buttermilk pancakes, country fried chicken tenders, tossed in buffalo, scrambled eggs, applewood smoked bacon, cheddar, jalapeño maple glaze, and scallions.

Angry* 13

Buttermilk pancakes, scrambled eggs, chipotle aioli, applewood smoked bacon, siracha, cheddar cheese, and jalapeño maple glaze.

FRITTATAS

Southwest* 16

Chorizo, pepperjack, cheddar, avocado, chipotle aioli, pico de gallo, lime crema, cilantro, salsa roja, and tater tots.

Brewmaster* 16

Pulled pork, bacon, cheddar, onion string, tater tots, BBQ, lime crema, and green onion.

Veggie Tales* 15

Mushrooms, asparagus, goat cheese, roasted tomato, arugula, and lemon vinaigrette.

SIDES

Tater Tots 6 

Bacon (3) 4


Seasonal Fruit 6 

Multi Grain Toast 3 

TRY A FLIGHT

Try a flight of four 5oz beers of your choice!
Ask your server today.

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