

BETWEEN THE BREAD

All sandwiches are served with chips and a dill pickle spear.
Upgrade your sandwich: cup of soup, cup of mac n cheese or salad 6.

The Daily Deal

Daily creations made to tempt your palate and satisfy your hunger for not-so-everyday flavors. See the specials board for our daily deal.

Bigger Better BLT

Pecanwood-smoked bacon, arugula, roma tomatoes, and basil mayo piled high on fresh made focaccia. 19

Add fresh mozzarella or avocado 4

Add chipotle chicken 5

The Mountain

Thinly sliced ham, pecanwood-smoked bacon, tomatoes, avocado, basil mayo, and cheddar cheese on a brioche bun. 19

Ancho Beef Dip

Slow-roasted ancho-rubbed tri-tip sliced and stacked to perfection on a hoagie. Served with au jus and horseradish sauce. 18

Add provolone 2

Add mushrooms and onions 2

Mediterranean Melt

Layers of flavors: IPA pesto, arugula, roasted red peppers, roasted onions, mushrooms, feta, and provolone on a focaccia, grilled panini-style. 19

Add ancho roast beef, pecanwood-smoked bacon, or chipotle chicken 5

Southwest Chicken Wrap

Seasoned chicken with pecanwood-smoked bacon, roma tomatoes, cabbage, and chipotle gouda, drizzled in chipotle ranch and stuffed in a chipotle wrap. Enjoy cold or grilled! 18.50

Add avocado 4

Bleu Bird

Marinated chicken breast, honey roasted ham, provolone cheese, crisp arugula, and roma tomatoes drizzled with balsamic glaze and basil mayo. Served on a pressed garlic brioche bun. 18.50

Add pecanwood-smoked bacon 5

Sweet Cheeks

Sweet and juicy slow-roasted adobada pulled pork meets smokin' chipotle heat on a hoagie. Creamy southwest slaw contributes coolness while pickled purple cabbage brings bright colors and bold tang to our most popular sandwich. 18

Sweet Cheeks Burrito

Our famous Sweet Cheek Pork stuffed in a flour tortilla with cilantro-lime rice, cumin slaw, pickled cabbage, and chipotle aioli. Smothered in beer cheese with a pickle de gallo. 20

Three Cheese Squeeze

Provolone and cheddar jack mix panini pressed to perfection. 16

Add smoked ham 3

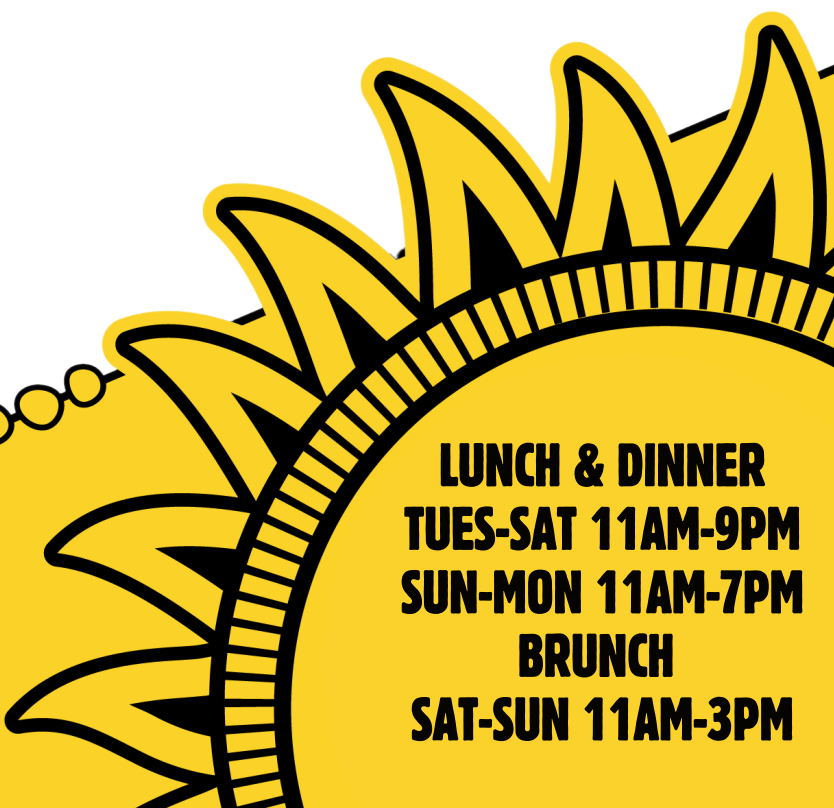
Add pecanwood-smoked bacon 5

Add tomatoes 1

Peanut Butter Dipper

Peanut butter, honey, and wheat bread grilled to perfection and served with a berry dipping sauce. 15

Add pecanwood-smoked bacon 5



LUNCH & DINNER
TUES-SAT 11AM-9PM
SUN-MON 11AM-7PM
BRUNCH
SAT-SUN 11AM-3PM

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SOCIAL PLATES

Ahi Poke Bowl*

Fresh ahi cubes marinated in a special house sauce & sesame oil. Served with avocado, siracha-mayo, green onions, sesame seeds, wakame salad, shredded cabbage, over warm sticky rice with tobiko. 20

Green Chili Hummus

Spicy hummus served with kalamata olives, roasted red peppers, onions, tomatoes, radishes, feta, spiced pepitas, cucumber, cotija cheese, and warm pita. 19

Pretzel Sticks

Two warm soft pretzels served with your choice of 2 sauces: beer cheese, beer mustard, or fruit dip. 12
Add a pretzel. 3

Pint of Bacon

Six thick peacan-smoked bacon strips with your choice of maple syrup, beer mustard or beer cheese sauce for dipping. 12

Mac-N-Cheese

AK Pasta Co. gemelli tossed in our award-winning Kodiak Brown Ale beer cheese sauce and a mozzarella cheddar blend topped off with toasted herb butter breadcrumbs. 15

Veggie Style mushrooms, onions, broccoli and roasted red peppers. 4

Fine-Swine bacon, smoked ham and pulled pork. 4

GREENS & THINGS

Add to any salad:

Avocado 4

Peacanwood-smoked bacon 5

Chipotle chicken or ancho roast beef 5

Smoked salmon 7

Cashew Chicken

Mixed greens, cabbage, carrots, mandarin oranges, and green onions topped with roasted cashews, sesame seeds, and soy-sesame chicken all tossed in a cilantro-ginger dressing. 18

Harvester's Delight

Mixed greens tossed with diced apples, candied pepitas, roasted butternut squash, radish, bleu cheese crumbles, and maple-spiced vinaigrette with a balsamic drizzle. 18

Southwest Caesar

Mixed greens with parmesan, cotija, garlic croutons, spicy pepitas, and cilantro-poblano dressing. 18

SOUP & THINGS

Triple Play

Cup of soup, side salad, and spent grain roll with butter. 16

Kodiak Brown Cheddar

Rick velvety cheddar ale soup made with our signature Kodiak Brown Ale, special spices, and premium cheddar cheese. Cup 9 | Bowl 13

Choose 2 topping stir-ins: Sweet cheeks, bacon, chorizo, broccoli, croutons

Daily Soup

Check our specials board or ask your server. Cup | Bowl

BEVERAGES

House Made Root Beer 6 | refill 2.50

House Made Blue Top Soda 6

add syrup (ask about our flavors) 0.50

Zip Kombucha 9

Beach Tribe Soda Works 5

Kaladi Brothers Coffee 5

Iced Tea 5

Menu items may contain or come into contact with dairy, gluten, nuts, shellfish, & other known allergens. If you have any allergies or would like more information about ingredients used, please speak with a server.

18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.