

NOON WHISTLE BREWING

STARTERS

Baked Pretzels \$8

Choose 1 sauce: Warm Beer Cheese, Gummy Maple Mustard or Horseradish-Scallion Dip (extra sauce \$2 ea)

Pork Belly Minis (3) \$12

Ale Braised Pork Belly w/ Lettuce, Tomato, & Garlic Aioli on Pretzel Buns

Spam & Truffle Tater Tots \$14

Baked Tots, tossed w/ Spam, Truffle Cheese, Smoked Cheddar, Truffle Oil, Fried Egg, Green Onions & Parmesan

Baked Spinach & Artichoke Dip \$10

Topped w/ Green Onions
Served w/ Warm Garlic Naan Minis

Jerk Shrimp Tacos (4) \$12

With Mango/Cabbage Slaw & Pickapeppa Sauce. On Corn Tortillas

FLATBREADS

Caprese \$10

Fresh Mozzarella, Parmesan, Tomato, Basil, & Pesto

Flatbread of the Day
Ask Your Server or Bartender

KIDS

Mini Cheese & Tomato Sauce Flatbread w/ Chips \$4

Baked Mini Chicken Corn Dogs w/ Chips \$6

HANDHELDS

Hand Helds come with Potato Chips.
Sub a side +\$1.50

Panini of the Day
Ask Your Server or Bartender

Leisel Braised Bratwurst \$11

Bratwurst Sourced from Wheaton Meat Co. braised in Leisel Weapon German Hefeweizen w/ Ale Roasted Peppers & Onions on a Pretzel Roll
Add Beer Cheese \$2

 **Beer Can Chicken Shawarma** \$12
w/ Chimichurri Yogurt, Tomatoes, & Feta on a French Roll

 **Bernie Braised Beef** \$13
Braised in Bernie Milk Stout, Baked w/ Ale Braised Onions, Jalapenos, & Mozzarella on a French Roll

Shredded BBQ Jackfruit \$13
w/ Red Cabbage Slaw on an Onion Roll

Grilled 3 Cheese Panini \$11
Mozzarella, Smoked Cheddar, & Creamy Brie on Sourdough Bread
+ bacon \$2 + tomato \$1

Cubano Sandwich \$13
Fire Roasted Pork Loin, Black Forest Ham, Melted Swiss, Pickles, Dijon Mustard & Roasted Garlic Aioli

SIDES

sub a side \$1.50, solo side \$4

Garlic-Parmesan Cauliflower, Tater Tots, Roasted Fingerling Potatoes, Cranberry Brussels Sprouts, or Mac-n-Cheese

THURS: 4-9
FRI/SAT: 12-9
SUN: 12-6



SIGNATURE ITEM

SPECIALS

12/30-1/2

Flatbread

Chipotle ranch chicken w/ black bean/corn relish and avocado \$13

Panini

Prosciutto, spiced apples, herbed cream cheese and red onion \$13

Soup

Smoked Salmon Chowder \$5

Dessert

House Made Smores Pop Tort [®] \$5

Brunch

11AM - 3PM

EVERY SATURDAY & SUNDAY



QUICHE OF THE DAY

\$9

*Ask Your Server or Bartender. Comes with your choice of a side
sides listed on lunch/dinner menu

SMOKED SALMON FLATBREAD

\$12

Toasted flatbread with smoked salmon, tomatoes, shallots, capers, everything bagel seasoning, brie cream, and micro arugula.

NOON BENEDICT

\$11

Two over easy eggs on top of baked tator tots, Nueske ham, topped with a rich hollandaise sauce.

SPICY SHAKSHUKA

\$10

Two baked eggs on top of spicy tomato and white bean shakshuka served with toast

MARY'S BREAKFAST SANDWICH

\$9

*Two scrambled eggs with melted cheddar cheese on a toasted croissant.
Choice of any side.
Add Nueske ham or bacon \$3*

ON THE SWEETER SIDE

CINNAMON ROLL DUO

\$9

*Topped with sweet melty cream cheese frosting.
Add candied bacon \$2
Served with fruit*

HOUSE MADE POP TORTS (2)

\$5

Light, flakey pastries filled with strawberry jam topped with sweet cream cheese frosting

*Endless mimosas/beermosas \$16
*2 hour limit**

Micheladas \$10