Food

FOSTERING COMMUNITY, ONE PINT AT A TIME

Shareables

SLBC Bayarian Pretzel

a sizeable german classic, served with our SLBC ale cheddar and spicy grain mustard

Pork Nachos

slow-cooked pulled pork piled high on tortilla chips with our SLBC ale cheddar, fresh pico de gallo, sour cream, and pickled red onions

Charred Veggie Nachos

fire-grilled seasonal veggies piled high on tortilla chips, with our SLBC ale cheddar, fresh pico de gallo, sour cream, and pickled red onions

Spinach and Artichoke Dip rich and creamy house-made spinach and artichoke dip, served with kettle chips, baby carrots, and celery sticks

Pico and Chips @ SECTION 1

house-made pico de gallo served with your choice of either kettle chips or tortilla chips

Maple Glazed Bacon Wrapped Dates four tender dates wrapped in crispy bacon, served with a sweet maple glaze

Fresh Greens and Soups

Homemade Chili

our traditional SLBC beef chili, made with crushed tomatoes, red beans, fresh ground chuck, spanish yellow onion, and our house spice blend

Tomato Basil Bisque rich and decadent scratch-made tomato basil bisque, garnished with a little olive oil and basil

Featured Soup ask about our in-house soup feature

House Salad

mixed greens, tomatoes, onions, cucumbers, and croutons served with your choice of dressing

Nutty Goat Salad
seasonal berries, apples, housecandied pecans, and crumbled goat
cheese on a bed of mixed greens
with apple cider vinaigrette dressing

earthy beets, tangy feta, and crunchy pumpkin seeds served on a bed of mixed greens with a balsamic vinaigrette dressing

Dressing Options: Ranch, 1000 Island, Apple Cider Vin, Balsamic Vin





Handhelds

Served with a side Gluten Free Buns Available

Pig Power Bowl



slow-cooked pulled pork, house slaw, green onions, bbg mop sauce, and sour cream over a bed of brown rice

Roasted Turkey Bowl

roasted turkey, cranberries, and baby carrots on a bed of whipped potatoes, served with a pan gravy and topped with green onions

Dan Dan Noodle Bowl

sweet and spicy asian-style ground pork served on a bed of soba noodles and topped with shiitake mushrooms, baby spinach, shaved carrots, cilantro, green and pickled red onions

Charred Veggie Bowl



fire-grilled seasonal veggies, mixed greens, tomatoes, avocado and green onions over a bed of brown rice

SLBC Gyudon Bowl

thinly-sliced beef simmered in a savory japanese style sauce with onion slivers, served on a bed of white rice and topped with pickled onion and green onions

Japanese Curry Rice Bowl

beef roast, potatoes, carrots, and onions slowcooked in a velvety sweet-savory curry sauce and served alongside steamed white rice

Mac & Cheese Bowl

rich and creamy house-made mac and cheese made with smoked cheddar and parmesan, garnished with crunchy herb breadcrumbs and green onions

Add Protein:

pulled pork, chili, bacon, corned beef, charred veggies

Corned Beef Reuben

thinly sliced corned beef, applekraut, swiss cheese, and 1000 island dressing pressed between marble rye bread

Apple Turkey Bacon & Brie

roasted turkey, granny smith apples, bacon & brie cheese spread on toasted sourdough bread

Veg-Head Grilled Cheese

seasonal grilled veggies, baby spinach, avocado, and pimento cheese spread pressed between sourdough bread

Turkey Bahn Mi

roasted turkey on a french baguette topped with a slaw of carrot, cucumber, red onion, our house made sesame lime vinaigrette, and cilantro

Pulled Pork Sandwich

slow-cooked pulled pork topped with sharp cheddar, mop sauce, and pickled red onions on a toasted brioche bun

SLBC Chili Dogs

two all angus beef hotdogs in steamed buns topped with our house made chili, shredded cheese, and diced raw sweet onions

SL BLT

bacon, mixed greens, fresh sliced tomato and mayonnaise on toasted sourdough bread

Grilled Cheese & Tomato Basil Bisque

a hint of nostalgia, our grilled cheese, made with smoked cheddar, served with our house-made tomato basil bisque *no side*

Sides

Kettle Chips - Tortilla Chips - Cole Slaw Jumbo Dill Pickle - Smokehouse Potato Salad - Greek Feta Pasta Salad - Mashed

Potatoes