

# MOTHER BUNCH

825 N 7th St Phoenix, AZ 85006 602+368+3580 www.MotherBunchBrew.com

## SHARED PLATES

### **P.E.I. Mussels\*** 15.00

Prince Edward Island mussels steamed in MB beer, butter, garlic, crushed red pepper, tomato and green onion

Served with French bread

### **House Cured Salmon** 15.00

Citrus vodka cured salmon. Served with herbed goat cream cheese, capers, tomatoes, cucumbers, red onion, pickled fennel and crostini

### **Smoked Chicken Lettuce Wraps** 11.00

Smoked chicken, celery, red onion, pecans, granny smith apples, dried pineapple and red wine vinaigrette.

Served with romaine lettuce cups

### **Smoked Wings** 12.00

Dozen smoked chicken wings served with house made ranch or bleu cheese, carrots & celery.

Sauces: MB wing sauce, or habanero bbq

### **Pretzels** 9.00

Soft baked pretzel sticks served with Creole mustard and MB beer cheese sauce

### **Loaded Potato Skins** 12.00

Crispy fried potato skins stuffed with your choice of shredded pork, smoked tri-tip, smoked chicken or bacon.

Topped with cheddar cheese, green onion and sour cream

### **MB Beer Mac<sup>v</sup>** 10.00

House made cheddar sauce spiked with MB ale. Try the smoked tri-tip and sriracha or bleu cheese and bacon for \$1.00

### **Beer Mac Trio** 11.00

A sample of all three mac n' cheeses

### **Bacon Popcorn** 6.00

### **Vegetable Pate<sup>vg</sup>** 9.00

A vegan dip with spring peas, cilantro, ginger, almonds and lime. Served with French bread and crostini

### **Roasted Garlic Spread<sup>vg</sup>** 9.00

Slow roasted garlic mixed with olive oil and served with French bread and crostini

### **House Smoked Olives<sup>vg</sup>** 8.00

Served with olive oil and French bread

### **Salty Pork Rinds** 6.00

Pork rinds fried to order tossed in secret spices. Served with salsa

## SALADS

### **Nicoise Salad with Tuna\* or Marinated Tofu\*<sup>GF/VG</sup>** 15.00

Searred rare ahi tuna\* or seared tofu over gem lettuce, hard-cooked egg, capers, red onion, smoked olives, tomato, potato and green beans.

Lemon Tarragon Vinaigrette

**Whole / Half**

### **Arugula, Pear, and Bleu Cheese<sup>v, GF</sup>** 10.00 / 6.00

Fresh arugula, sliced pears, crumbled bleu cheese, red onion and candied walnuts.

Champagne Pear Vinaigrette

### **Bleu Cheese Wedge Salad** 10.00 / 6.00

Baby iceberg lettuce, tomato, red onion and bacon

Creamy Bleu Cheese Dressing.

Add a hard cooked egg \$1

### **Spinach and Apple<sup>vg, GF</sup>** 10.00 / 6.00

Baby spinach, red onion, sunflower seeds, cucumber, fresh oranges, fresh apples, and dried cranberries.

Orange IPA Vinaigrette

### **The Whole Garden<sup>v</sup>** 10.00 / 6.00

Mixed greens, cucumber, red onion, carrot, tomato, bell peppers, and house made croûtons

Aged Red Wine Vinaigrette

### **Bacon Ranch** 10.00 / 6.00

Romaine, house made croûtons, crispy bacon and shredded four cheese blend.

House Made Ranch Dressing

### **Add to any salad\*** 5.00

Hickory smoked chicken, smoked turkey, ahi tuna salad, shaved tri-tip, shredded pork, chicken salad, marinated tofu

Add Bacon 1.00

Add Seared Ahi Tuna Steak\* 7.00

## SOUPS

### **French Onion** 7.00

### **Soup du Jour** 7.00

Ask your server for details

**GF**-Gluten Free **v**-Vegetarian **vg**-Vegan

\*These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.

# MEAT & CHEESE BOARD

<b>Cheeses:</b>	<b>Minimum 2 choices</b>	<b>Meats:</b>	<b>4.00/choice</b>
• Manchego (Spain)	• Cambozola Bleu (Germany)	• Seared Pork Belly	• Finocchiona Salame
• Fontina (Denmark)	• Beehive Apple Walnut	• Sopressata	• Italian Dry Salame
• Smoked Gouda (Holland)	• Smoked Cheddar (US)	• Mortadella	

Choice of side: Fries, seasonal vegetables, pale-ale mashed potatoes, vegan sweet mash, bacon ranch or garden salad. Substitute beer mac for \$1

## BURGERS

### **The MOTHER of All Burgers\*** **15.00**

Topped with fried pork belly, white cheddar, lettuce, tomato, red onion, smoked tomato jam and aioli on a brioche bun.

Add a fried egg\* \$1 or an extra burger patty\* for \$6

### **Western Burger\*** **15.00**

Topped with smoked tri-tip\*, cheddar, crispy onions, pickled jalapenos, aioli, and smokey bbq sauce on a brioche bun

### **Balsamic Bleu Cheese Burger\*** **15.00**

Bleu cheese, bacon, spinach, pickled red onion, balsamic reduction and aioli on a brioche bun

### **3 Alarm Burger\*** **15.00**

Roasted poblano, green chilies, pepper jack cheese, red onion and jalapeno aioli on a brioche bun

### **Crown Burger\*** **15.00**

Topped with corned beef, Swiss cheese, thousand island and pickled red cabbage on a brioche bun

### **Backyard BBQ Burger\*** **15.00**

Topped with pulled pork, MB beer cheese, crispy onions, Creole mustard and pickles on a brioche bun

### **American Burger\*** **12.00**

Topped with aioli, lettuce, tomato and onion  
Add cheese (Swiss, sharp cheddar, white cheddar or pepperjack) or bacon \$1 Add an egg \*\$1

### **Pan-Am Tofu Burger** **12.00**

Marinated tofu, cucumber, shredded carrots, cilantro, red onion, mixed greens and a sriracha sauce on ciabatta

### **Sweet Potato & Black Bean Burger** **12.00** <sup>VG</sup>

Made in house topped with lettuce, tomato, red onion and smoked tomato jam on ciabatta

### **7th Street Sliders** **14.00**

3 per order served on pretzel bread with choice of side  
– Pork belly, apples, pickled fennel, goat cheese  
– Burger, cheddar, caramelized onion\*  
– Hickory smoked chicken, Swiss cheese, house mustard  
– Grilled cheese, sliced tomato V (add bacon \$1)  
– Grilled zucchini, grilled onion, green chile, pepperjack<sup>V</sup>  
– Smoked tri-tip, poblano and pepper jack cheese\*  
– Turkey, bacon, ranch and Swiss  
– Pulled pork, crispy onion and white cheddar

### **Brewhouse Chicken** **13.00**

Shredded smoked chicken with white cheddar, fresh sliced apples, red onion, ranch and MB wing sauce on ciabatta

## SPECIALTIES

### **Seasonal Vegetable Hot Pot** <sup>VG</sup> **12.00**

A ragu of fresh garden vegetables in a smokey bell pepper, garlic and tomato sauce. Served over polenta cakes (no sides).

Add tofu, smoked chicken, turkey, tri tip or shredded pork \$5

### **The Downtowner** **14.00**

French bread, mortadella, Italian dry salame, sopressata, manchego cheese, roasted red pepper, lemon pickled cauliflower, spinach, grilled onions and aioli.

### **Phoenix French Dip** **13.00**

Thin sliced, smoked tri-tip served on French bread with horseradish sauce, arugula, spicy fennel frond pickles, and melted Swiss. Served with a side of au jus

### **Corned Beef Reuben** **15.00**

Corned beef slow cooked 'til tender in McBride's Irish Red Ale topped with melted Swiss cheese, house made thousand island and pickled red cabbage on toasted rye

### **MB Cheesesteak** **13.00**

Smoked tri-tip, caramelized onion, roasted red bell pepper, pickled jalapeño and MB beer cheese sauce on toasted French bread.

### **Smoked Turkey** **13.00**

Toasted wheat bread, smoked turkey, raspberry jalapeño jam, mixed greens, cucumber and red onion with apple walnut smoked cheddar (may substitute marinated tofu)

### **The Piggy Bank** **14.00**

Pulled pork, seared pork belly, bacon, white cheddar, Creole mustard, red onion and pickles on a brioche bun.

### **Chicken Salad Sandwich** **13.00**

Smoked chicken, celery, red onion, pecans, granny smith apples, dried pineapples and red wine vinaigrette. Served on toasted wheat bread with mixed field greens.

### **Smokey Tuna Melt** **13.00**

Smoked ahi tuna salad topped with fresh tomato and melted sharp cheddar on toasted rye

### **PBBLT** **12.00**

Slow roasted pork belly, bacon, lettuce, tomato and aioli on grilled sourdough

### **Whole Garden Sandwich** <sup>VG</sup> **12.00**

Toasted wheat bread, grilled zucchini, roasted red peppers, red onion, cucumber, roasted tomato, spinach, and balsamic. Add marinated tofu \$5

### **Bayless Brown** **13.00**

Smoked turkey breast, cheesy mornay sauce and bacon. Served open-faced on grilled sourdough topped with an arugula salad. Add an egg \*\$1

\*These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.

Split plate charge \$2.00 (Includes two full sides)

**GF** - Gluten Free **V** - Vegetarian **VG** - Vegan