

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^v 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^{vg} 9.00

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

Roasted Garlic Spread^{vg} 9.00

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

House Smoked Olives^{vg} 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*^{GF/VG} 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^{v, GF} 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^{vg, GF} 10.00 / 6.00

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

Orange IPA Vinaigrette

The Whole Garden^v 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

Cheeses:	Minimum 2 choices	Meats:	4.00/choice
<ul style="list-style-type: none"> • Manchego (Spain) • Fontina (Denmark) • Smoked Gouda (Holland) 	<ul style="list-style-type: none"> • Cambozola Bleu (Germany) • Beehive Apple Walnut Smoked Cheddar (US) 	<ul style="list-style-type: none"> • Seared Pork Belly • Sopressata • Mortadella 	<ul style="list-style-type: none"> • Finocchiona Salame • Italian Dry Salame

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^{VG} 12.00

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^V
 – 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^{VG} 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^{VG} 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

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

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