

EAST NASHVILLE BEER WORKS

Food Menu



Appetizers

SALSA VERDE

Roasted tomatillos and jalapeño peppers, garlic, limes, and cilantro blended together in a delicious salsa, served with corn tortilla chips. - \$5

EMPANADAS

Oven baked corn flour pastries filled with chicken, potatoes, onions, and spices. Served with a side of Aji sauce - jalapeños, cilantro, green onions, and lemon. **4 empanadas - \$10**

HUMMUS AND PITA (VO)

House made hummus and oven toasted pita bread. With Kalamata olives and feta - \$7

TOASTED CHEESY BREAD

A hearty portion of toasted bread loaded with garlic sauce, mozzarella, goat cheese and feta. Served with a side of marinara sauce - \$11

Salads

HOUSE SALAD (VO)

Spring Mix, red onions, apples, walnuts and goat cheese - \$7

GREEK SALAD (VO)

Spring Mix, kalamata olives, red onions tomatoes, feta - \$7

ARUGULA SALAD (VO)

Arugula, goat cheese, dried fruit, red onion, and sunflower seeds - \$7

BURRATA CAPRESE

Creamy buratta cheese, tomato slices, and basil served with our house made balsamic vinaigrette - \$7

BUFFALO CHICKEN SALAD

Spring Mix, Buffalo Chicken strips, onion, tomatoes, goat cheese, mozzarella - \$9

Dressings: House made Balsamic Vinaigrette, Ranch, Taziki, Honey mustard

Add to Your Salad: Chicken, Prosciutto, or Pepperoni - \$2

Other Drinks

GRANNY'S TEA

Home made sweet tea with lemonade and fresh mint leaves - \$3

SPRECHER SODAS

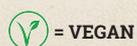
Root Beer, Orange Dream and Kola flavor available - \$3

BONGO JAVA COLD BREW

On tap Nitro cold brew coffee from Bongo Java - \$3

WALKER BROTHERS KOMBUCHA

Non-Alcoholic local Kombucha in cans, high gravity (5% ABV) on tap - \$7



= VEGAN



= GLUTEN FREE

(VO) = VEGAN OPTION

Pizza

10" individual pies

CLASSIC CHEESE

Simple pie with our house marinara sauce and mozzarella cheese - \$9

PEPPERONI

House Marinara base, seasoned pepperoni medallions and mozzarella cheese - \$10

MARGHERITA

Thinly sliced fresh mozzarella, diced tomatoes, and fresh basil, house marinara base - \$10

WHITE

Creamy burrata cheese, goat cheese, sunflower seeds, and arugula drizzled with honey, on a simple olive oil base - \$12

SRIRACHA CHICKEN

Marinara Base, mozzarella, chicken strips, jalapeno slices, red onions, goat cheese, with sriracha sauce drizzle - \$12

FRESCA VEGGIE

Olive oil base, topped with mozzarella, diced tomatoes, onions, basil, and house-made pesto - \$11

BUFF CHICKEN

Buffalo wing sauce base, mozzarella, buffalo chicken strips, red onions, goat cheese, and a drizzle of ranch - \$12

VEGGIE

House Marinara sauce, mozzarella cheese, red onions, diced tomatoes, mushrooms, topped with spring mix - \$10

ITALIAN

Italian sausage, pepperoni, prosciutto, and banana peppers, marinara base with mozzarella cheese - \$12

THE PERFECT PIG

BBQ Sauce base, Mozzarella and Cheddar cheese, Pulled Pork, Onions, BBQ Sauce Drizzle - \$12

VEGAN OLDE WORLD

No Cheese, marinara base, mushrooms, tomatoes, banana peppers, onions, jalapenos, basil, spring mix. Served on Vegan cauliflower crust. - \$11

Add BE-Hive Vegan Cheese +\$3

VEGAN PEPPERONI

The BE-Hive Seitan Pepperoni, marinara, with their vegan smokehouse white cheese. Served on vegan cauliflower crust - \$14

VEGAN SAUSAGE

The BE-Hive Seitan spicy Italian sausage crumbles, vegan smokehouse white cheese, marinara base. Served on vegan cauliflower crust. - \$14

Add on BE-Hive cheese/meat for \$3

Gluten-Free/Vegan Crust: Swap our regular crust on any pizza, Nashville local Rich's gluten free/vegan cauliflower \$1

Add to your Pizza: Add any Meat (\$2), Cheese (\$2), or Veggie (\$1)

EAST NASHVILLE BEER WORKS

Our Story



East Nashville Beer Works began as an idea in late 2014, to be a small, neighborhood brewery based right here in East Nashville, Tennessee. A growing and thriving area, our plan was to focus on the taproom, while also distributing beer out to the Middle Tennessee market.

The brewery and taproom, founded by Anthony Davis and Sean Jewett, opened to the public in the summer of 2016. The goal was to create a unique space, but with a foundation of great beer first and foremost in a multitude of styles. We wanted a simple, but hearty food offering centered around great pizza, salads, and apps. Our taproom became the community gathering space we had always envisioned. We have hosted networking events, birthdays, anniversaries, and even weddings. We've also become known for our great outdoor space with a beautiful beer garden, and a fun vibe that is also family friendly. This explains our motto, "Beer is Community."

Our best-selling beers include our Honey Blonde Ale, "Miro Miel" which has been featured at both Ryman Auditorium, and The Grand Ole Opry. Cumberland Punch American Wheat and our Woodland Street Session IPA Series have also been big sellers in the Middle Tennessee area. All of our bar and restaurant partners, as well as our distributor Bounty Beverage are a big part of our growth as a brewery. Here in the taproom you will always find several other interesting beers to enjoy that are exclusive batches. You are now part of our story, and part of the East Nashville Beer Works community. Thank you for allowing us to follow our passion.

Cheers!

Desserts

SEASONAL BEER FLOATS

Vanilla ice cream combined with one of our seasonal beers - \$6

FLOATS

Vanilla ice cream combined with your choice of soft drink - Sprecher Root Beer, Sprecher Orange Cream, Sprecher Kola - \$5

Pairings

MIRO MIEL HONEY BLONDE - FRESCA VEGGIE, WHITE

Light and refreshing beer, with light and refreshing pizza. Miro pairs well with any pizza, as the honey perfectly accentuates our crust. We think both the White and the Fresca Veggie are perfect companions to our flagship beer.

CUMBERLAND PUNCH AMERICAN WHEAT - SRIRACHA CHICKEN

This crisp, citrus forward wheat beer is always a hit with spicy food, and this combination does not disappoint.

EAST BANK CITRA IPA - BUFF CHICKEN

IPAs and "hot" are a match made in heaven. Our Buffalo Chicken isn't super spicy by any stretch, but the heavy aromatic, fruity hopped Citra IPA feels right at home with this pie.

ROAMING DOG ASB - CLASSIC PEPPERONI

Comfort food in any season, our balanced Roaming Dog American Special Bitter goes amazing with the simple, classic Pepperoni pie. The caramel malt really stands out with our crust.

YOUNG HICKORY SMOKED PORTER - ITALIAN

With our lightly smoked, flagship dark beer Young Hickory, why not our meatiest pie, the Italian? Bring the meat flavors forward on your pallet with the hickory smoked flavor and aroma.