

# SKY HARBOR



## SNACKS & SALAD

### BAVARIAN PRETZEL | 13.99

Warm salted pretzel, whole grain mustard, maple butter, Bière Blanche beer cheese

### BREWER'S BOARD | 25.99

Warm salted pretzel, prosciutto, bratwurst, marinated olives and heirloom cherry tomatoes, Bière Blanche beer cheese, whole grain mustard, whipped maple butter

### HUMMUS BOARD | 13.99 ✓

Cucumber, cherry tomatoes, olive oil, oven toasted flatbread      ADD chicken +6

### CHICKEN WINGS | 18.99

Twice baked until crispy, served with carrots, celery, buttermilk ranch, and choice of: spicy buffalo, chipotle bbq, sweet chile glaze, or lemon pepper dry rub

### CAESAR | 14.99 ✓

Romaine hearts, hand-grated parmesan, garlic croutons, creamy caesar dressing      ADD chicken +6

### GRILLED CHICKEN & APPLE SALAD | 19.99 GF

Mixed greens, romaine hearts, candied walnuts, granny smith apples, crumbled goat cheese, creamy honey dijon vinaigrette

## DESSERTS

### CINNAMON SUGAR PRETZEL | 12.99

Warm cinnamon sugar coated pretzel & maple butter

### STRAWBERRY BASQUE CHEESECAKE | 12.99

Cheesecake, fresh strawberries, chocolate drizzle

### CARAMEL APPLE MINI BROWN BUTTER CAKE | 12.99

Mini brown butter cake, granny smith apples, caramel drizzle

## RUSTIC PIZZAS | WHOLE/HALF

Made on a Romana pizza crust imported from Italy

### FORMAGGIO | 19.99/11.99 ✓

Crushed San Marzano tomato sauce, fresh and shredded mozzarella, goat cheese, parmesan cheese

### SPICY SOW | 20.99/12.99

Crushed San Marzano tomato sauce, shredded mozzarella, pepperoni, sopressata, chili flakes

### PROSCIUTTO & GOAT CHEESE | 20.99/12.99

Prosciutto di parma, extra virgin olive oil, crushed San Marzano tomato sauce, fresh mozzarella, balsamic dressed arugula, red onions

### SAUSAGE & MUSHROOM | 20.99/12.99

Crushed San Marzano tomato sauce, bratwurst, mushrooms, fresh and shredded mozzarella

### MARGHERITA | 19.99/11.99 ✓

Crushed San Marzano tomato sauce, fresh and shredded mozzarella, basil

### FARMHOUSE VEGGIE | 20.99/12.99 ✓

Crushed San Marzano tomato sauce, mushrooms, tossed cherry tomatoes, marinated olives, fresh mozzarella, arugula

## VEGAN PIZZAS

### MARGHERITA | 19.99/11.99 ♥

Crushed San Marzano tomato sauce, vegan cheese, basil

### FARMHOUSE VEGGIE | 20.99/12.99 ♥

Crushed San Marzano tomato sauce, mushrooms, tossed cherry tomatoes, marinated olives, vegan cheese, arugula

# BREAKFAST

SERVED UNTIL 11:00AM



## BREAKFAST PIZZA | 20.99/12.99

Bière Blanche beer cheese, topped with eggs, bacon, bratwurst, mozzarella, and parmesan cheese

## THE FLY BY | 14.99

Scrambled eggs, breakfast potatoes, choice of bacon, sausage patty, or oven roasted bratwurst, toast

## BREWER'S BREAKFAST BURRITO | 12.99

Scrambled eggs, breakfast potatoes, signature beer cheese, black beans

ADD bacon, bratwurst or sausage + \$6

## BIÈRE BLANCHE WAFFLE | 12.99

Made with Bière Blanche waffle batter, topped with whipped maple butter, maple syrup

## AVOCADO TOAST | 12.99 ✓

Sour dough, arugula, smashed avocado, tossed cherry tomatoes, goat cheese

# BREAKFAST SIDES

## EGGS | 6

## TOAST | 3

Multigrain or sourdough

## GLUTEN FREE TOAST | 4

## BREAKFAST POTATOES | 5

Potatoes seasoned to perfection

## FRUIT | 6 ✓ ♥

Honey dew, blueberry, and strawberry

## BACON | 5

## SAUSAGE PATTY | 5

## BRATWURST | 5

## CHICKEN | 6



2019 WINNER / BEST BREWERY IN THE U.S. COPA CERVEZAS DE AMERICAS

# BREAKFAST BEVERAGES

See full bar menu for more options



## BEERMOSA \$14.99

Bière Blanche Belgian Witbier, fresh orange juice

## HAUS BLOODY MARY \$16.99

Vodka, bloody mary blend garnished with soppressata, bratwurst, fresh mozzarella, olives, lemon skewer and tajin/salt rim

## MIMOSA \$14.99

Sparkling white wine, fresh orange juice

## FUZZY NAVEL \$12.99

Peach schnapps, fresh orange juice

## IRISH COFFEE \$15.99

Hot coffee, Jameson, Irish cream

## ESPRESSO MARTINI \$14.99

Vodka, coffee liqueur, shot of espresso

# BEVERAGES 3.99



## TEMPE

730 S. MILL AVE., #102

TEMPE, AZ 85281

[480] 314-2337

## PHOENIX

214 E. ROOSEVELT ST

PHOENIX, AZ 85004

[623] 213-8229

## CHANDLER

95 W BOSTON ST

CHANDLER, AZ 85225

[480] 656-1639

## MESA

COMING SOON

# HAUS BREWS



## AWARD WINNING BREWS

**DAY DRINKER® LIGHT LAGER** ABV 3.5% • IBU 12 \$11.99

Award-winning American light lager made with 100% pilsner malt, extremely crushable, low carb and low cal, **gluten reduced**.

**GERMAN-STYLE PILSNER** ABV 5% • IBU 39 \$11.99

Crisp pilsner brewed with Weyermann pilsner malt, Augustiner yeast and European Noble hops, gluten reduced.

**BEACH CRUISER MEXICAN AMBER** ABV 5.5% • IBU 23 \$11.99

Traditional Vienna lager, light amber in color with slight malt characteristics, crisp and easy drinking, gluten reduced. Served with or without lime.

**BIÈRE BLANCHE BELGIAN WITBIER** ABV 4.98% • IBU 11.2 \$11.99

Traditional Belgian witbier brewed with Moroccan orange peel and coriander, and yeast from Westmalle.

**DESERT CLASSIC PALE ALE** ABV 5.9% • IBU 36 \$11.99

American pale ale brewed with Cashmere and Mosaic hops.

**KUSH IPA** ABV 6.9% • IBU 58 \$11.99

West Coast IPA brewed with Simcoe, Amarillo and Citra hops.

**WHITE RABBIT HAZY IPA** ABV 6.5% • IBU 49 \$11.99

Hazy IPA brewed with copious amounts of Mosaic, Amarillo and Sabro hops.

**ASK ABOUT OUR  
SEASONAL BREWS  
\$12.99**

**ADULT SODA POP HARD SELTZER** ABV 4.3% \$11.99

Hard seltzer brewed with blueberry puree, gluten free.

**PEDAL HAUS SOURGARTEN SERIES** ABV 4.9% • IBU 9 \$11.99

Kettle Sour fermented with seasonal fruits



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COPA CERVEZAS DE AMERICAS

# HAUS COCKTAILS



FULL BAR AVAILABLE

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## THE PHOENIX \$17.99

Reposado, lemon juice, hot honey syrup, prickly pear syrup

## HAUS MARGARITA \$16.99

100% Blue Weber agave tequila, Haus made sweet & sour, orange liqueur, half rim of salt

## LA PALOMA \$16.99

100% Blue Weber agave tequila, grapefruit soda, fresh lime & half rim of salt

## APEROL SPRITZ \$14.99

Aperol, soda, sparkling white wine, orange

## BEERMOSA \$14.99

Bière Blanche Belgian Witbier, fresh orange juice

## BLOODY MARY \$16.99

Vodka, bloody mary blend and Vodka, bloody mary blend and garnished with soppressata, bratwurst, fresh mozzarella, olives, lemon skewer and a tajin /salt rim

## MIMOSA \$14.99

Sparkling white wine, fresh orange juice

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## WINES

### SPARKLING

**GRUET BRUT** New Mexico

\$13.99

**CUPCAKE PROSECCO** Italy [SPLIT]

\$11.99

### WHITE

**KIM CRAWFORD SAUVIGNON BLANC** New Zealand

\$14.99

**RUFFINO AQUA DI VENUS PINOT GRIGIO** Italy

\$13.99

**AUSTIN HOPE CHARDONNAY PASO ROBLES**

\$15.99

### ROSE

**SAND RECKONER ROSE** Arizona

\$15.99

### RED

**CLINE PINOT NOIR SONOMA COAST**

\$15.99

**TOOTH & NAIL CABERNET** Paso Robles

\$14.99