

LUNCH & DINNER ENTREES

FRESH
SPECIALS

Has one of our Specials become
your favorite meal?

Just leave your name and phone
number or E-mail address on your
receipt and we'll gladly let you know
when we're featuring it again. Simply
pass it on to your server or the host.

Or contact us at

info@freestatebrewing.com Thanks.

Check our meal and beer specials on
our web site anytime:

www.freestatebrewing.com

FRESH
SPECIALS

CHICKEN AND CRAWFISH GUMBO

This long time favorite
is full of spicy Andouille
sausage, Cajun crawfish
tails, stewed chicken
and a dark brown roux
enriching this American
classic, making it hard to
beat for its robust flavor
and aroma. A pilaf of
brown rice, barley and
wheat, and a slice of
WheatFields baguette
round it out. \$9.95

SUNFLOWER CHICKEN STIR-FRY

A sesame marinated
chicken breast is stir-
fried with baby bok
choy, napa cabbage,
carrots, shiitakes and
spinach, then tossed in
a tasty miso and sherry
reduction, with a sprinkle
of roasted sunflower
seeds. Finished with a
pilaf of brown rice, barley
and wheat. \$9.95

ARTICHOKE TOMATO TORTELLINI

Romano and Ricotta filled
tortellini are simmered
in a white wine cream
sauce with sautéed
artichoke hearts, shiitake
mush-rooms and sherry
marinated sun dried
tomatoes. Finished with a
touch of butter and served
with a focaccia slice. \$9.95

BLACK BEAN QUESADILLAS

A Free State Favorite. We stuff two
flour tortillas with black beans,
Alma Cheddar, pepper Jack and Feta
cheese, and then top it all off with
sour cream. Spanish rice and salsa
finish it out. \$7.75

VELLA CHICKEN FLAUTAS

Slow smoked chicken is rubbed with
sweet & spicy seasonings, then rolled
in flour tortillas, with Vella Dry Jack
cheese, fried til crisp, and topped with
a roasted onion green chile sauce and
sour cream. Served with black beans,
Spanish rice & tomato corn salsa. \$8.95

BOURBON BARREL STRIP STEAK

A hand cut Kansas City Strip is
brushed with a Maple Bourbon glaze,
chargrilled to your specifications,
and served with our Oatmeal Stout
brown sauce. Accompanied by buttery
mashed potatoes and the fresh
vegetable of the day. \$17.45

On Our Cover

The aurora borealis, an uncommon
occurrence in Kansas, is captured by
nature photographer Kyle Gerstner,
with Monument Rocks in the fore-
ground. A two minute exposure gave
Kyle time to walk through the scene
lighting the rock, firing a hand held
flash. Kyle is a native Kansan with
a great appreciation of nature and
the state's subtle beauty. His work
has appeared in *Kansas!* and *Birding*
magazines, the *American 24/7* photo
book, and a number of other publi-
cations. You can see more of Kyle's
work at www.lightshooter.net

SONOMA SHRIMP FETTUCCHINE

Plump Gulf shrimp are
brushed with olive oil
and herbs, then char-
grilled and served over
fettuccine mingled with
sautéed mushrooms
and roma tomatoes.
Finished in a rustic
Vella Dry Jack cheese
sauce, and topped with
crispy fried onions,
and chopped parsley,
with toasted rosemary
focaccia bread. \$11.25

PESTO CHICKEN PASTA

A chicken breast filet
is marinated in garlic
and olive oil, grilled,
and served atop pesto
laced fettucine pasta,
accented by lemon
juice and freshly grated
Parmesan. With grilled
focaccia slice. \$10.95

FISH AND CHIPS

Like Fred and Ginger,
Boris and Natasha,
Frank and Stein, this
pairing is a true classic.
We dip our fish in Free
State Beer batter, then
fry it in 100% peanut
oil, serving it with a
flavorful traditional
malt vinegar and
a spicy remoulade
dipping sauce. \$7.95

APPETIZERS

HOT ARTICHOKE DIP

It's our signature appetizer. A hot creamy blend of artichoke hearts and seasonings, served with toasted Parmesan beer bread. \$6.95

SPANISH BAKED GOAT CHEESE

Creamy fresh goat cheese is baked in a savory garlic tomato sauce, then covered with melted Swiss cheese, and garnished with crispy fried capers. Served with slices of toasted WheatFields baguette. \$6.95

SMOKED SALMON BRUSCHETTA

Thin slices of cold smoked Atlantic salmon are layered with a roasted sweet onion cream cheese, on slices of toasted baguette, and topped with a savory olive tapenade. Served with crisp baby greens laced with a Blue cheese vinaigrette. \$8.25

HUMMUS

Like beer, hummus originated in the Middle East. An exotic blend of garbanzo beans, sesame paste, lemon juice and Mid-East spices. Garnished with Kalamata olives, lemon and pita bread. \$6.50

FRESH FRUIT AND CHEESE PLATE

We feature Alma Cheddar, Maytag Blue and creamy Wisconsin goat cheese, garnished with seasonal fruit and served with WheatFields ciabatta rolls and crackers. \$7.55

CHILE CON QUESO

A perfect blend of Cheddar and Alma Pepper Jack cheeses with green chiles and Southwestern seasonings. Served with a heaping basket of our fresh tortilla chips. \$5.95

COPPERHEAD CHICKEN TENDERS

Chicken strips are marinated in our Copperhead Pale Ale, and a select blend of seasonings, then grilled. Served with a tangy sage-mustard sauce, and garnished with crispy fried onions. \$6.95

TORTILLA CHIPS

Fresh cooked every morning and served with scrumptious Free State salsa. Great anytime! Now with free refills. \$4.75

ONION RINGS

Our famous onion rings! Hard to resist, they're dipped in Free State beer batter and golden fried in 100% peanut oil. \$5.75

SOUPS

Served with fresh rolls and crackers.

SOUP OF THE DAY

Ask your server or check the specials board for today's selection. cup \$2.95 bowl \$3.95

CHEDDAR ALE SOUP

An all-time favorite! A flavorful blend of Alma white Cheddar cheese, Ad Astra Ale, fresh cream and seasonings. cup \$2.95 bowl \$3.95

SOUP AND SALAD

A house salad and a cup of our Cheddar Ale Soup, or Soup of the Day, for just \$5.75

SANDWICHES

All sandwiches are made with breads baked fresh daily. Feel free to sub house salad, fruit, soup or steamed vegetables, as you wish.

BREWERY BURGER

Picture a 1/3 pound patty of locally raised, lean ground beef sizzling on our charbroiler, an onion bun, slice of onion, leaf of lettuce and a pickle spear. Hot fries stand ready to complete the feast. \$6.95

Provolone, Blue, Swiss, Jack or Cheddar, add .49

TURKEY BACON FOCACCIA

Our freshly smoked turkey breast is served on toasted rosemary focaccia bread with peppered bacon, crisp lettuce, white Cheddar and chive mayonnaise. Served with crispy wedge fries. \$7.95

GRILLED CORNED BEEF REUBEN

Thin sliced hot corned beef, grilled sauerkraut and melted Swiss cheese, with Thousand Island dressing, all on toasted sourdough rye. The quintessential deli sandwich, with fries. \$7.25

PISTACHIO TUNA SALAD SANDWICH

Flaky tuna, crisp celery and Parmesan cheese are blended with fresh pistachio mayonnaise, and served on toasted rosemary focaccia bread. Accompanied by a tossed romaine salad dressed with our roasted pepper vinaigrette. \$8.25

AVOCADO CHIMICHURRI

Ripe avocados and Vella Dry Jack cheese are wrapped in a fluffy tortilla, with crisp lettuce, tomato and a savory chimichurri sauce. It's served with a side salad dressed with roasted pepper vinaigrette. \$7.25

BASIL CIABATTA SANDWICH

Freshly baked ciabatta bread is filled with basil pesto, creamy goat cheese, sweet roasted peppers and Provolone. It's toasted and served with a tossed salad. \$7.45

SMOKED TURKEY

Fresh from our smoker, turkey breast is sliced thin and piled high on Country French bread, layered with Swiss cheese and cream cheese. Served with fries & a cluster of grapes. Grilled if you like. \$7.75

BLACK BEAN BURGER

Our own veggie burger is a blend of black beans, portobello mushrooms and whole grains, flavored with roasted peppers and seasonings, grilled to order. Served on a toasted prairie wheat bun, joined by a slice of onion, fresh lettuce, a pickle and fries. \$7.25 You may also add cheese for .49

HOT PASTRAMI BAGUETTE

Thin slices of peppered pastrami are grilled with lots of Swiss cheese, then nestled in a toasted WheatFields baguette, and served with a Dijon dipping sauce. Accompanied by a crisp green salad with our Maytag Blue cheese vinaigrette. \$7.95

GOLDEN GRILLED CHICKEN

A tender chicken breast is marinated in our wheat beer, grilled with smoky peppered bacon and melted Swiss cheese. Served on a toasted roll with mayonnaise and crispy wedge fries. \$7.75

PORTOBELLO PARMESAN SANDWICH

A seasoned portobello mushroom is coated in Parmesan bread crumbs and fried till golden, then served on toasted rosemary focaccia bread, with Provolone cheese and sun dried tomato pesto. Served with crisp salad greens dressed in roasted pepper vinaigrette. \$8.25

DESSERTS

Be sure to check your table-top display and ask your server about our fabulous dessert selection!

BEVERAGES

Wines

Please ask your server for our wine list with complete selections.

Other Refreshing Choices 2.20 (refills OK)

Coke	Sprite
Diet Coke	Dr Pepper
Root Beer	Orange Soda

Homemade Lemonade 2.35 (refills OK)
"the Switch" carbonated juice -
Very Berry, Grape, Orange Tangerine,
Apricot Peach 2.45

**Hot tea: Passion Plum, Black, Mint,
Earl Grey, Green**
fresh-brewed ice tea 2.25
Roberts Dairy milk 2.25
Freshly brewed Roasterie coffee
or brewed decaf 2.25

SEASONALS

HARVEST HAM SANDWICH Sliced Black Forest ham is grilled with sliced locally grown apples and melted Maytag Blue cheese, then nestled in a Wheatfields baguette with a honey Dijon sauce. Served with a crisp salad dressed in our basil balsamic vinaigrette. \$7.95

BUTTERNUT RAVIOLI Semolina pasta is filled with butternut squash, Ricotta and Mozzarella cheese, then simmered in a thyme infused cream sauce. Finished with arugula walnut pesto and sun dried cranberries. Accompanied by toasted Wheatfields focaccia. \$9.95

SALADS

CHOPPED SALAD VERDE Baby pasta shells are tossed with chopped avocado, tomatoes and spinach, then mingled with Vella Dry Jack cheese and a sweet pea vinaigrette. Sprinkled with Parmesan cheese, and served with crisp flour tortilla chips. \$8.25

BREWHOUSE CHICKEN SALAD

A chicken breast is grilled, then served atop a bed of fresh greens, with crisp bacon, shredded Alma Cheddar, tomatoes and a creamy Blue cheese dressing. With toasted beer bread. \$8.95

PORTOBELLO SPINACH SALAD

A fresh portobello mushroom is coated in Parmesan bread crumbs and fried. It's served over crisp spinach, tossed with herb croutons and tomatoes, then mingled with roasted pepper vinaigrette and goat cheese. \$9.45

HOUSE SALAD

A mixture of the freshest greens and salad garnishes available at today's market. You choose the dressing: Blue Cheese, Ranch, Sweet Pepper Vinaigrette, Basil Balsamic Vinaigrette, Thousand Island or Oil & Vinegar. \$3.75

SIDE ORDERS

Heapin' Basket O' Fries	1.99
Vegetable of the Day	1.99
Brown Rice Pilaf	1.99
Toasted Focaccia	.99
Crusty Baguette	.99
Hot off the Grill Pita Bread	.99
Seasonal Fruit	2.59
Real Mashed Potatoes	2.59

FREE STATE BEERS

We invite you to enjoy the tradition of the brewer's craft in Kansas. Free State beer is made with care in Lawrence in small batches. We use only high quality natural ingredients to produce our beers, served draft style, fresh and unpasteurized.
pub glass (14oz)...3.25 "10" glass (10 oz)...\$2.45
sample glass (5 oz)... 1.35

Wheat State Golden

Our fine golden beer features wheat malt in addition to pale malted barley and a bit of caramel malt. We've sparkled the flavor with American Perle and Mt. Hood hops to produce this crisp, clean, thirst quenching beer.

O.G. -11.75 °P/1047. Hops - 20 IBUs

Ad Astra Ale

This ale is the first brewed in Kansas since pioneering days. We've blended Pale, Caramel, and Munich malts for a rich amber beer. The hops balance this malty sweetness, and we've chosen Magnum and Glacier hops for their flavor.

O.G. - 13 °P/1052. Hops - 24 IBUs

Dubbel Trouble Belgian

A medium bodied, Brown ale featuring a Belgian yeast that contributes to its character. The aromas of brown sugar, raisins, and banana complement the spicy yeast characters of this complex ale.

Flavors of banana, dry cocoa, and burnt sugar finish this very dry, deceptively strong ale.

O.G. - 14.5°P/1058 Hops - 18 IBUs

Copperhead Pale Ale

This beer has a nice full body that amply supports its sharp, clean hop bite and the spicy aroma that comes from late additions of Yakima Cascade and Ahtanum hops to the kettle. To further add to the hop flavor and aroma we "dry hop" the Copperhead in the conditioning tanks using whole hop flowers. O.G. - 14.25°P/1057. Hops - 52.5 IBUs.

Hop Jack Ale

This flavorful beer is one of a series that explores the diversity of hop varieties. Each batch is flavored with a different hop. This time we've used an American variety named "Perle" for bittering, aromatics and dry hopping. Hop Jacks (or Hop Backs) are pieces of brewing equipment used to add hop aroma and flavor to the beer as it leaves the kettle. O.G. - 16°P/1064. Hops - 70 IBUs

Stormwatch Ale

This dark brown, hoppy ale takes the IPA style into unfamiliar depths of color. Amarillo and Centennial hops provide the hoppy flavors and aromas of an India Pale Ale complemented by subtle chocolaty roasted notes from the dark malts.

O.G. -15.5/1062. Hops - 46 IBUs

Oatmeal Stout

Full body and a well rounded flavor comes from a foundation of seven different grains. The oats add a special silky texture that complements the roasted malts. The rich malty flavor is spiced with plenty of Northern Brewer and Glacier hops for balance. Enjoy this perennial Free State Favorite by itself or as a blend with one of our other beers.

O.G. - 15 °P/1061. Hops - 42 IBUs

Old Backus Barleywine

This is the strongest and arguably the most flavorful of the English style ales. Made as a special treat, this beer has the most of everything - malt, hops and of course flavor. This style of beer requires extensive aging to bring out its full potential. O.G. 25.6°P/1102. Hops-100+ IBUs