

# DRYLANDS BREWING COMPANY

## STARTERS

**DRYLANDS WINGS** ..... 6 PCS 9.00/10 PCS 14.00  
SPICY SRIRACHA • HONEY CHIPOTLE • LEMON PEPPER • BBQ • GARLIC PARMESAN  
Chicken wings tossed in one of our housemade sauces with a side of ranch or bleu cheese

\*Bone in or Boneless\*

**THE ITALIAN NACHOS\*** ..... 8.00  
Fresh pasta chips smothered in mozzarella cheese, marinara or alfredo, and basil  
\*Chicken, Beef, or Italian Sausage can be added for \$2

**MEATBALL APPETIZER** ..... 9.25  
All beef meatballs served with our housemade marinara sauce, mozzarella cheese, fresh basil, and hoagie toast

**CHICHARRONES WITH SPICY SRIRACHA SAUCE** ..... 6.25  
Crispy pork skins with our signature Sriracha Sauce for dipping

**SUPER CHEESY BREAD** ..... 7.50  
Our made from scratch pizza dough stuffed to the max with our special cheese blend. Topped with basil pesto and served with ranch and marinara  
\*Add any meat and veggie and make it a calzone for \$3\*

**CHIPS & SAUCE** ..... 4.50  
\*Add queso for \$2.00\*

**HUMMUS** ..... 8.50  
With garlic cloves, kalamata olives, veggies, and Naan bread

**FRIED PICKLES** ..... 7.25  
Pickle slivers dipped in a spicy breading and served with cheese sauce and ranch

**FRIED CHEESE CURDS** ..... 7.25  
Bits of delicious cheese dipped in batter and fried

## SALADS

All Salads available as a Side Salad or Entrée.

**MEAN GREEN** ..... 4.50/6.50  
Mixed greens, bell peppers, sliced red onions, tomatoes & cucumbers with your choice of dressing

**CAESAR WHO?** ..... 5.50/8.50  
Hand-tossed chopped romaine, housemade caesar dressing, croutons, and fresh shaved parmesan

**GREEK GODDESS** ..... 6.50/9.50  
Mixed greens, kalamata olives, sliced red onion, feta cheese, and Greek feta dressing

**ITALIAN STALLION** ..... 6.50/9.50  
Pepperoni, salami, served on a bed of mixed greens, bell peppers, sliced red onions, tomatoes & cucumbers with Italian dressing

\*Add Grilled or Crispy Chicken Breast to any Salad for \$4  
\*Spicy it up with Sriracha Grilled Chicken for \$4  
(Allow extra cook time for added chicken)

### HOMEMADE DRESSING OPTIONS:

Ranch, Italian, Greek Feta and Bleu Cheese

\*Bleu Cheese crumbles \$2

## HANDHELDS

Served with French Fries. Sub Sweet Potato Fries or Side Salad for \$2.

**MEATBALL HOAGIE** ..... 9.25  
Meatball sub with marinara sauce and mozzarella cheese

**THE ITALIAN JOB** ..... 9.25  
Lightly toasted hoagie bun with mozzarella cheese, pepperoni, salami, lettuce, tomatoes, jalapeños, & banana peppers  
\*make it a pizza sub, remove the veggies and add marinara sauce

**NM CHEESESTEAK** ..... 12.00  
Angus beef and mozzarella cheese on a hoagie with caramelized onions, bell peppers, mushrooms and green chili

**DRYLANDS BURGER** ..... 10.50  
All beef thick patty on a split top sourdough bun with homemade honey chipotle sauce, caramelized onions, mozzarella cheese, and bacon crumbles  
\*add bleu cheese crumbles or green chili for \$2

**THUNDERBIRD** ..... 11.25  
Fried chicken patty covered in our homemade sriracha hot sauce and topped with melted mozzarella cheese

## PIZZAS

Gluten Free or Cauliflower Crust available upon request.

**OH, MARGHERITA!** ..... 8.25/14.00  
Fresh basil, and fresh sliced mozzarella balls  
Pairs well with: Hefe, Lager, or Pils

**THE TREE HUGGER** ..... 8.25/14.00  
Savory onions, black olives, fresh bell peppers, diced tomatoes, and mushrooms topped with mozzarella cheese  
Pairs well with: Wheat or Cider

**THE GHOST FACE** ..... 8.25/14.00  
Alfredo sauce, pesto, and mozzarella  
Pairs well with: Wheat or Amber

**THE ZIA** ..... 9.25/15.00  
Taco Pizza: seasoned taco meat, cheddar cheese, crispy lettuce, fresh diced tomatoes, onions and green chilis  
Pairs well with: Pale Ale or Pils

**LUCHADOR** ..... 9.25/15.00  
Spicy chorizo, sliced mushrooms, red chili flakes, and jalapeños  
Pairs well with: Pils or Lager/Stout

**SABERTOOTH** ..... 12.25/18.00  
Pepperoni, Italian sausage, beef, bacon, salami, loads of cheddar and mozzarella  
Pairs well with: Stout or Amber

**BYOP** ..... 10.25/18.00  
Build Your Own Pizza: Pick your 4 favorite toppings

**TOPPINGS** ..... 2.00 EACH

### MEATS

Pepperoni,  
Italian Sausage, Salami,  
Bacon, Chicken Breast,  
Beef, Chorizo, Canadian Bacon

### VEGGIES

Onions, Mushrooms,  
Green Olives, Black Olives,  
Green Chili, Bell Peppers,  
Jalapeños, Banana Peppers

### FRUITS

Diced Tomatoes, Pineapple

### OTHER

Anchovies, Extra Cheese

### 50¢ FOR ADDITIONAL SAUCES

DIPPING SAUCES FOR CRUSTS: BEER CHEESE, MARINARA, GARLIC OIL, RANCH  
ANY PIZZA CAN BE MADE AS A FLATBREAD • ANY FLATBREAD CAN BE MADE AS A PIZZA

## FLATBREADS

**TATANKA** ..... 10.50  
Ranch base sauce topped with sriracha chicken breast, mozzarella, and cheddar

**DOC HOLIDAY** ..... 10.50  
Basil pesto base topped with honey chipotle chicken, bacon, cheddar, and diced red onions

**CALI GIRL** ..... 10.50  
Basil pesto base topped with mozzarella, chicken, bacon, fresh cilantro, tomato, and feta crumbles

**GREAT BAMBINO** ..... 10.50  
Your choice of alfredo or marinara base topped with meatball chunks, mozzarella, parmesan, and fresh basil

**1/2 FLATBREAD + SMALL MEAN GREEN** ..... 10.50

## KIDS MENU

12 and under and 65 over. Applesauce or french fries with kid's meal.

**KIDS PIZZA** ..... 5.50  
Choice of one topping

**MINI CORNDOGS WITH MUSTARD OR KETCHUP** ..... 5.50

## BEVERAGES

**SOFT DRINKS** ..... 2.90  
Coke, Dr. Pepper, Diet Coke, Sprite, Orange Fanta, Rootbeer, Lemonade

**TEA - SWEET & UNSWEET** ..... 2.50

## DESSERTS

**CHEESECAKE** ..... 8.50  
Choice of chocolate, caramel, or strawberry topping

**SALTED CARAMEL BROWNIE** ..... 8.50  
A warm chocolate brownie with a pretzel crust served with a scoop of vanilla bean ice cream

**CHOCOLATE MOLTEN** ..... 8.50  
Chocolate cake with wark chocolate flowing in the middle and served with a scoop of vanilla bean ice cream

GOOD BEER • GOOD FOOD • GOOD VIBES

# HANDCRAFTED BEERS

PINTS .....	5.50	CRAFT BEER FLIGHT .....	8.00
		Customize your own beer flight	
		Four 4 oz. pours of your choice	

## BEER TYPES

### ALES

Brewed with top fermenting yeast at cellar temperature, ales are fuller-bodied, with nuances of fruit or spice and a pleasantly hoppy finish. Generally robust and complex with a variety of fruit and malt aromas, ales come in many varieties. They could include Bitters, Milds, Abbey Ales, Pale Ales, Nut Browns, etc.

Ales are often darker than lagers, ranging from rich gold to reddish amber. Top fermenting, and more hops in the wort gives these beers a distinctive fruitfulness, acidity and pleasantly bitter seasoning. Ales have a more assertive, individual personality than lager, though their alcoholic strength is the same.

### LAGERS

Lager originates from the German word lagern which means 'to store' – it refers to the method of storing it for several months in near-freezing temperatures. Crisp and refreshing with a smooth finish from longer aging, lagers are the world's most popular beer (this includes pilsners).

A lager, which can range from sweet to bitter and pale to black, is usually used to describe bottom-fermented brews of Dutch, German, and Czech styles. Most, however, are a pale to medium colour, have high carbonation, and a medium to high hop flavor.

### STOUTS & PORTERS

There's very little distinction between a Porter and a Stout, but they do have their differences.

Porter is a dark, almost black, fruity-dry, top fermenting style. An ale, porter is brewed with a combination of roasted malt to impart flavor, colour and aroma. Stout is also a black, roast brew made by top fermentation.

Stout, not as sweet to the taste, features a rich, creamy head and is flavored and colored by barley. Stouts often use a portion of unmalted roasted barley to develop a dark, slightly astringent, coffee-like character.

## BEER STYLES

### AMBER

A very versatile beer, Amber beers are full bodied malt aromas with hints of caramel, these beers could be either lager or ale.

### BLONDE

Blonde ales are very pale in color and tend to be clear, crisp, and dry, with low-to-medium bitterness and aroma from hops and some sweetness from malt.

### BROWN

Dark amber or brown in color, brown ale have evidence of caramel and chocolate flavors and may have a slight citrus accent or be strong, malty or nutty, depending on the area of brewing.

### CREAM

A very mild, sweetish, golden style of ale.

### FRUIT

Most fruit beers are ales however, they typically do not carry an ale character. In order to allow for the fruit flavor to come through nicely, the malt's flavor is not dominant and there is a low bitterness level to the beer.

### HONEY

A full-bodied beer with a creamy texture and copper color. Honey beers are slightly sweet with hints of caramel.

### INDIA PALE ALE

A hoppier version of pale ale. Originally brewed in England with extra hops to survive the journey to British troops stationed in India.

### PALE

Pale ale has a fruity, copper-colored style. It originated from England. Pale ales are robust beers that can be enjoyed with strongly spiced foods.

### PILSNER

Made with neutral and hard water. Tend to be golden in color with a dry, crisp, and somewhat bitter flavor. Pilsner stands out from other lagers due to its more distinctive hop taste.

### RED

Red ales can either be red or light brown in color. They are moderate to heavy in flavor and contain hints of caramel that is offset by the predominant hop characteristic of the beer.

### WHEAT

Light and easy to drink with very little aftertaste. Wheat provides a soft character to beer and is sometimes hazy or cloudy with a touch of spice notes.

## GROWLERS TO GO

GROWLERS	1/2 GROWLERS
\$8 Empty   \$20 Filled   \$12 Refills	\$6 Empty   \$15 Filled   \$9 Refills

## SPECIALITY DRINKS

MICHELADA'S - DRYLAND'S FAMED RED BEER .....	7.00	BROKEN TRAIL PEPE THE MULE .....	7.00
Freshly squeezed limes, premium Michelada mix, with our house lager		If you like moscow mules, try our ginger and lime malt beverage beer	
SANGRIA .....	7.00	40Z POUR .....	2.00
Sangria wine served with fresh fruits		Become a mixologist by mixing your 2 favorite beers for an extra .50	



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HANDCRAFTED PIZZAS AND BEER | 322 NORTH MAIN LOVINGTON, NM 88260 | DRYLANDSBREWING.COM