



## STARTER SELECTION

### WALVIS BAY OYSTERS 115 | 190

Natural or shallot dressing.  
3 OR 6

### WALVIS BAY OYSTERS 125 | 220

Baked with cheese & garlic butter.  
3 OR 6

### GAME CARPACCIO 135

Herbed crusted game fillet with Parmesan shavings, caper lemon vinaigrette, red onions & a crispy bread slice.

### BONE MARROW MEDALLIONS 120

Roasted bone marrow, with lemon zest parsley, caper and onion relish & beer bread bruschetta.

### CHICKEN WINGS 215

Chicken wings, lemon & herb, beer BBQ sauce or peri-peri.  
600G

### CHICKEN LIVERS 118

Chicken livers, beer BBQ sauce or peri-peri, griddle bread & sauce criolla.

### CHEESY SNAILS 180

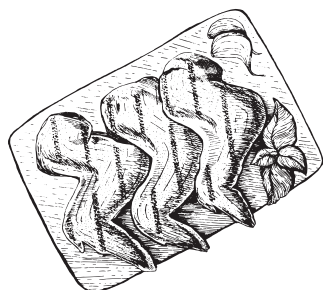
Garlic butter snails served with melted cheese, griddle bread, parsley pesto & a chilled tomato fondue.

### BREWER & BUTCHER GARDEN SALAD 110

Mixed garden lettuce, cherry tomatoes, mixed peppers, cucumber, red onion, Danish feta, Kalamata olives & herbed beer dressing.

### KAPANA SALAD 145

Slices of beef spiced with local kapana spice, roasted mixed peppers, lettuce, caramelised red onions and croutons.



## PIZZA & BURGERS

### CARNIVORE PIZZA 195

Diced salami, ham, bacon, chorizo, mushrooms, mozzarella cheese.

### MARGHERITA PIZZA 120

Roasted plum tomato sauce & mozzarella cheese.

### BREWER & BUTCHER STEAK PIZZA 185

Slices of sirloin steak, tomato & onion salsa, pickled mushrooms, sweet-sour peppers, mozzarella cheese.

### GAME BURGER 225

Hunters' choice -fillet, beer and bacon house ricotta, spiced beetroot chutney, frizzled onions & shoestring fries.



SOURCING ONLY LOCAL INGREDIENTS TO MAKE UP THIS JUICY BURGER: THE PATTY IS CRAFTED FROM GAME MEAT, MAINLY CONSISTING OF ORYX, KUDU OR SPRINGBOK. FRESH RICOTTA IS MADE WITH BEER AND BACON WHILE LOCAL FARMERS PROVIDE ONION AND BEETROOT TO MAKE OUR IN-HOUSE CHUTNEY.

### BEEF BRISKET BURGER 210

Sliced smoked beef brisket, sliced cheese, beer cheese sauce & shoestring fries.

### BREWER & BUTCHER DUO BURGER 215

Signature beef patty, BBQ pulled brisket, onion marmalade, blue cheese butter & shoestring fries.

### VEGETARIAN BURGER 145

Crumbed three bean patty, marinated cucumber ribbons and homemade hummus with roasted red peppers & shoestring fries.

## COMBO PLATTERS

THEY SAY THAT "VARIETY IS THE SPICE OF LIFE". WE DECIDED TO OFFER DELICIOUS COMBOS!

### NXA 220

Calamari rings, chicken wings, bone marrow medallions, tartar sauce & shoestring fries.

► Suggested craft beer pairing: **Märzen**

### SAUSAGE PLATTER 270

#### A taste of Africa's most delicious meals!

Homemade pork sausage, boerewors, chicken sausage, cheese sausage, Bratwurst, Sauerkraut and onion relish & shoestring fries.

► Suggested craft beer pairing: **Special Brew**



### SHISA NYAMA STYLE

"SHISA NYAMA" IS A ZULU PHRASE, MEANING "BURN MEAT".

### OSHINGULU 290

Pork chop, pork belly, house-made pork sausage, smoked pork rib, beer mop sauce & shoestring fries.

► Suggested craft beer pairing: **Special Brew**

### OXUXWA 290

Chicken thigh, chicken wings, chicken skewer, chicken sausage, beer BBQ sauce & shoestring fries.

► Suggested craft beer pairing: **Helles**

### ONYAMA 345

Lamb chop, beef steak, chicken wings, boerewors, chimichurri & shoestring fries.

► Suggested craft beer pairing: **Märzen or Helles**



## PREMIUM BREWER & BUTCHER STEAK EXPERIENCE

### CHATEAUBRIAND 500G

725

Beef fillet, grilled to perfection, brushed with herb butter, creamy spinach, roasted butternut, beer demi glaze jus & shoestring fries.

\*Dressed in flambéed bourbon with butter and herbs.



## ESPETADA

Skewered meat chunks on a stick, "Portuguese style" grilled meat.

### BEEF RUMP 400G

330

Garlic herb butter, fried onions, peppers & chimichurri sauce.

### PORK NECK STEAK 400G

290

Garlic herb butter, fried onions, peppers & salsa criolla.

### GAME LOIN 300G

380

Churrasco marinade, garlic herb butter, fried onions, peppers & gremolata salsa.

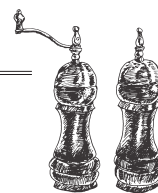
## NAMIBIAN "KAPANA" EXPERIENCE

Choose your favourite cut of meat from our grill selection.

### A TRUE NAMIBIAN WAY OF ENJOYING GRILLED MEAT

45

Meat grilled on the open fire, sliced & spiced with local "kapana" spice and served with tomato, onion, chilli salsa, traditional pap & sous.



"KAPANA" IS A STYLE OF COOKING MEAT ON AN OPEN FIRE INTRODUCED MANY YEARS AGO BY AN OSHIWAMBO TRIBE. THIS QUICKLY BECAME ONE OF THE MOST POPULAR STREET FOODS IN NAMIBIA, SERVED WITH TOMATO, ONION AND CHILLI SALSA AND TRADITIONAL PAP & SOUS. WE HAVE TAKEN SOMETHING TRADITIONAL AND PUT A GOURMET TWIST ON IT.

## GRILLED SELECTION

All steaks are prepared from raw weight.

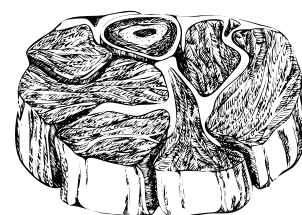
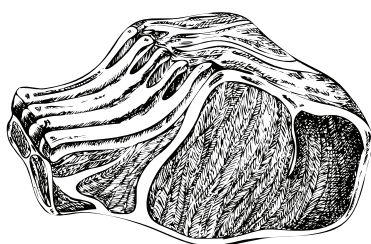
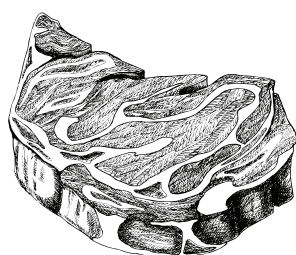
### A GRADE WET AGED MEAT 21 - 28 DAYS

T-BONE 500G	390
CLUB STEAK ON THE BONE 400G	300
RIB EYE 300G	265
RACK OF LAMB 350G	280



### A GRADE AGED MEAT 14 - 21 DAYS

RUMP 300G	230
RUMP 500G	345
SIRLOIN 300G	230
SIRLOIN 500G	345
BEEF FILLET 250G	320
GRILLED GAME LOIN 300G	350



To enhance the steak experience, please order a side dish, vegetable side, sauce or butter.




## GRILL ENHANCING SELECTION

### SIDES SELECTION

SHOESTRING FRIES	45
RUSTIC FRIES	53
LOADED FRIES	55
MASH POTATO	45
SWEET POTATO MASH	45
PAP & SOUS	45
BASMATI RICE	45
MINI SUNBURST SALAD	45



## ALTERNATIVE DINING

<b>BEEF OXTAIL</b>	290
Rich oxtail slow braised in dark beer with carrots, onions, garlic & basmati rice.	
<b>BEEF RIB</b> 	245
Smoked beef short rib, slow cooked with marinated mushrooms, beer gravy & sweet potato mash.	



THE BEEF RIB IS NOT A COMMON CUT OF MEAT ON ANY MENU. WE CHALLENGED OURSELVES TO CREATE A DISH THAT MAKES US PROUD. WE CREATED A BEER BRINE SHORT RIB THAT WE SMOKE FOR 18 HOURS TILL THE MEAT IS FALL-OFF-THE-BONE READY. WE ALSO INCORPORATE OUR CRAFT BEER TO FINISH THE SAUCE. THIS DISH IS GUARANTEED TO BE FULL OF FLAVOUR.

### VEGETABLE SELECTION

ROASTED BUTTERNUT	45
CREAMED SPINACH	45
GREEN BEANS WITH BACON	45
SAUERKRAUT	45
FRIZZLED ONION RINGS	45
BATTERED ONION RINGS	45

### SAUCE SELECTION

BEER DEMI GLAZE	45
GREEN PEPPERCORN SAUCE	45
MUSHROOM DEMI GLAZE	45
CHIMICHURRI	45
BEER CHEESE SAUCE	50
GARLIC HERB BUTTER	45
BLUE CHEESE BUTTER	55
TARTAR SAUCE	50
CHOPPED CHILLI	21

<b>LAMB SHANK</b>	290
Slow cooked lamb shank, green beans, balsamic onions, rosemary beer gravy & buttered mash potato.	

<b>HALF CHICKEN</b>	190
Smoked roasted half-chicken, buttered seasonal vegetables, BBQ beer basting & shoestring fries.	

<b>PORK SPARE RIBS 500G</b>	275
Honey-glazed baby back ribs, Jack Daniel's marinade & shoestring fries.	

<b>PORK SCHNITZEL</b>	240
Pork neck crumbed, deep fried, served with a sauce of your choice & shoestring fries.	

<b>PORK EISBEIN (SCHWEINSHAXE)</b>	350
Roast pork knuckle basted in beer with Sauerkraut, mustard & Bratkartoffeln.	

<b>B &amp; B VEGETABLE RATATOUILLE</b>	150
Fire roasted eggplant, baby marrow, red onion, mixed peppers, chickpeas, sunburst tomato cream & steamed basmati rice.	

## DESSERT SELECTION

<b>MALVA PUDDING</b>	75
Sticky malva with caramel custard or vanilla ice cream.	

<b>KEY LIME PIE</b>	75
Lime pie with craft beer syrup.	

<b>CHOCOLATE BROWNIE &amp; BEER GELATO</b> 	75
Rich chocolate brownie with craft beer gelato & berry coulis.	

WHAT BETTER WAY TO ELEVATE OUR BEER EVEN MORE, THAN TO USE IT IN ONE OF OUR DESSERTS: STOUT CHOCOLATE BROWNIE WITH OUR HOUSE SMOKED BEER ICE CREAM. THIS UNIQUE FLAVOUR PROFILE IS NOT WHAT YOU WOULD EXPECT BUT DEFINITELY WHAT YOU NEED. THE COMBINATION IS A PERFECT MARRIAGE MADE FOR DESSERTS.



PLEASE INFORM YOUR WAITRON IF YOU HAVE ANY ALLERGIES. SOME PREPARATIONS AND MARINADES CONTAIN NUTS.