



# Welcome, y'all!

## OUR STORY

We are a group of master craftsmen and craftswomen united against mediocrity. We believe that what you eat and drink should be crafted with purpose. The Brewers Cooperative was created to bring something better to those who seek it. Established by 5 founding breweries, the Co-Op is the first of its kind in our region.

The Co-Op was started with the idea of better serving the community through the spirit of collaboration.

From tasting panels, beer design forums, and beer education events, the Co-Op will facilitate an engaging craft community founded in supporting all things local.

## THE MISSION

We'll keep it simple:

**Our mission is to create better liquor, better food, and better beer through the spirit of collaboration.**

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Small Plates

- Conecuh Sausage & Pimento Cheese Dip \$9  
-artisan crackers
- Pork Candy \$9  
-Sausage, bacon, jalapeno, spiced maple syrup
- Gulf Shrimp Scampi \$13  
-grilled french bread

- Tempura Green Tomatoes \$7  
-Tajin crema, pickled carrot, red cabbage

- Chicken & Pineapple Bites \$9  
-sweet & spicy asian sauce, cabbage

- Brunswick Stew \$3.5/6  
-cornbread \$1.50

### Salads

Add 7oz grilled chicken or 5 grilled gulf shrimp \$7

- House Salad \$7  
-greens, tomato, cucumber, red onion, crouton, ranch

- Farmers Market \$9  
-a bounty of fresh veggies, greens, sweet tea vinaigrette

- Cornbread Salad \$11  
-dried cranberry, grilled veg, tomato, apple, hard cider vin

- Well, Grill My Peaches! \$9  
-greens, grilled peaches, spiced pecans, goat cheese, pickled peaches, champagne vinaigrette

### Flatbreads

Served on sweet potato flatbread

- Smoked Brisket 'Burnt Ends' \$15  
-bourbon-onion bacon jam, pimento cheese, arugula

- Chicken Bacon Ranch \$13  
-grilled chicken, bacon, ranch, crostini, arugula

- Sausage Peppers & Onions \$13  
-Conecuh sausage, peppers, caramelized onion, tomato sauce, provolone, arugula

# LUNCH MENU



## City Harbor Favorites

- Tempura Fish & Chips \$19  
-mahi-mahi, fries, house-made tartar sauce

- Blackened Tacos – Redfish, Shrimp or Veg \$15  
-corn tortilla, fiesta slaw, grilled pineapple pico de gallo, Tajin crema black beans

- Blue-Point Mussels (1 lb) \$17  
-beer-braised, Conecuh sausage, garlic, tomato, grilled bread

- Hand-Dipped Corn Dog \$13  
-Snake River Farms kobe beef dogs, fries, beer mustard, hot honey

### Sandwiches

Served w/fries or side salad, sub onion rings \$2

Side of beer cheese \$1

Gluten-free option available upon request

\*\*Burgers cooked medium unless otherwise requested\*\*

- Co-Op 'Bohn Mi' \$13  
-French bread, roast pork, bacon, pickled veg, mushroom pate, cashew sauce

- City Harbor Fried Fish \$15  
-brioche, mahi-mahi, house-made tartar sauce, Cheddar cheese greens

- Portabella French Dip \$13  
-French bread, roasted mushroom, caramelized onion, provolone veg jus

- Co-Op Pub Burger \$17  
-pretzel bun, 8oz tri-blend burger, bourbon-onion bacon jam, smoked brisket, onion ring, beer cheese  
\*meatless option available upon request

- 'No Fuss' Cheeseburger \$15  
-pretzel bun, 8oz tri-blend burger, cheddar cheese, LTOP  
\*meatless option available upon request

**COMING SOON**



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## Small Plates

Conecuh Sausage & Pimento Cheese Dip <i>-artisan crackers</i>	\$9
Pork Candy <i>-Sausage, bacon, jalapeno, spiced maple syrup</i>	\$9
Gulf Shrimp Scampi <i>-grilled french bread</i>	\$13
Tempura Green Tomatoes <i>-Tajin crema, pickled carrot, red cabbage</i>	\$7
Chicken & Pineapple Bites <i>-sweet &amp; spicy asian sauce, cabbage</i>	\$9
Brunswick Stew <i>-cornbread \$1.50</i>	\$3.5/6

## Salads

*Add 7oz grilled chicken or 5 grilled gulf shrimp \$7*

House Salad <i>-greens, tomato, cucumber, red onion, crouton, ranch</i>	\$7
Farmers Market <i>-a bounty of fresh veggies, greens, sweet tea vinaigrette</i>	\$9
Cornbread Salad <i>-dried cranberry, grilled veg, tomato, apple, hard cider vin</i>	\$11
Well, Grill My Peaches! <i>-greens, grilled peaches, spiced pecans, goat cheese, pickled peaches, champagne vinaigrette</i>	\$9

## Flatbreads

*Served on sweet potato flatbread*

Smoked Brisket 'Burnt Ends' <i>-bourbon-onion bacon jam, pimento cheese, arugula</i>	\$15
Chicken Bacon Ranch <i>-grilled chicken, bacon, ranch, crouton, arugula</i>	\$13
Sausage Peppers & Onions <i>-Conecuh sausage, peppers, caramelized onion, tomato sauce, provolone, arugula</i>	\$13

## City Harbor Favorites

Tempura Fish & Chips <i>-mahi-mahi, fries, house-made tartar sauce</i>	\$19
Blackened Tacos – Redfish, Shrimp or Veg <i>-corn tortilla, fiesta slaw, grilled pineapple pico de gallo, Tajin crema black beans</i>	\$15
Blue-Point Mussels (1 lb) <i>-beer-braised, Conecuh sausage, garlic, tomato, grilled bread</i>	\$17
Hand-Dipped Corn Dog <i>-Snake River Farms kobe beef dogs, fries, beer mustard, hot honey</i>	\$13

## Entrée

*Add a side salad for \$2*

*\*\*Burgers cooked medium unless otherwise requested\*\**

Herb-Crusted Pork Loin <i>-roasted pork loin, seasonal veg, herb potatoes, Belgian dubbel gravy green onion</i>	\$15
Smoked Brisket <i>-house smoked; seasonal veg, cowboy beans, brisket sauce</i>	\$19
Smothered Chicken <i>-yellow rice, beer cheese, Belgian dubbel gravy, green onion mushroom, seasonal veg</i>	\$17
Blackened Redfish <i>-fries, fiesta slaw, black beans, tartar sauce</i>	\$17
Co-op Pub Burger <i>-pretzel bun, bourbon-onion bacon jam, smoked brisket, onion ring beer cheese, fries</i> <i>*Gluten-free option available upon request</i> <i>*Meatless patty available upon request</i>	\$19

Veggie Stir-Fry <i>-vegetable medley, sweet/spicy Asian sauce, Thai rice noodles, cashew</i> <i>- Add 7oz grilled chicken or 5 grilled gulf shrimp \$7</i>	\$15
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**COMING SOON**

Dessert

- Stout Brownie Sundae S9  
*-warm stout brownie, vanilla bean ice cream, all the fixin's*
- Blueberry & White Chocolate Bread Puddin' S7  
*-brandy caramel sauce*
- New York-Style Cheesecake S7  
*-peach compote*
- Peach Cobbler S7  
*-house-made*
- a la mode* S9

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