

# MONOLITHIC

B R E W I N G

## HOURS OF OPERATION

Mon-Tues: Closed

Wednesday: 4-10pm

Thursday: 4-10pm

Friday: 3-10pm

Saturday: 12-10pm

Sunday: 12-6pm

Our kitchen closes one hour prior to our posted closing time each night.

## OKTOBERFEST

### Oktoberfest - 5.6% abv

Our traditional German style Oktoberfest is brewed with all German malt, hops and yeast then cold lagered for over two months.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

### Red Balloons - 5.4% abv

This German style Kolsch is light and flavorful and it's the perfect beer to crack open when your favorite team scores that first touchdown. Stock up on crowlers for your gameday party!

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

### Meister Hefeweizen - 5.3% abv

The brainchild of Head Brewer Shane and his longtime home brewing partner, Brian Corey, this beer is a traditional German hefeweizen made with German malts, hops, and yeast. Flavors of banana, clove, and bubble gum. Choose this delicious beer, you will.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

### Viel Glück - 5.4% abv

Similar to Hefeweizen, this German wheat beer is brewed as a darker version (Dunkel means "dark") with a varietal of toasty malts. This creamy, rich, full-bodied ale is a blend of fortunes so good we named it "good luck" in German.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

## HOPPY

### Goofy Foot - 5.6% abv (NEW)

We switched things up and brewed a Session West Coast IPA featuring Cascade and Centennial hops. It's dry and crisp with dank citrus flavors and aromas.

5oz: \$3.00 | 16oz: \$6.25 | Crowler: \$12.00

### Jorts Weather\* - 5.1% abv

This session hazy IPA was hopped up with Citra, Mosaic, and Sabro hops reminiscent of something beautiful...jorts, maybe?!

5oz: \$3.25 | 16oz: \$6.50 | Crowler: \$13.00

### Benevolent Sun\* - 6.3% abv

Citra and Nectarone hops combine in this hazy IPA to create an array of sun-soaked citrus flavors. Shine on forever, shine on benevolent sun.

5oz: \$3.75 | 13oz: \$7.00 | Crowler: \$15.00

### Traci's Apothecary\* - 6.3% abv

This hazy IPA was brewed and dry hopped with Mosaic and El Dorado hops. It was named for one of our favorite regulars, Traci, who helped us brew and name it.

5oz: \$3.75 | 13oz: \$7.00 | Crowler: \$15.00

### Celestial Dreamer - 7.9% abv

This Hazy Double IPA was brewed and dry hopped with an ethereal blend of Mosaic and Sabro hops, plus an extra addition of Galaxy hops.

5oz: \$3.75 | 13oz: \$7.50 | Crowler: \$16.00

## FRUITY

### P.O.G. Seltzer - 4.6% abv

We added fresh Passionfruit, Orange, and Guava purees to our finished craft seltzer to create a wonderful tart and tropical libation.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

### Mango Pineapple Smoothie - 5.5% abv

We took our kettle sour and loaded it up with over 200 lbs. of mango and pineapple puree to create the perfect patio sipper. **Contains lactose.**

5oz: \$4.00 | 13oz: \$8.00 | Crowler: \$18.00

## MALTY

### Monolithic Light - 4.3% abv

A classic American light lager. Exceptionally smooth and drinkable.

5oz: \$2.75 | 16oz: \$5.50 | Crowler: \$11.00

### Red Balloons Michelada - 4.6% abv (NEW)

We added house-made michelada mix and lime juice to our Red Balloons Kolsch. **Contains shellfish. \*Very limited quantities.\***

5oz: \$3.25 | 16oz: \$6.50 | Crowler: Not Available

### Chupacabra\* - 5.4% abv

Mexican-style lager brewed with loads of flaked corn. This beer is light, bright, and refreshing with a touch of sweetness. Served with a slice of lime.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

### Feisty Walrus - 4.6% abv

This beer is a classic English-style brown ale with toasty flavors of caramel and chocolate. Named after the alter ego of Head Brewer Shane's friend, Daniel.

5oz: \$3.00 | 16oz: \$6.00 | Crowler: \$12.00

## UPCOMING EVENTS

### Friday, September 29 | Todd + Shane's 40<sup>th</sup> Birthday Party

Todd and Shane are turning 40 this month, so stop in to help us celebrate the occasion and reminisce about your other favorite things from 1983!

### Week of October 18-22 | 3<sup>rd</sup> Anniversary

It's our third anniversary! We will have new and limited-release beers, a Monolithic merch giveaway, and more!

### November 22 | Holiday Lights Party

Join us the night before Thanksgiving to celebrate the time-honored tradition of putting up your holiday lights and decorations way too early!

To-go crowlers are available for pre-order or carry-out during taproom hours. Message us directly via Facebook, Instagram, or Twitter with your name, beers, and quantity of each. CHEERS!

Food, cocktails, and NA drinks located on the other side.

\* Denotes a beer with limited quantities remaining.

## APPS + SNACKS

### Mr. Twister's Pretzel

Braided pretzel glazed with melted butter and salt, served with house-made pepper jack beer cheese sauce. (veg\*) **\$7.50**

**Extra Beer Cheese:** \$1.50

### Chicken Bacon Ranch Quesadilla

Sliced chicken, house-smoked bacon, and melted cheese on a jalapeño cheddar flour tortilla. Served with a side of ranch. **\$10.00**

### Green Chili Pork Quesadilla

Smoked pork coated in a house-made green chili sauce and melted cheese on a jalapeño cheddar flour tortilla. Served with a side of sour cream. **\$10.00**

### Buffalo Chicken Nachos

Pepper jack beer cheese sauce, chicken tossed in buffalo sauce, black bean corn salsa, and ranch on corn chips. **\$10.00**

### Chips and Salsa

Corn chips with house-made chunky salsa. (veg) **\$4.00**

### Chips and Beer Cheese

Corn chips with house-made pepper jack beer cheese sauce. **\$4.00**

### Puppy Chow

As we all know, it's not just for the pups. (veg) **\$3.50**

**Contains nuts and dairy.**

(veg): vegetarian option | (veg\*): can be made vegetarian with modification

## SANDWICHES

### House Smoked Burger 2.0

Smoked 100% Angus burger patty, American cheese, Monolithic Super-Secret Sauce, pickled onions, pickles, and shredded lettuce served on a toasted bun. **\$11.00**

**Add Smoked Bacon:** \$2.00 | **Sauce contains egg.**

### Beer Cheese Burger

Smoked 100% Angus burger patty, pepper jack beer cheese sauce, crunchy onions, and a drizzle of chipotle raspberry jam served on a toasted bun. **\$12.00**

**Add Smoked Bacon:** \$2.00

### Bob's Burger

Smoked 100% Angus burger patty, house-smoked bacon, Country Bob's Sauce, cheddar cheese, and crunchy pickles served on a toasted bun. **\$13.00**

**All sandwiches are served with a bag of Miss Vickie's Sea Salt Potato Chips.**

## WINE + COCKTAILS

### Wine

Dark Horse **Sauvignon Blanc**

Dark Horse **Pinot Noir**

**Glass:** \$7.00

### House Spirits

Michter's Small Batch Kentucky Straight **Bourbon**

New Amsterdam **Gin**

Martí Auténtico **Rum**

Camarena **Blanco Tequila**

New Amsterdam **Vodka**

**All Pours:** \$6.00

### Margarita

Ain't no party like a margarita party! Served on the rocks with salt. Ask your server about our current flavored options.

**House:** \$8.00 | **Flavored:** \$8.50

### Gin and Booch

New Amsterdam Gin and FishEye Peach Kombucha, with a splash of lemonade and cranberry juice. Can also be made with no alcohol. **\$8.00**

### Saro Original Cider

A classic semi-sweet hard apple cider brewed locally in Lincoln. **\$6.00**

## NON-ALCOHOLIC

### Millstream Root Beer

Hand-crafted in Amana, Iowa.

**Glass:** \$4.00 | **Crowler:** \$8.00

### FishEye Peach Kombucha

Brewed in small batches in Omaha.

**13oz:** \$6.00 | **Crowler:** \$12.00

### Virgin and Booch

FishEye Peach Kombucha, lemonade, and cranberry juice. **\$6.00**

### Saro Desert Nectar Cider

Naturally sweet and non-alcoholic, this cider is blended with prickly pear, rose water, and agave nectar. **\$6.00**

### Soda

Coca-Cola, Diet Coke, Lemonade, Sprite. **\$2.50**

**Includes free refills.**



### CONTACT US

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### FIND US ON SOCIAL MEDIA

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