

MONOLITHIC

BREWING

HOURS OF OPERATION

Monday: Closed
Tuesday: 3-10pm
Wednesday: 3-10pm
Thursday: 3-10pm

Friday: 3-10pm
Saturday: 12-10pm
Sunday: 12-6pm

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

MALTY

Monolithic Light - 4.3% abv

A classic American light lager. Exceptionally smooth and drinkable.

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

Espresso Self - 5.4% abv

Our collaborative brew with friend and local home brewer Justin Cadwell. We took a German style Kolsch and added Finca Las Delicias coffee beans from the Rally Coffee in Omaha, vanilla beans, and hazelnut. The beer pours gold in color, and the flavors and aromas of the coffee, vanilla, and hazelnut create the perfect balance for a brew that's bright and crisp. **Contains tree nuts.**

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

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. **Limited quantities.**

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 chocolate, coffee, and caramel. Named after the alter ego of Head Brewer Shane's friend, Daniel.

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

Chocolate Walrus - 4.6% abv (NEW)

Think of what a walrus might taste like, then add chocolate, and that's what you have here. English style brown ale with the addition of cacao nibs. **Limited quantities.**

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

Toasted Marshmallow Hot Chocolate Stout - 8.3% abv

We took our stout base and added toasted marshmallows and chocolate giving it flavors of classic hot chocolate.

5oz: \$4.00 | **13oz:** \$7.50 | **Crowler:** \$15.00

HOPPY

Simcoe, Bro! - 5.3% abv

Hey, bro, what type of hops you put into this Session West Coast IPA? Well, bro, it was supposed to be Chinook and Simcoe, but ended up being all Simcoe. Whoops, bro!

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

Juice City Sessions Nectarone - 5.3% abv (NEW)

Next up in our Session Hazy IPA series features Nectarone hops and a small addition of Citra and experimental hop HBC-630.

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 fruit flavors. Shine on forever. Shine on, benevolent sun.

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

FRUITY

White Peach Seltzer - 4.7% abv (NEW)

Fermented with fresh white peach purée, this craft seltzer is crisp and refreshing with wonderful peach flavor and aroma.

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

Strawberry Watermelon Smoothie - 4.9% abv

We added fresh Strawberry, local Black Diamond Watermelon, and Prickly Pear purees to our sour gose base. It has wonderful flavors of fresh strawberry and watermelon. **Contains lactose.**

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

UPCOMING EVENTS

Friday, December 15 | Photos with The Grinch

Come on down to the taproom to take some pics with everyone's favorite curmudgeon in our decorated holiday corner! Bring your own camera or phone to take as many photos as you'd like.

Date TBD, Early 2024 | Shane's Spicy Challenge

More information coming soon!

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 non-alcoholic drinks located on the other side.**

APPS + SNACKS

Mr. Twister's Pretzel | \$7.50

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

Extra Beer Cheese: \$1.50

Chicken Bacon Ranch Quesadilla | \$10.00

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

Cheese-only option available for \$8.00 (veg)

Gyro Quesadilla (NEW) | \$10.50

Gyro meat, onions, tomatoes, and feta cheese on a jalapeño cheddar tortilla. Served with tzatziki sauce.

Chorizo Nachos | \$10.00

Pepper jack beer cheese sauce, chorizo, pickled red onions, and sour cream served on corn chips.

Chips and Salsa | \$4.00

Corn chips with house-made chunky salsa. (veg)

Chips and Beer Cheese | \$4.00

Corn chips with house-made pepper jack beer cheese sauce.

Beer cheese contains dairy + gluten; not vegetarian-friendly.

Puppy Chow | \$4.00

Rice Chex cereal tossed in a melted peanut butter + chocolate mixture, then coated in powdered sugar. (veg)

Contains nuts and dairy.

Pumpkin Cheesecake Dip | \$4.00

Whipped cream cheese and powdered sugar with pumpkin and pumpkin spice. Served with whipped cream on top and Biscoff cookies for dipping. (veg)

SANDWICHES + WRAPS

House Smoked Burger 2.0 | \$11.00

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

Sauce contains egg.

Beer Cheese Burger | \$12.00

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

Bob's Burger | \$13.00

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

Plain Cheeseburger | \$10.00

Smoked 100% Angus burger patty with American cheese on a toasted bun.

Pesto Chicken Wrap | \$10.50

Sliced chicken breast tossed in a pesto + balsamic aioli, with sun-dried tomatoes, shredded cheese, crispy onions, and lettuce served in a jalapeño cheddar flour tortilla.

Sauce contains egg + tree nuts.

All sandwiches and wraps are served with a bag of Miss Vickie's Sea Salt Potato Chips. Add smoked bacon for \$2.00.

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

WINE + COCKTAILS

Wine

Dark Horse Sauvignon Blanc

Dark Horse Pinot Noir

Glass: \$7.00

House Spirits

Michter's Small Batch Kentucky Straight Bourbon or Rye

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. Current flavored options: mango + raspberry.

House: \$8.00 | Flavored: \$9.00

Gin and Booch | \$8.00

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

Glacial Till Original Cider | \$6.00

A perfectly balanced hard apple cider with a touch of sweetness on the end. Brewed locally in Palmyra, NE.

Glacial Till Passion Pineapple | \$6.00

This tropical cider with passion fruit and pineapple is a great refresher for the summer heat or an escape from the long winter months. Brewed locally in Palmyra, NE.

NON-ALCOHOLIC

Athletic Brewing Free Wave | \$6.00

Non-alcoholic hazy IPA brewed with Amarillo, Citra, and Mosaic hops. Must be 21+

Athletic Brewing Athletic Lite | \$6.00

NA light American lager. Must be 21+

Saro Desert Nectar Cider | \$6.00

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

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 | \$6.00

FishEye Peach Kombucha topped with lemonade and cranberry juice.

Soda | \$2.50

Coca-Cola, Diet Coke, Lemonade, Sprite.

Includes free refills.



CONTACT US

PHONE: 402-502-4477

EMAIL: monolithicbrewing@yahoo.com

4915 N 120th St. Suite 102

Omaha, NE 68164

FIND US ON SOCIAL MEDIA

FACEBOOK: [@monolithicbrewing](https://www.facebook.com/monolithicbrewing)

INSTAGRAM: [@monolithicbrewing](https://www.instagram.com/monolithicbrewing)

TWITTER: [@MonolithicB](https://twitter.com/MonolithicB)

UNTAPPD: Monolithic Brewing

