

# 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

### Jalapeño Monolithic Light - 4.3% abv (NEW)

We took our Monolithic Light and added fresh jalapeños. This beer is light and crisp with wonderful jalapeño flavor and aroma with just a touch of heat.

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

### The Rational Consumer - 5.1% abv

Our German style Vienna Lager is brewed with German malts, hops, and yeast. Dry and toasty with subtle caramel notes, this beer is a rational choice for any consumer.

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

### Czech Your Gravity 5.2% abv (NEW)

Brewed in collaboration with the Homebrewers Local 402, this Czech style Pilsner was brewed with Bohemian malt and hopped with Czech Saaz hops, then cold lagged for eight weeks.

**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

### 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

### Vanilla Coffee Stout - 8.1% abv

We added vanilla beans and Colombian Narino coffee beans from Rally Coffee Co. to our Imperial Stout base, giving it wonderful flavors of creamy vanilla and fresh roasted coffee.

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

## FRUITY

### Fruity Kettles Cherry Lime - 5.1% abv (NEW)

We added Pink Himalayan Sea Salt and fresh cherry and lime purees to our kettle sour Gose base. This red hued sour ale has wonderful flavors of tart cherry and lime.

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

## HOPPY

### Protocol of Best Enjoyment - 6.4% abv

You don't have to compete on the namesake Japanese game show to enjoy this West Coast IPA. Brewed with Citra, Amarillo, and Cascade hops for your enjoyment.

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

### The Painting Was a Gift, Todd! - 6.1% abv

We added Mosaic, El Dorado, and Bru-1 hops to this Hazy IPA making it a wonderful gift packed with pineapple and tropical fruit flavors.

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

### Benevolent Sun - 6.3% abv

Citra and Nectaron hops combine in this Hazy IPA to create an array of sun-soaked citrus fruit flavors. Shine on forever. Shine on, benevolent sun. *Voted the best Hazy IPA in Nebraska!*

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

### House Divided - 6.6% abv

This Hazy IPA was brewed with equal amounts Citra and Mosaic hops, which we all can agree are delicious!

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

## UPCOMING EVENTS

### Saturday, February 10<sup>th</sup> - 1pm | Shane's Spicy Challenge

Got what it takes to beat the heat? If you can finish eight smoked chicken wings slathered in Shane's revamped super-hot buffalo sauce and chase it with a pint of our very own Monolithic Light that was steeped with Carolina Reapers and Ghost Peppers, this is the challenge for you! More details available on our social media.

### Fridays During Lent | Fish Fry Fridays

Beer battered cod served with chips and house-made lemon caper sauce. Every Friday during Lent, starting February 16<sup>th</sup>!

### February 17-24 | Omaha Beer Week:

- **Saturday, February 17<sup>th</sup> - 12pm - 8pm | Bus Tours**  
See Omaha Beer Week for more details!
- **Tuesday, February 20<sup>th</sup> | Brewery Tours**  
Join head brewer, Shane, for brewery tours at 4:30pm, 5:30pm, and 6:30pm! Free of charge, just be sure to arrive at least 15 minutes prior to your desired time so your bartender can add you to the list!
- **Thursday, February 22<sup>nd</sup> | Pretzel Day**  
One day only, we will be serving our fan-favorite Mr. Twister pretzels with both savory and dessert options!

**Check our social media for details on new beer releases during Omaha Beer Week!**

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.**

## WEEKLY SPECIAL

### Smoked Chicken Wings (8) | \$11.00

Smoked chicken wings with your choice of buffalo or BBQ sauce, served with a side of ranch. *Wings provided by Cunningham's Pub and Grill.*

### Buffalo Chicken Pizza Bagels | \$10.00

Buffalo cream cheese sauce, sliced chicken breast, melted shredded cheese, and pepperoncini peppers served on an artisan Asiago bagel. Topped with a drizzle of ranch.

## 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.

### Gyro Quesadilla | \$10.50

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

### BBQ Brisket Nachos (NEW) | \$10.00

Pepper jack beer cheese sauce, smoked brisket, Sweet Baby Ray's BBQ sauce, shredded cheese, and green onions served on corn chips. **Limited quantities.**

### 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.**

## 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.

### 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

New Amsterdam **Vodka**

New Amsterdam **Gin**

Camarena **Blanco Tequila**

Martí Auténtico **Rum**

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

**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 - see below.

### 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/can

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

### Athletic Brewing Athletic Lite | \$6.00/can

Non-alcoholic light American lager. **Must be 21+**

### Millstream Root Beer

Hand-crafted in Amana, Iowa.

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

### FishEye Chai Kombucha | \$6.00/can

Brewed in small batches in Omaha.

### FishEye Peach Kombucha

Brewed in small batches in Omaha. Served on tap.

**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.**

## FIND US ON SOCIAL MEDIA

**FACEBOOK:** @monolithicbrewing

**INSTAGRAM:** @monolithicbrewing

**TWITTER:** @MonolithicB

**UNTAPPD:** Monolithic Brewing



## CONTACT US

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