

## **Small Plates**

### **Baked Feta**

*Kalamata olives, grape tomato, olive oil, garlic, warm pita bread 8*

### **Soft Pretzels with Beer Cheese**

*Bavarian pretzel sticks, Riley's Red Ale cheddar cheese sauce 7*

### **Queso Fundido**

*Asadero cheese, poblano chilies, house made chorizo, corn chips 8*

### **Ale Battered Onion Rings**

*Six rings hand dipped, chipotle aioli 7*

### **Chips and Ancho Salsa**

*Corn chips, house made salsa 5*

### **Local Lamb Sausage**

*Middle Eastern spiced house made grilled sausage, tabouleh salad, tabini sauce 9*

### **Chile Basil Shrimp**

*Chile, basil, shrimp, brown rice, edamame, sweet spicy sauce, cilantro 11*

### **Hummus**

*Chickpeas, sesame tabini, lemon, garlic, olive oil, warm pita bread 8*

### **Hummus Crudites**

*Celery, cauliflower, broccoli, carrots, Kalamata olives (no pita)9*

### **Buffalo Wings**

*Eight fried wings, Labco hot sauce, celery sticks, Bleu cheese buttermilk dressing 10*

### **Steak Flatbread\***

*House made flatbread, grilled to order steak, roasted tomato, provolone, caramelized onion, arugula, herbed olive oil, shaved Parmesan 14*

### **Mushroom Flatbread**

*House made flat bread, sautéed forest mushrooms, caramelized onions garlic aioli, gruyere cheese 9*

### **Margherita Flatbread**

*Grape tomato, fresh mozzarella, fresh basil, olive oil 9*

### **Maryland Crab Cakes**

*Jumbo lump cakes, remoulade and cucumber dill sauces, slaw 15*

### **Smoked Salmon Tartine**

*Duck Trap cold smoked salmon, grilled country bread, goat cheese mousse, avocado, red onion, fennel, caper, quail egg, lemon aioli 13*

### **Pierogies**

*House made dumplings filled with Wiebes cheddar and house cured local ham and sautéed, sour cream and chive 9*

## **Fries**

**Side of Fries 2**

**With curry ketchup and garlic aioli 3**

**Sweet Potato Fries 4**

**Fundido Fries**

*Asadero cheese sauce, poblano peppers, chorizo, green onion, jalapeno 7*

**Truffle Fries**

*Truffle oil and salt, garlic aioli, curry ketchup 7*

*Additional garlic aioli and curry ketchup .60 each*

**Memphis Fries**

*Sweet potato fries, pulled pork, Memphis BBQ sauce, jack cheese, slaw 8*

## **Soups**

**Red Ale and Cheddar Soup**

*Wiebes Cottonwood cheddar, mirepoix, soft pretzel croutons 4/6*

## **Salads**

*Add a cup of soup to any of our salads for 3.00*

### **Salad Bar**

*An array of fresh and pickled vegetables, condiments and dressings 7*

### **House**

*Small mixed greens salad, choice of dressing 5*

### **Fennel**

*Arcadian greens, shaved fennel, almonds, dried cranberries, Prairie Pale Ale mustard vinaigrette 8*

### **Spinach Salad**

*Baby spinach leaves, warm Burgers bacon dressing, sauteed forest mushrooms, shaved red onion, hard boiled quail eggs 9*

### **Wedge of Lettuce**

*Baby iceberg lettuce, Maytag bleu cheese, Burgers bacon, Bleu cheese buttermilk dressing 9*

### **Chicken Tortilla**

*Romaine, grilled chicken breast, queso fresco, tortilla strips, sour cream, guacamole, pico de gallo, tequila lime vinaigrette 10*

*Substitute Certified Angus Beef steak\* 15*

### **Half size salad (chicken only) 7**

### **Black and Bleu Steak\***

*Mixed greens, Certified Angus Beef steak, Maytag Bleu cheese, spiced pecans, balsamic vinaigrette 15*

### **Greek**

*Romaine, Feta cheese, Kalamata olive, cucumber, grape tomato, red onion, pepperoncini, lemon oregano vinaigrette, warm pita bread 9*

### **Mediterranean Steak Salad\***

*A Greek salad, six-ounce Certified Angus Beef Steak and hummus dip 16*

*With grilled fresh Salmon fillet 17*

## **LABCO Burgers**

All burgers are Little Apple Brewing Company's half-pound Certified Angus Beef signature grind, cooked medium well unless requested otherwise. Choice of German potato salad, fries or coleslaw. Lettuce, pickle, tomato, onion served upon request.

### **Brewhouse Burger\***

*Our signature Certified Angus Beef burger, toasted brioche bun 11*

### **Bacon Cheddar\***

*Burgers bacon, Wiebes Cheddar 12*

### **Tumbleweed\***

*Wiebes jalapeno white cheddar, fried onion tumbleweed, chipotle aioli 12*

### **Black and Bleu\***

*Maytag Bleu Cheese, red onion marmalade, black pepper 12*

### **Nacho\***

*Queso fundido, tortilla strips, pico de gallo 12*

### **Pimento Cheese\***

*Charred onions, house made pimento cheese, mortadella 12*

## **Sandwiches**

All sandwiches come with choice of German potato salad, fries, or coleslaw

### **Memphis Pulled Pork**

*Hickory smoked pork shoulder, Memphis BBQ sauce, cole slaw, brioche bun 9*

### **LABCO Grinder**

*Ham, Salami, Mortadella, Capicola, peppers and onions, provolone cheese, pepperoncini oven baked on ciabatta bread 10*

### **Fried Chicken BLT**

*Southern fried chicken breast on a toasted brioche bun with Burgers bacon, tomatoes, lettuce and mayonnaise 11*

### **Reuben**

*Boyles corned beef, kraut, Swiss cheese, Russian dressing, marbled rye 9*

### **Pale Ale Brat**

*Handmade brat with Prairie Pale ale, kraut, grilled onion, Pale Ale mustard 9*

### **Falafel**

*Fried chickpea and fava bean cake served with tabini sauce, romaine lettuce, tomato, red onion, cucumber, pita bread 8*

### **Krusty Crabby Patty**

*Extra large Maryland crab cake, remoulade sauce, lettuce, tomato, brioche bun 14*

### **Chicken Chipotle Club**

*Grilled breast, burgers bacon, chipotle aioli, and Wiebes jalapeno white cheddar on a brioche bun 11*

### **Steak Grinder\***

*Certified Angus Beef steak, peppers, onions, Wiebes jalapeno white cheddar, French roll 15*

## **Steaks**

All Steaks are Certified Angus Beef , Each include House salad or Salad Bar, fresh steamed green beans.  
Choice of baked potato, baby red potatoes, fries or mashed potatoes. Rolls and butter served upon request.

**Porterhouse\* 24 oz. 50**

**Ribeye\*16 oz. 36 12 oz. 30**

**KC Strip\* 12 oz. 35**

**Filet Mignon\* 8 oz. 38**

**Top Sirloin\* 10 oz. 28**

**Natural KC Strip\* 12 oz. 40**

**Natural Truffle Steak\* 45**

*Truffle any steak for 5*

### **Entrees**

Add a cup of soup for 3.00 or salad bar for 6.00

### **Grilled Canadian Salmon**

*Wild rice pilaf, asparagus, Pale ale mustard local honey 23*

### **Roast Idaho Rainbow Trout**

*Burgers bacon wrapped trout, forest mushrooms, herb butter, farro pilaf, 20*

### **Cider Brined Pork Chop**

*Louisburg cider brined local chop, O'Brien potatoes, braised kale, apple chow 20*

### **Steak Frites**

8 oz. *Certified Angus Beef steak charbroiled to order, seasoned fries, shallot red wine sauce* 20

### **Fish and Chips**

*Beer battered fresh Alaskan cod, seasoned fries, cole slaw, tartar* 14

### **Three Meat Loaf**

*Certified Angus Beef, veal and pork, forest mushroom sauce, five cheese macaroni, steamed green beans* 16

### **Bucatini Bolognese**

*Imported pasta tossed with a ragu of veal, pork and beef, mirepoix and tomato, Pecorino Romano* 15

### **Chicken Tinga Burrito**

*Shredded chicken, asadero cheese, flour tortilla, green mole sauce, cotija cheese, pinto beans, tomato, lettuce, avocado* 14

### **Linguine with Shrimp**

*House made pasta, wild gulf shrimp, capers, lemon, white wine, bread crumbs* 19

\*Consuming raw or undercooked foods may increase risk of food borne illness.

- An 18% gratuity will be added to parties of six or more
- Prior approval needed from management for personal check

## **Our Handcrafted Brews**

Daily pint special 3

Pint 4

12 oz 3

5 oz 1.50

Flight of Six Tasters 7

**XX Black Angus Stout** rich, creamy, nitrogen carbed American-style stout made with a special blend of six different malts and hops. 6.2% ABV

**Wildcat Wheat** winter wheat malt is used creating a mild body with a hint of sweetness, a dash of hops rounds out the flavor. Unfiltered American style. 5.0% ABV

**Prairie Pale Ale** we use a blend of domestic and European hops making this classic IPA style beer highly hopped! 6.6% ABV

**Riley's Red Ale** a full flavored American amber style is Fort Riley's namesake. Great balance of malt and hops. 5.2% ABV

**Bison Brown Ale** English brown ale exhibiting wonderful malty, caramel flavor and mild hop background. Deceptively light and easy drinking! 5.3% A