



## SNACKS & SALADS

### Soft Pretzel - \$8

Stone Ground soft pretzel glazed with our Look Up! Amber Ale, butter, and kosher salt. Served with yellow or whole grain mustard. Add scratch-made beer cheese (\$3)

### House Salad - \$9

Fresh green leaf lettuce, spinach, grated cheese, tomatoes, red onion, pepperoncini, croutons, and ranch dressing.

### Spinach Salad - \$10

Baby spinach, feta cheese crumbles, red onion, slivered almonds, candied walnuts, dried cranberries, tossed in a raspberry vinaigrette dressing.

### Hummus Flatbread - \$11

Our roasted red pepper hummus served with fresh-made, oven flatbread that is sprinkled with olive oil and parmesan cheese.

### Charcuterie Board - \$19

French baguette, Manchego 4 month, Grotte Caputo, farmhouse cheddar, porchetta, speck, mild peppers, pickles, cashews, and preserves.

## DESSERT

### Soul Brownie - \$7

A delectable brownie made with *Chocolate Conspiracy* chocolate containing our Soul Rex DIPA. Topped with whipped cream and chocolate drizzle. This treat is baked for us by our friends at *Pie Fight*.

*"S'mores It"* to add fire-toasted marshmallows and graham cracker crumbs (\$2).



## WOOD FIRED PIZZAS

All pizzas are 12" with scratch-made dough. Substitute vegan cheese (\$2) or gluten free crust (\$3).

### Just Cheese Please! - \$11

San Marzano tomato sauce, mozzarella.

### Pepperoni - \$13

San Marzano tomato sauce, pepperoni, mozzarella.

### Margherita - \$14

San Marzano tomato sauce, fresh mozzarella, fresh basil, topped with olive oil. Make it a Vegan Margherita (\$2).

### Detrick's Hawaiian - \$14

San Marzano tomato sauce, smoked ham, pineapple, mozzarella.

### Pork BBQ Pizza - \$15

Sweet & tangy barbeque sauce, Pat's BBQ pulled pork, red onion, roasted Anaheim peppers, mozzarella. Add pineapple (\$1.50).

### The Red Feather - \$15

San Marzano tomato sauce, pepperoni, mozzarella, roasted Anaheim peppers.

### Notorious B.O.G. - \$15

Minced garlic sauce, red onion, parmesan, broccolini, mozzarella.

### The Level Crossing - \$15

San Marzano tomato sauce, mozzarella, pepperoni, Italian sausage, red pimiento peppers, red onion, fresh basil.

### Margherita de Bonalde - \$15

San Marzano tomato sauce, cheddar, smoked ham, bacon, sweet corn, mozzarella.

### Veggin' Out - \$15

San Marzano tomato sauce, red pimiento peppers, red onions, roasted Anaheim peppers, white mushrooms, broccolini, mozzarella.

### Italian Hero - \$15

San Marzano tomato sauce, mozzarella, Genoa salami, smoked ham, red onion, pepperoncini, Roma tomatoes.

### Holy Trinity - \$15

San Marzano tomato sauce, pepperoni, Italian sausage, calabrese salami, mozzarella.

Parties of 8 or more people will have 25% gratuity automatically applied to their tab/s.

## SANDWICHES

Sandwiches are served with a pickle & kettle potato chips.

### Cubano - \$11

Pat's BBQ pulled pork, smoked ham, swiss cheese, dill pickle, and mayo/mustard aioli, served on a ciabatta roll.

### Level Crossing Club - \$12

Pat's BBQ smoked turkey breast, smoked ham, smoked bacon, avocado, lettuce, tomato, red onion, cheddar cheese, and mayo, served on sourdough bread.

### Philly Pork - \$12

Pat's BBQ pulled pork, provolone, broccolini, and garlic mayo, served on a ciabatta roll.

### Reuben - \$12

Corned beef, sauerkraut, red onion, swiss cheese, and thousand island dressing, served on marbled rye.

### G.O.A.T. - \$12

Roasted red peppers, goat cheese, fresh basil, and balsamic drizzle, served on sourdough bread. Add turkey (\$2)



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NOTICE to patrons: Dogs may be on the premises but are restricted to the outdoor patio. Owners are responsible for keeping their animal under control at all times.



## DRAFT BEER

5% ABV 16 oz. \$5 ~ 4 oz. \$2.5

### Down The Road West Coast IPA

Profound aromas of fresh pineapple, stone fruit and orange zest with pine and floral background notes. Moderate hop bitterness gives way to juicy grapefruit, mango and orange smarties flavors. Finishes dry with a lingering, refreshing, resinous pine hop note.

### In The Pines Hazy Pale Ale

Intense grapefruit aroma and flavor with background notes of orange zest and lemon peel, with a smooth mouthfeel from flaked oats & wheat.

### Look Up! Amber Ale

A well balanced amber ale with toasted biscuit malt flavors complemented by subtle earthy pine and floral hop aromas.

### You-Tah Coffee Uncommon Kentucky Common Ale

Complex & smooth with subtle roasted malt and corn malt flavors. Jack Morman Coffee Roasters coffee beans add a special touch. Galena and crystal hops provide bitterness and earthy hop flavor.

### Sinday Pale Ale

A silky smooth mouthfeel with hop flavors and aromas that are dank and tropical from a healthy dose of Mosaic hops.

### Bat Country Blonde Ale

Smooth malt flavors with berry and pine hop aromas. Easy drinking with low hop bitterness, delicate yet complex aroma.

### Vienna-Style Lager

2021 GABF® Bronze Medal Winner : Vienna-Style Lager

freshly toasted bread, biscuit and rich caramel hop presence. Soft and elegant flavors of malt and hop balance with a gentle touch of Tettang hops. Lagered for three weeks, creating a full body with a crisp and dry finish.



**RETURNS SOON**

## SPIRITS

Jim Beam \$3

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Beehive Organic Vodka  
Distillery 36 Brigham Rum \$6

Jameson Irish Whiskey  
1800 Reposado Tequila

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High West American Prairie Bourbon  
High West Double Rye! \$8

Holy Stone Bosun's Navy Strength Gin

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Holy Stone Apparition Absinthe Verte \$10  
Don Julio 1942 Tequila \$18

## HIGH-POINT BEER

All high-point beers are served in 16 oz. cans

### Jazz Loon - \$7 Lager

5.4% ABV

A crisp and hop-forward German rye pilsner with clean yet complex malt flavors.

### Suss It Out - \$7

2019 GABF® Bronze Medal Winner : Rye Beer

### Rye India Pale Ale 6.9% ABV

Complex and hop-forward with three types of rye and a blend of hops to give the beer a resinous and spicy hop bitterness with grapefruit, berry and piney aromas.

### Dallas Alice - \$7 Belgian Blonde Ale 6.2% ABV

An easy-drinking Belgian blonde with subtle yeast complexity giving off floral, citrus and light honey aromas. Smooth and clean pilsner malt pairs well with honeydew melon and floral hop flavors. Finishes dry with a lingering lemon zest flavor.

### Soul Rex - \$8 Double India Pale Ale 8.4% ABV

Intense citrus, melon and dank tropical fruit hop flavors and aroma. Medium body with firm yet juicy hop bitterness.



## DRAFT BEER TO-GO

32 oz. Crowler Fill - \$7

## WINE

5 oz. \$6 ~ 12 oz. \$12

Cabernet Sauvignon (5 oz)  
Pinot Grigio (5 oz)  
Pinot Gris (12 oz can)  
The Bubbles (12 oz can)  
Pinot Noir (12 oz can)

## CIDER & SELTZER

MTN West Ruby Hard Cider (16 oz can) - \$10  
MTN West Cottonwood Dry Cider (16 oz can) - \$10  
Grandeur Peak Ruby Red Grapefruit Seltzer (16 oz draft) - \$5

*Ask your server about our  
beer cocktails!*



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## LIMITED RELEASE

5% ABV 16 oz. \$5 ~ 4 oz. \$2.5

### Zappa Hops Philly Sour IPA

A collaboration beer brewed with our friends at CLS Hop Farm of Yakima Valley. An experimental showcase for CLS' neomexicanus aroma hop, 'Zappa™'. Zappa Hops have aromas of white grape, tart pineapple, apricot, green tea and the color purple. The acidity from the Philly Sour yeast is apparent, yet restrained, giving way to a medium hop bitterness with a pleasant and clean pithy fruit finish.

### Northfarthing Nitro English Pub Ale

Aromas of biscuit malt, caramel and light honey. Served on nitrogen, this pub ale has a light, yet creamy body with low hop bitterness and flavors of lightly toasted bread pudding. Finishes smooth and clean.

## "GIVE BACK" SERIES

### Rock On Crafted Lager 2021 American Pilsner

5% ABV - 16 oz. \$6 ~ 4 oz. \$3

*\$1/pint donated to Salt Lake Academy of Music (SLAM)*

Aromas of sweet malt, white grape, apricot and freshly brewed green tea. A light yet velvety body with notes of lightly toasted sourdough bread, lemongrass and honeydew. Finishes moderately dry with a clean and refreshing herbal hop bitterness.



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## RED FEATHER SERIES

All Red Feather Series beers are high-point  
beers and are served in 16 oz. cans

### Astro Shake - \$8 Now \$5

Milkshake Double IPA - 7.7% ABV

Double dry-hopped and brewed with both lactose milk sugar and Madagascar vanilla beans. Aromas of fresh citrus, vanilla bean, and mango yogurt. Mouthfeel is soft and creamy with flavors of an Orange Julius, vanilla wafers, and a hint of coconut.

### The Black Album - \$9

Imperial Black Rye IPA - 9.2% ABV

Brewed with four types of rye and two types of wheat. Complex aromas of resinous pine, chocolate-covered cherry, black coffee and spicy pumpernickel. A velvety smooth mouthfeel with a mélange of rye bread, fig, black cherry, espresso, caramel and pine flavors. Finishes with a warming alcohol presence and lingering hop bitterness.

### Cryptoporticus - \$8

Philly Sour Double IPA - 8.4% ABV

A hop-bursted, double dry-hopped sour that has been meticulously fermented with the revolutionary Philly Sour yeast. Aromas of tart citrus, juicy pineapple, and fresh mango. The up-front tart and sourness is richly apparent but gives way to allow flavors of ripe peach, apricot, and tropical hops to shine. Finishes with a soft, rounded sour mouthfeel with a refreshing and clean sweet tart finish.

### Eternal Pursuit - \$9

Belgian Dark Strong Ale - 8.8% ABV

Complex malty aromas of black cherry, raisin, plumb, and fig. Low hop bitterness allows flavors of fresh stone fruit, caramel malt, and hints of chocolate-covered banana to shine. Higher carbonation and medium body, which finishes dry with some residual alcohol warmth lingering in the mouth.

### Space Oddity - \$9

Hazy Double IPA - 8.8% ABV

Brewed with space-themed hops (Apollo, Strata, Galaxy, Ekuanot, Enigma, Comet, Zappa) as well as copious amounts of orange blossom honey. Double dry-hopped with complex aromas of honeysuckle, Pinot Grigio, sweet orange peel and dank cannabis. Solstice flaked oats, red wheat and oat malt lend a smooth and creamy mouthfeel with flavors of juicy white peach, resinous honey and ripe tangerine. Finishes semi-dry with lingering floral and tropical fruit hop flavors.

### XII XI XIII - \$10

American Barleywine - 12.11% ABV

Aromas of caramelized malt sugar, dark cherries, figs, and pine. Boiling for over six hours helped to develop flavors of caramel, raisin, and vanilla, along with a resinous hop bitterness. A luscious mouthfeel that finishes with a warming alcohol presence.