



SHARED PLATES

Soft Pretzel - \$10

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)

Sausage Platter - \$10

A Kielbasa on a bed of sautéed sauerkraut and red onion. Served with a pickle spear, yellow mustard, and our scratch-made beer cheese.

Cheesy Breadsticks- \$12

Fresh-made oven flatbread with garlic, olive oil, and mozzarella. Served with marinara sauce.

Charcuterie Board - \$19

French baguette, Manchego 4 month, black truffle pecorino, farmhouse cheddar, porchetta, speck, mild peppers, pickles, cashews, and preserves.

SALADS

House Salad - \$10

Organic spring mix, grated cheese, fresh tomatoes, red onion, pepperoncini, croutons, and ranch dressing. Side salad portion (\$5)

Spinach Salad - \$11

Organic spinach, feta cheese crumbles, red onion, slivered almonds, candied walnuts, dried cranberries, tossed in a raspberry vinaigrette dressing. Side salad portion (\$5)

NEW! The Wedge - \$11

Crisp, organic iceberg lettuce wedges, topped with fire-roasted prosciutto, candied walnuts, red onions, cherry tomatoes, gorgonzola crumbles, and our house-made blue cheese dressing.

Arugula Salad - \$14 **NEW!**

A bed of wild arugula topped with marinated artichokes, cherry tomatoes, italian shaved cheese blend, and fire-roasted prosciutto. Served with our house lemon-olive oil maldon dressing.

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

25% gratuity will be added to tabs that remain open after the taproom closes.

WOOD FIRED PIZZAS

All pizzas are 12" with scratch-made dough. Substitute vegan cheese (\$2) or gluten free crust (\$5).

The Cheese, Please! - \$13

Red sauce, house-blend cheese.

Pepperoni - \$15

Red sauce, pepperoni, house-blend cheese. Add our roasted pepper blend and have it the 'Red Feather Way' (\$2).

Margherita - \$15

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

Detrick's Hawaiian - \$16

Red sauce, smoked ham, pineapple, house-blend cheese.

Holy Trinity - \$17

Red sauce, pepperoni, Italian sausage, salami, house-blend cheese.

Ohhh, Honey - \$18

Red sauce, salami, honey, fresh basil, parmesan, house-blend cheese.

Veg Head - \$18

Red sauce, roasted tomatoes, seasonal mushrooms, seasonal peppers, broccoli rabe, red onions, garlic confit, goat cheese crumbles, house pesto drizzle.

Pork BBQ Pizza - \$18

Sweet & tangy barbeque sauce, Traeger smoked pulled pork, red onion, roasted pepper blend, house-blend cheese. Add pineapple (\$1.50).

The Level Crossing - \$18

Red sauce, pepperoni, Italian sausage, red pimiento peppers, red onion, fresh basil, house-blend cheese.

White Truffle & Prosciutto - \$19

Herb-infused organic EVOO, garlic confit, whipped ricotta dollops, shaved prosciutto, organic baby arugula, white truffle balsamic glaze, Italian 3-cheese blend.

Mushroom Forager - \$23

Herb-Infused Organic EVOO, whipped ricotta, seasonal organic mushrooms, caramelized onions, roasted tomatoes, pesto and porcini mushroom drizzle, crushed pine nuts.

Pigs & Heat - \$23

Red sauce, Calabrian chilis, hot Calabrese and chorizo, hot cherry peppers, hot honey drizzle, house-blend cheese.

SANDWICHES

Sandwiches are served with a pickle & kettle potato chips. Substitute chips with a side house or spinach salad (\$3)

Cubano - \$12

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

Club Level Crossing - \$12

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

Philly Pork - \$12

Traeger smoked 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, pesto, topped with fresh wild arugula and balsamic drizzle, served on sourdough bread. Add turkey (\$2)

NEW!

Mushroom Monger - \$14

Fire-roasted, organic maitake and oyster mushrooms, fire-roasted tomatoes, caramelized onions, topped with melted swiss and house-made burnt onion aioli. Served on a local ciabatta roll with a side of house pesto.

Wasatch Melt - \$15 **NEW!**

Shaved turkey breast, bacon, avocado, heirloom tomatoes, red onion, melted provolone cheese, and house-made burnt onion aioli. Served on local sourdough bread with a side of our refreshing zesty cilantro lime ranch.

Italian Stallion - \$15

Mortadella, hot capicola, prosciutto, and provolone. Topped with lettuce, tomato, onion, mayo and our housemade hot pepper relish, served on an italian roll.

DESSERTS

Brownie - \$6

A delectable, oven baked, cookie-topped brownie served warm with whipped cream and chocolate sauce. -Add vanilla ice cream (\$1.5) -"S'mores it" to add fire-toasted marshmallows and graham cracker crumbs (\$1.5)

Crème brûlée - \$9

Creamy vanilla custard, caramelized and topped with whipped cream and seasonal berries. Prepared for us by Sugar x Sugar.



DRAFT BEER

5% ABV 16 oz. \$6* ~ 4 oz. \$2.75*

Bat Country Blonde Ale

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

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.

Helles

Aromas of heather flower, pilsner malt and light citrus. A soft, rounded mouthfeel with flavors of sweet orange peel, biscuit and moderate herbal hops. Lagered for six weeks, resulting in a very clean, refreshing and crushable beer.

In The Pines Hazy Pale Ale

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

Kölsch

Aromas of white grape, honeydew melon and delicate yeast esters. A clean pilsner malt flavor with gentle hop bitterness. Spünding during fermentation lends the beer a soft, rounded mouthfeel with a crisp and refreshing finish.

Look Up! Amber Ale

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

Philly Sour Fruit Bat Philly Sour American Blonde Ale

Featuring mango, peach, apricot and fermentation with Philly Sour yeast. Floral and tart mango aromas. The initial sip will pucker the back of your mouth before revealing flavors of juicy peach, ripe nectarine and mango. A pleasantly clean, acidic stone fruit finish.

Sinday Pale Ale

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



Vienna-Style Lager

2021 GABF® Bronze Medal Winner : Vienna-Style Lager
Aromas of freshly toasted bread, biscuit and rich caramel that give way to a delicate floral hop presence. Soft and elegant flavors of malt and toastiness balanced with a gentle touch of Tettnang hops. Lagered for three weeks, creating a medium-light body with a crisp and dry finish.

You-Tah Coffee Uncommon Kentucky Common Ale

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

WINE

Cabernet Sauvignon (5 oz.) \$6
Pinot Grigio (5 oz.)

Cycles Gladiator Pinot Noir (12 oz. can)
House Wine Chardonnay (12 oz. can) \$10
House Wine Rosé Bubbles (12 oz. can)

HIGH-POINT BEER

16 oz. cans

Dallas Alice - \$7

Belgian Blonde Ale - 6.2% ABV

Easy-drinking 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.

Jazz Loon - \$7

Lager - 5.4% ABV

A crisp and clean, medium rye pilsner with clean, yet complex, malt flavors.

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.



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 that give this medalist a resinous and spicy hop bitterness with grapefruit, berry and piney aromas.

SPIRITS

Jim Beam \$3

Beehive Vodka

Distillery 36 Brigham Rum \$6

Jameson Irish Whiskey

Mi Campo Reposado Tequila

Dented Brick Moon's Best Rye Whiskey

High West Bourbon \$8

High West Double Rye!

Holy Stone Bosun's Navy Strength Gin

Holy Stone Apparition Absinthe Verte \$10

Don Julio 1942 Tequila \$18

CIDER/SELTZER

Mtn. West Ruby Hard Cider (16 oz. can)

Second Summit Off-Dry Hard Cider (16 oz. can) \$10

Snowmelt Peach Lemonade Seltzer (16 oz. draft) \$6*

Ask about our beer cocktails!

NON-ALCOHOLIC

Coke/Diet Coke/Sprite/Ginger Ale/ \$1.5

Dr. Pepper/Club/Tonic (12 oz. can)

Cock & Bull Ginger Beer (12 oz. bottle) \$3

Pure Leaf Unsweetend Tea (16.9 oz. bottle)

Athletic Brewing Co. - Run Wild IPA (12 oz. can) \$4

Hans Kombucha - Ginger Hibiscus (16 oz. draft) \$7*

Underberg - Herb bitters (0.67 oz. bottle) \$3

NEXT PAGE: 'LIMITED RELEASE' BEERS

Prices Do Not Include Tax, Except For Those Accompanied By An Asterisk (*)

MARCH 30TH, 2024 - HAPPY 5TH ANNIVERSARY

LEVEL CROSSING BREWING COMPANY

RED FEATHER SERIES

Released Once a Year, Every Year
High-Point Beers, 16 oz. Cans

The Black Album - \$9

Imperial Black Rye IPA - 9.0% ABV

Brewed with four types of rye, two types of wheat, and copious amounts of Motueka, Strata, Citra, Azacca, Amarillo and Mosaic hops. 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, chocolate-covered espresso beans and pine flavors. Finishes with a smooth, lingering hop bitterness.



Cryptoporticus - \$8

2022 World Beer Cup® Bronze Medal

Winner: American-Style Sour Ale

Sour Double IPA - 8.4% ABV

A hop-bursted, double dry-hopped sour DIPA that has been meticulously fermented with the revolutionary Philly Sour yeast. This unique yeast strain differs from traditional kettle-soured beers whereas the yeast produces lactic acid during fermentation. Aromas of tart citrus, juicy pineapple and fresh mango. The up-front tart and sourness is richly apparent but gives way to flavors of ripe peach, apricot and tropical hops. Finishes with a soft and rounded, sour mouthfeel, with a refreshingly clean and sweet tart finish.

IT'S BACK!

Timpanator - \$9

German Doppelbock Lager - 8.6% ABV

A traditional lager with bold, malt-forward flavors of sweet pilsner malt and toffee with background notes of raisin and dark cherries. A smooth mouthfeel and moderate body, finishing with a pleasant, warming alcohol presence.

VII XXV XVII - \$10

Wheatwine - 11.5% ABV

Delicate aromas of candied orange, vanilla bean and Sauvignon Blanc. Brewed with over 55% Solstice red wheat and Mecca Grade Shaniko white wheat, both contribute to a lusciously smooth and complex mouthfeel. A light caramel wheat malt character with soft hop bitterness allowing for flavors of orange zest, honey and bananas foster to shine. Finishes with a light, warming alcohol presence. Happy birthday, Stella!

Eternal Pursuit - \$9

Belgian Dark Strong Ale - 8.8% ABV

Complex, malty aromas of black cherry, raisin, plumb and fig. A low hop bitterness allows a mélange of fresh stone fruit, caramel malt and hints of chocolate-covered banana flavors to shine. A soft and rounded mouthfeel with higher carbonation gives way to a semi-sweet chocolate finish.



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RED FEATHER CAMBIUM SERIES

Barrel-Aged Versions of our Red Feather Series
High-Point Beers, 16 oz. Cans

Barrel-Aged Eternal Pursuit - \$12

Barrel-Aged Belgian Dark Strong Ale - 8.8% ABV

Our 2023 *Eternal Pursuit* that has been aged for twelve months in Ruby Port and High West rye whiskey barrels. The already complex base beer now has intense aromas of brandied cherries, dark chocolate, bananas foster and fig Newtons.

Showcasing a mélange of plumb jam, dulce de leche and hints of toasted coconut flavors. A soft and rounded mouthfeel with a semi-dry oaky finish.

Barrel-Aged Red Sea Rift - \$12

Barrel-Aged Imperial Coffee Stout - 10.0% ABV

Our 2022 *Red Sea Rift* that has been aged in maple syrup and High West Bourbon barrels for twelve months. The year spent in barrels tamed what was once an intense coffee breakfast stout into a deliciously decadent dessert beer. Captivating aromas of dark chocolate, rich mocha coffee, bourbon and oak. A silky-smooth mouthfeel with layers of cherry cordial, chocolate truffle, plumb and bourbon flavors. As the beer warms up, fresh coffee and maple flavors emerge, enticing you to savor another sip.

2022 Barrel-Aged Timpanator - \$12

Barrel-Aged German Doppelbock Lager - 9.3% ABV

Our 2021 *Timpanator* that has been aged in High West bourbon barrels for nine months. Aromas of dark cherry, figs, raisin bran and bourbon. Bold, malt-forward flavors, enhanced thru aging, now showcase flavors of bourbon-soaked plumbs,

fruit cake and Almond Roca toffee with background notes of mulling spices, coconut and oak. A smooth mouthfeel and moderate body, with a pleasant and warming bourbon finish.

2023 Barrel-Aged Timpanator - \$12

Barrel-Aged German Doppelbock Lager - 9.0% ABV

Our 2022 *Timpanator* that has been aged in High West bourbon and barrel-finished Manhattan barrels for twelve months. Aromas of black cherry, sun-dried raisins, and bourbon. Bold, malt-forward flavors, now showcase flavors of bourbon-soaked plumbs, cherry cordials and candied orange rind with background notes of mulling spices, dark chocolate and oak. A smooth mouthfeel and moderate body, with a pleasant and warming bourbon finish.

Barrel-Aged VII XXV XVII - \$12

Barrel-Aged Wheatwine - 10.5% ABV

Our 2021 or 2022 *VII XXV XVII* that has been aged in Malbec and Grenache red wine barrels for twelve months. Aromas of red wine, vanilla bean, bourbon and candied orange. The tannins from the barrel bring forth beautifully complex flavors of crème brûlée, cocoa nibs and red grapes. A lusciously smooth and complex mouthfeel that finishes slightly dry with slight warming alcohol presence.