



EMBRACE *your* NATURE

SIGNATURE COCKTAILS

Honest Abe 13

FEW Bourbon, vanilla syrup, Angostura Bitters, Luxardo Cherries, and burnt orange.

Paloma 11

Gran Centenario Silver Tequila and fresh lime. Topped with Fresca and a Tajin and kosher salt rim.

Lemon Shake Up 10

Tito's Vodka, fresh lemonade, agave nectar, and lemon slices shaken and served over ice with a splash of Sieur de LaSalle Lager.

Pink Buffalo 11

Tito's Vodka, Southern Comfort, Disaronno Amaretto, pineapple, sour, and grenadine.

Mango Margarita 10

Sauza Blue Silver Tequila, mango purée, sour mix, Tajin and kosher salt rim, and a splash of Kit Kupfer Amber Ale.

Tangled Margarita 11

Don Julio Blanco Tequila, triple sec, lime juice, and agave nectar.

Espresso Martini 12

Ketel One Vodka, Mr. Black Cold Brew Liquor, and Demerara syrup.

Classic Martini 12

Choice of Ketel One Vodka or Tanqueray N° TEN Gin, dirty or dry, peel or olives.

Pineapple Express 13

Plantation Pineapple Rum, fresh lime, pineapple juice, and Demerara sugar.

Pom Sparkler 11

Grey Goose La Poire Vodka, pomegranate syrup, fresh lemon, and sparkling rosé wine.

Sunflowers by Mel 12

Crafted by Melanie from our Hangar Two location! FEW Gin, Aperol, grapefruit, and fresh lime.

Peach Lemonade Sangria 11

Deep Eddy Lemon Vodka, peach syrup, fresh lemon, and white wine.

New French Martini 13

Grey Goose Vodka, raspberry liqueur, fresh lemon, and pineapple juice.

Moscow Mule 10

New Amsterdam Vodka, lime, and ginger beer.

SPARKLING WINE

GLASS BOTTLE

LA MARCA

Prosecco • Treviso, Italy

11 35

RUFFINO

Sparkling Rosé • Italy

11 35

WHITE WINE

GLASS BOTTLE

RUFFINO LUMINA

Pinot Grigio • Delle Venezie IGT

9 32

MATUA

Sauv Blanc • New Zealand

9 32

HESS

Chardonnay • Columbia Valley, OR

10 34

TREFETHAN

Riesling • Napa Valley, CA

13 42

MICHELLE CHAIRLO

Moscato • Italy

13 42

RED WINE

GLASS BOTTLE

J-PINO BY JORDAN

Pinot Noir • Russian River, CA

16 52

STORYPOINT

Cabernet Sauvignon • California

11 35

DECOY BLUE LABEL

Cabernet Sauvignon • Napa, CA

16 52

RABEL

Red Blend • Paso Robles, CA

12 38

AMALYA

Malbec • Calchaquí Valley, Argentina

13 32

ROSÉ

GLASS BOTTLE

FLEUR DE MER

Rosé • St Tropez, France

14 45

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

Natural lemonade, hand-squeezed lime juice, and fresh mint

Natural Lemonade 3

Lemon juice, cane sugar, and water

Fountain Sodas 3

Fresh Brewed Iced Tea 2.5

Sweet or unsweet (*bottomless*)

With raspberry, pomegranate, or peach +\$0.50

Fresh Ground Coffee - Regular or Decaffeinated 2.5



EMBRACE *your* NATURE

OUR STORY

Welcome to Tangled Roots!

From the start, our mission has been to make high quality beer and cuisine that can be enjoyed by as many people as possible, whether or not they consider themselves 'foodies' or beer experts. We call it 'approachable gourmet' and it's why our menus contain a wide selection of dishes, ranging from familiar favorites (though always given a distinct chef 'twist') to more adventurous and unexpected delicacies that you might not have come across before.

Whatever your tastes, we say Embrace Your Nature - come and find something you'll love in a unique and welcoming setting.

SALADS, SOUP, + CHILI

Bison Chili (Cup) 6 / (Bowl) 9

Slow-simmered bison, beef, and pork in a chunky tomato sauce with red and white beans. Topped with lime crema, pickled red onions, jalapeños, cheddar cheese, and a side of cornbread.

Featured Soup (Cup) 5.5 / (Bowl) 7.5

Ask what our Chef has hand-crafted today.

Ancient Grains Salad 16

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and lemon vinaigrette.

Add Chicken or Shrimp \$5, Salmon \$8

Beer Can Chicken Salad 20

Lager brined grilled chicken breast, mixed greens, avocado, bacon, cucumber, orzo pasta, gorgonzola, cherry tomatoes, radish, and honey-mustard vinaigrette.

Shrimp Salad 21 GF

Grilled shrimp, romaine, sliced avocado, red onion, corn, tomato, and tortilla strips, tossed in house honey-lime vinaigrette.

Harvest Salad 14 GF

Mixed greens with butternut squash purée, granny smith apples, pecans, cranberries, wonton strips, white cheddar, tortilla chips, and avocado tossed in a pecan vinaigrette.

Add Chicken or Shrimp \$5, Salmon \$8

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Vegetarian Option (vegan preparation on request if possible) **GF** Gluten Free Option Available * Denotes approximate weight prior to cooking

STARTERS

Fresh Artisanal Bread 7

Oven-fresh with roasted garlic and herb butter and pineapple coconut honey butter.

Bavarian Pretzel 13

Two pretzels, with choice of salted, plain, or 'Everything'. Served with Obatzda cheese and whole grain mustard.

Drunken Wings 14

Crispy, beer-brined chicken wings, with a choice of Buffalo, Dry Rub, Carolina BBQ, or Brewmaster BBQ Sauce.

Noah's Wings 15

Crispy breaded wings with sweet Korean gochujang chili sauce, topped with green onion and toasted black and white sesame seeds.

"Bone-less" Cauliflower Florets 16

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Pimento Pub Dip 15

Diced pimentos, fresh sweet corn, melted white cheddar, and jalapeños served with toasted artisanal bread and seasoned tortilla chips.

Short Rib + Bone Marrow 18

Roasted bone marrow topped with Devil's Paint Box IPA braised short rib with bacon-jalapeño-onion jam, candied citrus, pickled pepper blend, and garlic artisanal bread.

Brewpub Nachos 17

IPA braised pork shoulder, Brewmaster BBQ Sauce, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.

Bacon-Wrapped Jalapeño Poppers 16

Bursting with Obatzda cheese, served over street corn "elote" and finished with spicy honey.

Stuffed Shrooms 14

Jumbo mushrooms, roasted tomato, garlic spinach, Obatzda cheese, parmesan cream sauce, and a balsamic reduction.

The Beer Belly 18

Beer-braised pork belly, sizzling and succulent, with maple-glaze, jalapeño cheddar grits, and pickled fennel slaw.

DETROIT STYLE PIZZAS

Gluten free bread available upon request.

Margherita 14 GF

House pesto, grape tomatoes, fresh mozzarella, Provolone, and Pecorino Romano cheeses.

Spicy Pepperoni 15 GF

Tomato sauce, pepperoni, house pickled jalapeño and bell peppers, mozzarella, Provolone, and Pecorino Romano cheeses topped with spicy honey drizzle.

Chicken Parmesan 15 GF

Parmesan panko breaded chicken, roasted garlic, fresh mozzarella, vodka sauce, parmesan crisps, shaved Pecorino Romano, pesto, and fresh basil.

BURGERS + HANDHELDS

All our burgers are a ½ lb* dry aged ground beef grilled to your liking on a butter-toasted brioche bun.

Gluten free bun available upon request. Impossible meat patty available for substitution.

All burgers and handhelds are served with house seasoned fries or seasoned pub chips unless noted otherwise. Substitute side for \$3 or house side salad for \$2. Add a cup of Bison Chili or Featured Soup for \$3.50.

The TRBC 17 GF

Aged cheddar, romaine, dill pickles, frites aioli, sliced tomato, and red onion.

The BBQ Brewmaster 19 GF

Brewmaster BBQ Sauce, applewood smoked bacon, aged cheddar, dill pickles, frites aioli, and crispy onions.

Cease & Desist 19 GF

House made patty, half and half ground beef and bacon, aged cheddar cheese, applewood smoked bacon, chipotle aioli, tomato, and arugula.

Char Crusted Fish Tacos 18 GF

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, and corn tortilla chips.

Pulled Pork Grilled Cheese 15

House made slow-braised pork on panini bread, with cheddar and pepper jack cheese, applewood smoked bacon, brewmaster BBQ sauce, and served with a cup of tomato bisque.

Chipotle Cheese Steak Panini 19

Marinated beef tenderloin, pepper jack, bell peppers, onions, mushrooms and chipotle aioli on garlic herb sourdough bread.

Halfway To Nashville 17

Crispy chicken breast (or grilled), dry rub seasoning, Carolina BBQ, pepper jack cheese, crispy bacon, dill pickles, frites aioli, brioche bun.

Chicken Parmesan 17

Panko parmesan breaded chicken breast, fresh mozzarella, vodka sauce, pesto, on a french roll.

French Dip 20

Slow roasted and hand carved prime rib, horseradish crema, pepperjack, au jus, on a french roll.

SIDES

Street corn 6

Mashed Potatoes 6

Asparagus 6

with Lemon + Caper Beurre Blanc Sauce

Truffle Frites 6

Toasted Ancient Grains 6

French Fries 6

Roasted Brussels Sprouts 6

Butternut Squash 6

Jalapeño Cheddar Grits 6

Brussel Sprouts 7

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 /TheLoneBuffalo

 /LockAndMule

 /HangarTwo

 /KegAndKernel



ENTRÉES

Available all day. Prime Rib only available on Saturdays.
Add a cup of Bison Chili or Featured Soup for \$3.50.

Chicken Schnitzel 26

White cheddar mashed potatoes, lemon and caper beurre blanc sauce, and dill pickles.

Winter Glazed Pork Chops 28

2 LaSalle Lager brined pork chops with roasted Brussels sprouts, pecans, bacon, butternut squash, and spicy maple glaze.

Parmesan Cod 28

Parmesan crusted cod, asparagus, roasted tomatoes, lemon and caper beurre blanc sauce, and charred lemon.

Glazed Salmon 34

Canadian Atlantic Salmon, fried rice, stir fried vegetables, and soy ginger glaze.

Beer Battered Fish + Chips 20

Icelandic cod, Devil's Paint Box IPA batter, jalapeño coleslaw, caper remoulade, and house seasoned fries.

Shrimp + Jalapeño Cheddar Grits 22

Garlic tomato char crusted shrimp, jalapeño cheddar grits, with roasted tomato slaw.

Gemelli Alla Vodka 19

Slow roasted tomatoes, asparagus, parmesan crisp, red onion, Italian sausage, gemelli pasta, and vodka sauce.

Vegetarian option available upon request.

Add Chicken or Shrimp \$5, Salmon \$8

Prime Rib (on Saturdays only) 38

Rubbed with our char crust, fresh garlic and herbs, cracked black pepper, and slow roasted. Served with horseradish and white cheddar mashed potatoes, natural au jus, and horseradish crema.

Filet Mignon 47

7oz.* filet, garlic butter, and crispy lager brined onion strings. Served with choice of side.

DESSERTS

Colossal Chocolate Cake 14

Four decadent layers of Belgian chocolate chunk cake layered and covered in fudge buttercream and coated chocolate curls. Perfect for sharing...OR not!

Fresh Strawberry Cheesecake 9

Cheesecake covered in fresh glazed strawberries!

Cookie Skillet 9

Home made cookie in a skillet with a scoop of vanilla ice cream.

Stout Bread Pudding 12

Fried bananas, candied pecans, Dobroy Nochi Imperial Stout caramel, and vanilla ice cream.

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BRUNCH MENU

MIMOSAS

Almost bottomless for \$19* (up to four)

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

*Price indicated is per person.

BRUNCH COCKTAILS

Tangled Roots Bloody Mary 13

Tito's Vodka, Kit Kupfer Amber Ale, bloody mary mix, celery salt rim, and a Tangled Roots' garnish.

Mimosa 8

Champagne and your choice of juice – orange, cranberry, grapefruit, and pomegranate.

Bellini 8

Peach syrup, lemon, and sparkling wine.

Paloma 11

Gran Centenario Silver Tequila and fresh lime. Topped with Fresca and a Tajin and kosher salt rim.

Aperol Spritz 9

Aperol Apertivo, soda, LaMarca Prosecco, orange twist.

Moscow Mule 10

New Amsterdam Vodka, lime, and ginger beer.

Espresso Martini 12

Ketel One Vodka, Mr. Black Cold Brew Liquor, and Demerara syrup.

NON-ALCOHOLIC BEVERAGES

Mojito Lemonade (non-alcoholic) 4

Natural lemonade, hand-squeezed lime juice, & fresh mint

Juice 3

Orange, cranberry, grapefruit, and pomegranate.

Natural Lemonade 3

Lemon juice, cane sugar, & water

Fountain Sodas 3

Fresh Brewed Iced Tea 2.5

Sweet or unsweet (bottomless)

With raspberry, pomegranate, or peach +\$0.50

Fresh Ground Coffee - Regular or Decaffeinated 2.5

(bottomless)

SPARKLING WINE

LAMARCA

Processco • Treviso, Italy

RUFFINO

Sparkling Rosé • Italy

GLASS BOTTLE

11 | 35

11 | 35

BRUNCH SPECIALTIES

Korean BBQ Chicken & Waffles* 17

Korean BBQ, pickled green onion, carrots, spicy maple glaze, spicy siracha aioli, and belgian waffles. Served with a side of tater tots.

Avocado Toast* 16

Sourdough toast, pesto, avocado, everything spice, and scrambled eggs. Served with a side of tater tots.

Stuffed Brioche French Toast 13

French toast, berries, and maple cinnamon cream cheese.

Biscuits & Gravy* 13

Made entirely from scratch! House made biscuits, spiced sausage gravy, and two sunny side up eggs. Served with a side of tater tots.

Breakfast BLT* 15

Applewood smoked bacon, lettuce, tomato, onion, fried egg, and IPA frites aioli.

Brunch Burger* 18

IPA caramelized onions, arugula, tomato, chipotle aioli, bacon, and sunny side up egg.

Breakfast Burrito* 14

Applewood smoked bacon, cheddar, avocado, scrambled eggs, and pico de gallo. Served with a side of salsa roja and tater tots.

Eggs Your Way* 12

Choice of egg style, tater tots, applewood smoked bacon, and multigrain toast.

PACOS

Tacos for breakfast? No problem. Meet pancake taco, or as we like to call it: Paco.

Drunken* 13

Buttermilk pancakes, berries, applewood smoked bacon, spiced candied pecans, nutella, vanilla whipped cream, and maple syrup.

Buffalo Chicken* 15

Buttermilk pancakes, country fried chicken tenders, tossed in buffalo, scrambled eggs, applewood smoked bacon, cheddar, jalapeño maple glaze, and scallions.

Angry* 13

Buttermilk pancakes, scrambled eggs, chipotle aioli, applewood smoked bacon, siracha, cheddar cheese, and jalapeño maple glaze.

FRITTATAS

Southwest* 15

Chorizo, pepperjack, cheddar, avocado, chipotle aioli, pico de gallo, lime crema, cilantro, salsa roja, and tater tots.

Brewmaster* 15

Pulled pork, bacon, cheddar, onion string, tater tots, BBQ, lime crema, and green onion.

Veggie Tales* 14

Mushrooms, asparagus, goat cheese, roasted tomato, arugula, and lemon vinaigrette.

SIDES

Tater Tots 6 

Seasonal Fruit 6 


Bacon (3) 4

Multi Grain Toast 3 

TRY A FLIGHT

Try a flight of four 5oz beers of your choice!
Ask your server today.

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