

# Handcrafted Food & Drink



*From The Staff At The Creek*

Kannah Creek Brewing Company is locally owned and operated.

We are passionate about making great beer and excellent food using only the freshest ingredients.

All dressings, sauces, and breads are made in house daily to ensure top quality food.

So please sit back, relax and enjoy our fresh food and Jim's award winning beer.

***Cheers!***

# Appetizers

Here are some ideas to get you started. Add a half salad or cup of soup for 3.75 and make it a meal.

## Buffalo Rolls

Oven baked pinwheels made with our famous house made dough. Stuffed with roasted chicken, applewood smoked bacon, mild buffalo sauce, mozzarella and garnished with garlic oil and bleu cheese crumbles. Served with a side of ranch, spicy chipotle ranch or bleu cheese. 9

## Beer Battered Pickles

Juicy dill pickle spears cut and dipped in a spicy beer batter made with our Lands End Amber Ale and deep fried extra crunchy and molten hot. Served with a side of ranch to cool you down. 8

## Artichoke Spinach Dip

A delicious house made blend of artichoke hearts, spinach, Asiago and cream cheeses. Served warm with carrots, cucumbers, celery and our fresh baked pita bread. 8.5

## Parmesan Edamame

Edamame sprinkled with parmesan cheese and garlic oil, baked in our brick oven with kosher salt and cracked black pepper. 5

## Cajun Fritters

A blend of potatoes, onions, garlic, and jalapenos mixed with andouille sausage and cheddar cheese. Deep fried to a crispy golden brown. Served with a house made Cajun sour cream. 8

## Fried Artichokes

Quartered artichoke hearts, battered and fried to a golden perfection. Served with a Cajun remoulade sauce for dipping. We should warn you, these are highly addictive. 8

## Alligator Bites

Alligator tail tenderized and tossed in a Cajun breading and deep fried. Served with our remoulade for dipping. 12.5

## Calamari

Hand cut calamari rings and tentacles, seasoned and fried to a tender and crispy golden brown. Served with house made marinara and our own aioli sauce. 11.5

## Rueben Rolls

Thinly shaved pastrami, sauerkraut, swiss and mozzarella cheese rolled up in fresh made dough, and baked in our brick oven. Served with a side of house made spicy thousand island. 10



# Salads

Our salad blend contains fresh cut Romaine with a red and green Spring Mix. Our dressings are made fresh in house: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Chipotle Ranch, Creamy Italian, Oil & Red Wine Vinegar, Poppyseed dressing, or Thai Peanut dressing. Have your salad uniquely served on top of our hand crafted Pita Bread. Our salads are famously filling ... Interested in a smaller portion? We can do that!

## Chicken Caesar

Still the best Caesar in town! Oven roasted chicken presented on a delicate blend of crisp romaine and spring mix lettuce tossed with our authentic Caesar dressing. Topped with seasoned croutons and Asiago cheese. 10 8

## Southwestern Slope

A southwest salad on the Western Slope. Get it? Roasted chicken served with black beans over our blend of crisp romaine and spring mix with tortilla chips. Topped with roma tomatoes, red onions and cheddar cheese. Served with our zesty chipotle ranch dressing. 12 10

## Apple Bacon Bleu

This exceptional salad starts off with a bed of spinach, applewood smoked bacon and red onions. Topped off with crisp seasonal apples, crunchy walnuts and bleu cheese crumbles. Served with our tangy balsamic vinaigrette. 12.5 10.5

## Strawberry Salad

A bed of baby spinach topped with fresh sliced strawberries, toasted almonds, red onions, goat cheese, and a freshly made poppyseed dressing. Served with toasted french bread. 11.5 9.5

## Mandarin Chicken

Oven roasted chicken served chilled on top of a bed of crisp romaine lettuce with mandarin oranges, red onions, roasted red peppers, grated carrots, and toasted almonds. Served with a side of house made thai peanut vinaigrette. 12 10

## Greek Spinach Salad

Fresh bed of spinach topped with broiled lamb, red onions, Kalamata olives, roma tomatoes, cucumbers, and feta cheese. Served with creamy Italian dressing and sliced French bread. 12 10

## Soup and Salad

Our half size house or Caesar salad coupled with our Chef's delicious soup creation. Ask your server for today's selection. Traditional Cup 7.5 Bowl 8.5



# Signature Pizza

Brick oven pizzas made with our signature dough, freshly made sauce and topped with mozzarella cheese. Have a thin crust 10", 16" pizza or try personal deep dish pizza. Add a cup of Chef's soup or half salad for 3.75 Due to the nature of our operation we are not able to split specialty pizzas.

## Supremely Kannah

A classic combination of ingredients that is craved by young and old alike. Pepperoni, spicy Italian sausage, mushrooms, red onion, green pepper, black olives and plenty of mozzarella cheese. 10" 11.5 16" 19 DD 12.5

## Chicken Bacon Avocado

Garlic oil, roasted chicken, green chili strips, applewood smoked bacon, Roma tomatoes and fresh avocado slices topped with sour cream and cheddar cheese. 10" 11 16" 18.5 DD 12

## Pinyon Pesto

We add fresh pesto, sun dried tomatoes, toasted pine nuts, Roma tomatoes and fresh basil. Made with nothing but the freshest ingredients, you can't go wrong. Add chicken 1.5. 10" 10.5 16" 18 DD 11.5

## Thai Pie

Thai peanut sauce, roasted chicken, red onions, roasted red peppers and shredded carrots with fresh cilantro. 10" 11 16" 18.5 DD 12

## The Junction

Garlic oil base, topped with sliced steak, roasted red peppers, red onions, spinach, mozzarella, and pepperjack cheese. Garnished with a drizzle of steak sauce. 10" 13, 16" 22 DD 14

## Frontierman

Pepperoni, spicy Italian sausage, country ham and applewood smoked bacon with fresh oregano. Explore your inner carnivore. 10" 12 16" 19.5 DD 13

## BBQ Pit

Kannah's sweet BBQ sauce, spicy Italian sausage, applewood smoked bacon, jalapeno peppers, Roma tomato and of course, cheddar cheese. 10" 11 16" 18.5 DD 12

## Wild Mushroom

Our house made vegetarian pizza. Made with garlic oil base, topped with sauteed oyster mushrooms, fresh garlic, baby spinach, caramelized onions, goat cheese and rosemary. 10" 12 16" 21 DD 13

## Jalapeno Popper

A garlic oil base topped with roasted chicken, applewood smoked bacon, jalapenos, roma tomatoes and a trio of cheddar, mozzarella and cream cheese. 10" 12 16" 21 DD 13

## Italian Goat

Marinara, mozzarella cheese, fresh spinach, spicy Italian sausage, roasted red peppers, and creamy goat cheese. 10" 12 16" 21 DD 13



# Build-A-Pizza

Here's your chance to build your own masterpiece. First choose a sauce base to top our fresh pizza dough and we will cover it with mozzarella. Then add your favorite toppings and we'll take care of the rest. Baked in our brick fired oven so keep in mind, the more toppings you put on it the longer it takes to cook. Oh yeah, one more thing, you build it, you eat it!

10" 8 16" 14 Deep Dish 9

## Sauce Bases

Marinara	Ranch
Thai Peanut	Alfredo
Garlic Infused Oil	Spicy Oil
BBQ	Pesto (Add 1.5)
Bleu Cheese	

## Toppings 1.25

Black Beans	Fresh Spinach
Green Peppers	Red Onions
Black Olives	Button Mushrooms
Jalapenos	Green Olives
Roma Tomatoes	Fresh Basil
Pineapple	Fresh Oregano
Raw Garlic	Fresh Cilantro
Red Peppers	

## More Toppings 1.75

Asiago Cheese	Oyster Mushrooms
Feta Cheese	Sun Dried Tomatoes
Bleu Cheese	Applewood Smoked Bacon
Cheddar Cheese	Spicy Italian Sausage
Goat Cheese	Country Ham
Kalamata Olives	Pepperoni
Artichoke Hearts	Roasted Chicken
Green Chillies	Genoa Salami

## Gluten Sensitive?

We offer all of our 10" pizzas made with a Gluten Free crust. Due to the nature of our brick fired oven the crust will have exposure to some gluten elements. We claim it to be the best Gluten Sensitive crust ever made! Ask your server for specific details. (Add 4.5)

# Signature Calzones

*Our Italian style freshly baked calzones made with our handmade dough. Every calzone is filled with mozzarella cheese and sauce on the inside. Add a half salad or cup of soup 3.75*

## Barbeque Chicken

A delicious mix of Kannah's sweet BBQ sauce, roasted chicken, applewood smoked bacon, red onions, roma tomatoes and cheddar cheese stuffed into our dough and baked to perfection. Served with a side of BBQ sauce. 12

## Smothered Green Chili

Roasted chicken, black beans, red onions, green chilies, mozzarella and cheddar cheese, smothered in green chili and garnished with cheddar and cilantro. 12

## The Godfather

A tasty calzone from the old country. Genoa salami, country ham, pepperoni, button mushrooms, marinara sauce and Asiago cheese. 13

## Three Cheese Steak

Sirloin steak cooked on the flat top, and stuffed into our dough with spinach, jalapenos, button mushrooms, mozzarella, ricotta, and provolone cheese. Topped with garlic oil and a side of steak sauce. 12.5

## Buffalo

This Calzone is sure to make your taste buds do a little dance. Roasted chicken, bacon, pepperoni, blue cheese, red onions, tomatoes, buffalo sauce and mozzarella stuffed in our dough and cooked in our brick oven. 12.5

## Vege Calzone

Sautéed oyster mushrooms, with spinach, red onions, raw garlic, alfredo sauce, ricotta, and mozzarella cheese. Topped with garlic oil and a side of alfredo sauce. 11

# Build-A-Zone

*We start with our house made dough and fill every Italian style baked calzone with mozzarella and marinara. Then you choose the individual ingredients to satisfy what you're craving. 6 Add a half salad or cup of soup 3.75*

## Same Toppings as Build-A-Pizza

# Boli

*Not made in Italy! This creation is an American version of the Calzone created in the 1950's. We put our spin on this classic and the results are outstanding. Turn any pizza into a boli!*

## Classic Boli

Our version of the classic Stromboli. Served with marinara and made to share with friends. This classic is filled with pepperoni, salami, ham and a mix of mozzarella and provolone. 11.5

## Philly Steak

Shredded sirloin steak grilled on the flat top with green bell peppers, button mushrooms, and red onions all rolled up in a boli and served with a side of Lands End Amber cheese sauce for dipping. 12.5

## Chicken Spinach Artichoke

Fresh spinach, artichoke hearts, roasted chicken, applewood smoked bacon, and mozzarella cheese wrapped up into a boli and baked in our brick oven. Served with a side of spinach artichoke dip. 10.5



# Sandwiches

*All of our freshly made sandwiches come on bread that we make by hand and bake in our brick oven each day. Sandwiches come with your choice of half House or Caesar salad, seasoned fries, cup of soup or tortilla chips.*

## Gyro

A classic Gyro done fresh! Using our pita, we pile in the lamb, cucumbers, kalamata olives, diced tomatoes, red onions, feta and romaine lettuce. We top it off with our house made tzatziki sauce. 12

## Chicken Pesto Panini

One of our most popular sandwiches re-done . . . roasted chicken, pesto mayo, artichoke hearts, fresh spinach, roasted red peppers and provolone cheese on our house made herbed focaccia bread. 11

## Meatball Sub

Our own fresh baked Italian style baguette, stuffed with meatballs and smothered with our house made marinara sauce, caramelized onions, melted mozzarella and Asiago cheese. 11.5

## The Creek Club

A new spin on an old favorite! Our rendition of a club sandwich, piling turkey, ham, bacon & Swiss on top of crisp romaine, tomatoes and mayo on a freshly made brew haus grain roll. 11

## Turkey Bacon Avocado

Carved turkey, applewood smoked bacon, fresh avocado, roma tomatoes, pepper jack mayo, and pepper jack cheese served on a freshly made brew haus grain roll. 12.75

## Hot Pastrami

Thinly shaved pastrami cooked on the flat top and layered on a freshly made hoagie roll with whole grain beer mustard, Bermuda red onions, crisp romaine lettuce, and alpine swiss cheese. 11

## Grilled Chicken BLT

Grilled chicken with a honey sriracha glaze served on a brew haus grain roll, with bacon, red onions, tomatoes, crisp romaine and swiss cheese. 12.5

# Pasta

*These are Kannah Creek classics done to perfection. Made in our brick fired oven, these Kannah Creek classics are truly delicious. These creations include a choice of half House or half Caesar salad, or cup of soup and are served with a side of our freshly baked Italian bread.*

## Lasagna di Carnivore

One pound of meaty lasagna goodness. A traditional Italian meat sauce of seasoned ground beef and sausage layered with marinara sauce, ricotta and mozzarella cheeses. Baked in our brick oven and served hot and bubbly to your table. 13

## Cheese Tortellinis

A cheese filled pasta of parmesan, ricotta, romano in a pesto cream sauce with basil, pine nuts and tomatoes. 12.5

## Chicken Marsala

Grilled chicken, sautéed oyster mushrooms, onions, spinach, and garlic served over penne pasta with a creamy Marsala wine sauce. 14

## Parma Rosa Chicken Manicotti

Ricotta, mozzarella, spinach, chicken and fresh garlic fill these pasta shells. Topped with a classic combination of marinara and alfredo sauce. 14



# Desserts

*Stuffed? Maybe it's time you start sharing! All of our desserts are made in house for your pleasure.*

## Brownie Sundae

A rich chocolate house made brownie served with 2 scoops of vanilla bean ice cream. Topped with caramel, chocolate sauce and whipped cream. 6.5

## Mud Pie

An Oreo® cookie crust filled with vanilla bean ice cream, layered with gooey caramel, fudges and topped with mini chocolate chips. 6.5

## Deep Fried Apple Pie

Apple pie filling wrapped up in our fresh dough and fried to a crisp golden brown. Served warm with 2 scoops of vanilla ice cream, topped with whipped cream and caramel sauce. 6.5

## Strawberry Dreams

Fresh cut strawberries and sweet cream cheese rolled up in our own pizza dough and baked to a crispy golden brown. Served with whipped cream and a chocolate drizzle. 5

Here at Kannah Creek Brewing Company, we take pride in crafting our beers. If you want the full Kannah creek experience, ask your server for a beer sampler. If you are an experienced Kannah Creek guest, try one of our rotating seasonal beers. Take a look on our back page for more information about your favorite beers.

***Cheers!***

# Craft Beer

*Our 7 barrel brew house serves up 7 mainstay beers on tap year round. To keep things interesting our brewers create a variety of rotating seasonals, tap specials and limited release Brewers' Reserve beers.*

## Lands End Amber

Our Amber ale is crafted as German Altbier giving a moderate alcohol level, low hop bitterness, and a darker malt color. It is malty and pairs well with hearty foods such as pork, sausage, and chicken. Lands End also holds up to spicy foods. For cheese, pair it with smoked Gouda or Cheddar. ABV is 5.5%, IBU is 28.

## Standing Wave Pale Ale

Pale ale is a versatile beer. Goes great with a hearty sandwich or English cheeses. Our pale ale is slightly sweet with a distinct Cascade hop bitterness and aroma. Light copper in color, the alcohol level is light to moderate at 5.5% ABV. The bitterness level is 40 IBU.

## Island Mesa Blonde

A crisp English Summer Ale with a light hop accent to peak your interest. Island Mesa is our lightest beer and is perfect for a hot summer day. Enjoy this blonde ale with salads, chicken, fish or try it with a bratwurst. Pairs well with light cakes or custard desserts. ABV is 5.2% and bitterness is 25 IBU.

## Broken Oar IPA

Our IPA is not your typical hop bomb. Broken Oar is refined using English specialty malts and a generous amount of Chinook, Cascade and Centennial hops in the kettle to balance the rich maltiness and in the dry hopping to give it a distinctive piney and citrus aroma. Enjoy our IPA with spicy food, blue cheese and sweet spicy desserts. ABV is 6.2%, IBU is 80.

## Highside Hefeweizen

This hefeweizen is brewed using the traditional German recipe of 50% wheat malt and noble hops to balance its spicy flavor. The flavor and aroma notes of coriander, clove and banana come from the famous Weihnstephan yeast that we use to ferment this crisp, light beer. Our hefeweizen is great with Italian food, Tex-mex, oriental and light cuisine. It is very light straw color, has a floral nose and is low in alcohol at 5.2% ABV. The bitterness is 20 IBU.

## Pigassus Porter

This porter is full of tricks. It is traditionally dark in color but has a light body and smooth taste, not roasty. The alcohol content is low for the style at 5.2 % with low hop perception, IBU 20. Chocolate notes and smooth carbonation make this beer a fan favorite by not being a heavy beer. Enjoy our porter with roasted or smoked food, barbeque, sausage or smoked fish. It tastes great with gruyere cheese and with chocolate and nutty desserts.

## Black's Bridge Stout

This stout is a dark and substantial beer. We use plenty of chocolate and roasted malts to give that expected toasty flavor. We use English hops to balance the rich flavor of malt and introduce nitrogen into the finished beer to give a smooth mouthfeel. Watch the bubbles cascade down the sides of the glass. Enjoy stout with hearty and meaty foods as well as with strong cheddar cheese. Chocolate and mocha desserts or tiramisu go especially well with stout. ABV 6.4% IBU 50.

**Is craft beer new to you? Do you want to try a new beer?  
Get a taste of several! Your server will be happy to tell you  
all about our beer flights, seasonal beers and our brewery.  
Enjoy the beer experience!**



### Growlers

Logo Growler Bottle	8
HydroFlask Growler	55
Fill it with your favorite Craft Beer	10

### Kegs

15 Gallon	160
5 Gallon	60
Tap Rental 6. Please allow two days to fill. Refundable 75 dollar deposit required at time of rental.	

### Gift Packs

Kannah Creek Logo Growler & 4 Kannah Creek Logo Glasses (rain check certificate available for beer fill.)

### Apparel

Logo t-shirts and hats available in an assortment of styles and colors. Browse our display by the front entrance or ask your server for details.

### Gift Cards

Can't decide? Try a gift card. Can be used for food, beverage, or retail.

**There is an ancient volcano West of the Rockies known as the Grand Mesa, the largest geographic feature in the world of its kind. From it flows Kannah Creek, bringing some of the purest water in the United States to Grand Junction where we turn this pristine snowmelt into award winning, classic American craft ale.**