

Shared

TEMPURA DEVEILED EGGS

Wasabi | Bacon | 8

BURNT BRUSSELS

Garlic Chips | Thai Vinaigrette | 10

WINGS

BBQ | Buffalo | Sweet Chili | Honey Garlic | 12

5 CHEESE SPINACH & ROASTED ARTICHOKE DIP

Pita Chips | Add Red Pepper & Carrots (2) | 12

BRUHE TOTS - Choice of:

PB&J

All Natural Peanut Butter | House Jam | Bacon | 10

Tipsy

Beer Queso | Thick Cut Bacon | Bourbon Glaze | Charred Jalapenos | 10

Garden

Add: Chicken | 3 Steak* or Shrimp | 5 Salmon* | 6

We use local and sustainable pesticide-free hydroponic and aquaponic greens and tomatoes

GRILLED WEDGE

Grilled Iceberg | Cherrywood Bacon | Pickled Red Onion | Tomato | Bleu Cheese | 9

THE COBB

Local Greens | Avocado | Tomato | Cherrywood Bacon | Egg | Fried Goat Cheese | House Ranch | 10

BAJA CHOP

Romaine | Grilled Corn | Tomato | Avocado | Red Onion | Black Beans | Queso Fresco | Tortilla Chips
Honey Chipotle Ranch | 12

CHEF'S LUNCH

Local Greens | Tomato | Cucumber | Pickled Red Onion | Cashews | Dried Cranberries
Feta Cheese | Egg | House Honey Mustard | 12

Hand Helds

Choice of Fries or Asian Slaw, Substitute Sweet Potato Fries 2

Our Burgers are a Blend of Angus, Beef Short Rib, Brisket & Chuck, Cheese Upon Request

RUHE BURGER* 1/2 lb. | Lettuce | Tomato | Onion | Pickle | Pretzel Bun | 12

BISTRO BURGER* 1/2 lb. | Fried Goat Cheese | Pepper Jam | Butter Greens
Pretzel Bun | 14

TRIPLE B BURGER* 1/2 lb. | Beer Cheese | Bacon Jam | Crispy Onions
Brioche Bun | 15

SWISS BURGER* 1/2 lb. | Wild Mushroom Blend | Swiss | Lemon Truffle Aioli
Brioche Bun | 15

SEASONED BUTTERMILK CHICKEN

Chipotle Monterey Jack Cheese | Cherrywood Bacon | Honey Beer Mustard
Tomato | Brioche Bun | 13

CUBANO GRILLED CHEESE

Smoked Ham | Mojo Pork | Pickles | Swiss Cheese | Cuban Baguette | 12

MAHI RUHEben

Blackened Mahi Mahi | Asian Slaw | House Special Sauce | Melted Swiss
Sliced Marble Rye | 14

BANH MI

Lemongrass Grilled Pork | Pickled Radish & Carrot | Cucumber | Cilantro | Jalapeno
Kewpie Mayo | French Roll | 15

IMPOSSIBLE BURGER *(Best tasting burger ever made from plants!)*

Lettuce | Tomato | Onion | Pickle | Cheese upon request | Pretzel Bun | 15

Flatbreads

MARGHERITA

Fresh Mozzarella | Tomato | Basil | 12

BBQ CHICKEN

Grilled Red Onion | Cilantro
Roasted Garlic Aioli | Smokey BBQ Sauce
13

TRUFFLE MUSHROOM

Wild Mushroom Blend | Ameribella
Charred Green Onion | Truffle Oil | 14

FIG & PIG

Cherrywood Bacon | Figs
Three Cheese Blend | Balsamic Reduction
Bleu Cheese Crumbles | 15

Mac n Cheese

Aged Provolone, White Cheddar, Asiago, Smoked Gouda w/ Radiatori Pasta **SKILLETS**

GRILLED CHICKEN & BACON | 13

CALL 832-RUHE or 832-BREW

*Denotes items that are served raw or undercooked, and contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Mains



GRILLED SALMON*

Vadouvan Coconut Curry Cream | Currants | Couscous | Seasonal Vegetable | 25

CIDER SOAKED CHOP*

Bourbon Bacon Jam | Mashed Potatoes | Seasonal Vegetable | 22

VENTURA CHICKEN

Warm Salad of Roasted Fennel | Cherrywood Bacon & Arugula
Dijon Vinaigrette | Chicken Jus | Herb Roasted Potatoes | 22

BACON WRAPPED MEATLOAF

Aged Provolone | Poached Egg | Port Wine Sauce | Crispy Tapioca Parmesan Fritter | Mashed Potatoes | Seasonal Vegetable | 20

RIBEYE* 16 oz.

Herbed Marrow Butter | Mashed Potatoes | Seasonal Vegetable | 30

Sides

Asian Slaw | Side Salad | Seasonal Vegetables | Fries | Sweet Potato Fries | Mashed Potatoes | 4

Sushi

SPICY CRAB

Spicy Crab, Spicy Mayo, Shichimi Togarashi | 10

PHILLY ROCK*

Salmon, Cucumber, Asparagus, Scallion, Cream Cheese | 11

SPICY TUNA*

Ahi Tuna, Spicy Mayo, Shichimi Togarashi | 11

SPICY SALMON*

Salmon, Spicy Mayo, Jalapeno | 11

MEXICAN SAMURAI*

Spicy Yellowtail, Red Onion, Jalapeno, Avocado, Mango, Cilantro, Tajin Sauce | 12

NAPPANEE/CALI

Crab, Avocado, Cucumber, Red Pepper | 13

BUMBLEBEE

Lobster Tempura, Spicy Crab, Cream Cheese, Avocado, Mango | 13

BANG BANG

Shrimp Tempura, Jalapeno, Asparagus, Scallions, Bang Bang Sauce | 13

PIRATE'S BOOTY*

Spicy Tuna, Cucumber, Avocado, Scallion, Topped with Tuna, Salmon, Yellowtail, Albacore, Shrimp, Eel Sauce and Honey Wasabi Mayo | 15

KC VOLCANO*

Salmon, Crab, Cream Cheese, Avocado, Honey Wasabi, Spicy Mayo, Eel Sauce | 13

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Desserts

ASK ABOUT DESSERTS AVAILABLE FOR TAKE OUT!



BISTRO • BREWERY • DISTILLERY
152 W. Market, Nappanee, Indiana