# 2025TUCKTOBERFEST MENU 20SEPT-50CT

Tucker Brewing is a cashless establishment | WIFI: TBC Guest | Password: tbcguest Parties of 8 or more 20% gratuity is added and itemized payments are not accepted.

### SHARFARIFS

| GIANT HOT PRETZEL** ∨  | \$11                 | CRISPY SAUERKRAUT BITES   | \$12         |
|--|----------------------|---|--------------|
| Georgia Red Lager beer cheese & house spicy mustard  Grand Gusto, Babylonstoren Chenin Blanc   |                      | cured ham, sauerkraut, chives, & house<br>horseradish cream sauce   |              |
| orana ousto, babylonstoren onenin bianc  | _                    | Due North, Sea Sun Chardonnay   |              |
| HOUSE WINGS (8)  | \$17                 |   | \$24         |
| choice of hot buffalo or lemon pepper, served with carrots, celery & house ranch   |                      | GERMAN CHARCUTERIE BOARD  knockwurst, bratwurst, cheddarwurst, house brined   | 324          |
| TKR Pilsner, Babylonstoren Chenin Blanc  |                      | pickles, sauerkraut, house spicy mustard (Serves 4)   |              |
|  | ***                  | Tucktoberfest Marzen Lager, Joliesse Pinot Noir   |              |
| TUCKTOBERFEST FRIES V  | \$12                 | PANZANELLA SALAD ** V   | \$13         |
| Georgia Red Lager beer cheese, crumbled bratwurst, curry ketchup, green onion, shredded cheddar  |                      | fresh tomato, cucumber, red onion, bell pepper, roasted corn,   |              |
| Low Low, Babylonstoren Chenin Blanc  |                      | basil, chickpeas and sourdough croutons in a caper vinaigrette  ADD: fried or seared chicken \$5, salmon \$7  |              |
|  |                      | Barrel Aged Sir Doppelbock, Babylonstoren Chenin Blanc  |              |
|  | IVI N                | INS   |              |
|  | IVI N                | 1 N O   |              |
| TUCKER CHEESEBURGER  | ₩ Л<br>\$17          | GEORGIA RED BRATWURST   | \$12         |
| 7 oz brisket/short rib patty, caramelized onions,  |                      | GEORGIA RED BRATWURST braised in Georgia Red Lager with sauerkraut, house   | \$12         |
| 7 oz brisket/short rib patty, caramelized onions,<br>American cheese, house special sauce & house brined<br>pickles on a potato bun with fries ADD: bacon \$2, egg \$2   |                      | GEORGIA RED BRATWURST   | \$12         |
| 7 oz brisket/short rib patty, caramelized onions,<br>American cheese, house special sauce & house brined   |                      | GEORGIA RED BRATWURST braised in Georgia Red Lager with sauerkraut, house spicy mustard on a pretzel bun with fries Georgia Red Lager, Joliesse Pinot Noir  | •            |
| 7 oz brisket/short rib patty, caramelized onions,<br>American cheese, house special sauce & house brined<br>pickles on a potato bun with fries ADD: bacon \$2, egg \$2   |                      | GEORGIA RED BRATWURST braised in Georgia Red Lager with sauerkraut, house spicy mustard on a pretzel bun with fries Georgia Red Lager, Joliesse Pinot Noir PORK SCHNITZEL   | \$12<br>\$16 |
| 7 oz brisket/short rib patty, caramelized onions, American cheese, house special sauce & house brined pickles on a potato bun with fries ADD: bacon \$2, egg \$2 TKR Pilsner, J.Lohr Cabernet Sauvignon  CURRY WURST sliced bratwurst, curry ketchup and spices with fries   | \$17                 | GEORGIA RED BRATWURST  braised in Georgia Red Lager with sauerkraut, house spicy mustard on a pretzel bun with fries  Georgia Red Lager, Joliesse Pinot Noir  PORK SCHNITZEL  5 oz hand-breaded pork cutlet, spaetzle with caramelized onions, wilted greens and gruyere, and   | •            |
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| 7 oz brisket/short rib patty, caramelized onions, American cheese, house special sauce & house brined pickles on a potato bun with fries ADD: bacon \$2, egg \$2 TKR Pilsner, J.Lohr Cabernet Sauvignon  CURRY WURST sliced bratwurst, curry ketchup and spices with fries Tucktoberfest Märzen Lager, Vin de Savoie  SAUERBRATEN national dish of Germany, braised beef, rustic mashed potatoes, braised red cabbage Tucktoberfest Märzen Lager, Joliesse Pinot Noir  SATURDAY SPECIAL Saturdays ONLY starting at 3 PM until sold out | \$17<br>\$11<br>\$19 | GEORGIA RED BRATWURST  braised in Georgia Red Lager with sauerkraut, house spicy mustard on a pretzel bun with fries  Georgia Red Lager, Joliesse Pinot Noir  PORK SCHNITZEL  5 oz hand-breaded pork cutlet, spaetzle with caramelized onions, wilted greens and gruyere, and braised red cabbage  Tucktoberfest Märzen, Joliesse Pinot Noir  TKR PILSNER FISH & CHIPS  8 oz. freshly hand-battered haddock filet with house tartar sauce, creamy coleslaw & fries  | \$16         |
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| Southern Storm, Sea Sun Chardonnay   |     | ** can be prepared as vegan $$  |                    |  |
|--|-----|---|--------------------|--|
| SWEETS   |     | NON-ALCHOLIC  |                    |  |
| BROWNIE A LA MODE chunky chocolate chips, Hagen Daaz vanilla ice cream, and strawberry puree Lowlands, Lovo Prosecco             | \$7 | FERMENTATION WITHOUT REPRESENTATION 0.4% ABV / 15 IBU ~100 calories   | \$ 9/\$ 18         |  |
| APPLE STREUSEL   | \$7 | This beer is going to be light, crisp and clean. Subtle sweetness from the unfermented sugars. If you can't have the real thing, this is a great alternative. |                    |  |
| sweet and tart apples, spiced with cinnamon, baked in a buttery puff pastry with streusel topping. Served with vanilla ice cream |     | SODA<br>JUICE   | \$ 2.50<br>\$ 2.50 |  |

gruvere, and chicken jus

Southern Storm, Joliesse Pinot Noir

### **FLIGHT TASTING**

Four (5 oz) pours of your choice **\$ Price varies** 

### LIGHT LAGERS

#### **TUCKER LAGER**

4.7% ABV / 19 IBU ~ 106 calories

GABF Gold winner 2021 - This Helles lager is a Bavarian specialty. Crisp, clean and crushable, it is the perfect balance of sweet and bitter. Refreshing light aromas of bread and honeysuckle packed in a frothy head.

### **TKR PILSNER**

4.8% ABV / 33 IBU

Refreshing and crisp with a floral hop aroma, our pilsner pours crystal clear and is bright gold in color. Features 100%, specially-sourced German ingredients, including Noble hops, for a crisp bitterness and a smooth finish.

### **SLOW POUR TKR PILSNER**

4.8% ABV / 33 IBU

Crafted in a series of three separate pours over the course of several minutes - a technique used in Germany. The slow pour is crisp in character but gives a softer mouth feel and well-rounded flavor with beautiful, frothy foam.

### LOCAL (KELLERBIER)

6.5% ABV / 35 IBU

"Keller" meaning cellar in German, refers to this lager's raw, unrefined character. It is unfiltered, hazy, and has a bit more hop character and ABV than your standard lager.

#### **LOW LOW**

2.5% ABV / 16 IBU ~ 75 calories

Ultra-light beer with unexpected flavor character. Copper color with notes of bread crust and bright citrus.

### **DUE NORTH**

4.5% ABV / 25 IBU

Brewed with a classic European variety of barley. This beer is light, unfiltered and has nuanced complexity in aroma and taste. Ultra smooth, easy drinking Pilsner.

### DARK LAGERS

### **TUCKTOBERFEST MÄRZEN**

5.2% ABV / 15 IBU

The classic Oktoberfest style with an array of caramel malts that give a rich amber color and slightly sweet flavor. Herbal, bready and cereal notes can also be found.

### **GEORGIA RED LAGER**

5.4% ABV / 35 IBU ~ 172 calories

True to name, our red lager pours deep amber! Aromas of bright German citrus hops balanced with a rich malt backbone. Bready, caramel nose with mild hints of earthy spice. Sweet taste with clean, moderately bitter finish.

### **BARREL AGED SIR DOPPELBOCK\***

11.5% ABV / 22 IBU

SIR Doppelbock aged in Rye Barrels for 6 months. Notes of oak, vanilla, cinnamon and spice.

\*10 oz pours only, price as marked

\$9

## WHEAT ALES

### SOUTHERN HEAVEN HEFEWEIZEN

5.0% ABV / 8 IBU

A traditional German wheat beer, our unfiltered Hefeweizen showcases the flavors and aromas of banana and clove. Amber-gold in color with a thick, creamy head, Southern Heaven is smooth and subtly sweet.

### **SOUTHERN STORM (DUNKELWEISSE)**

5.0% ABV / 15 IBU

LOVO Prosecco

**SEA SUN** Chardonnay

An unfiltered wheat ale, very similar to our Southern Heaven Hefeweizen, with clove and bubblegum notes as well as additional caramel bread flavors from the roasted malts used.

# SOUR WHEAT ALES

### **SHALLOWS**

4.0% ABV / 11 IBU

An unfiltered, tart wheat ale with added coriander and sea salt. This old world German ale is light, bright and refreshing with notes of citrus.

#### SKIP'S BERLINER WEISSE

4.0% ABV / 5 IBU

Tart, effervescent and refreshing wheat ale. Served with a dose of seasonal house-made fruit syrup\*\*

\*\*Please ask our TBC staff about featured house-made syrups available.





**BABYLONSTOREN** Chenin Blanc

\$9

\$ 10

\$ 11

JOLIESSE Pinot Nior

\$9

J.LOHR Cabernet Sauvignon

\$ 16