

MASTERS BREWHOUSE

DEER PARK, WA



EST. 2018

Starters

Southwest Egg Rolls

4 large rolls, filled with chicken, black bean, peppers, spinach, spicy southwest seasonings and wrapped in a crispy wonton, served with sweet chili sauce. 12.50

Sautéed Garlic Mushrooms

Whole button mushrooms sautéed in a tangy house sauce with bacon, onion, fresh garlic and tossed with parmesan and green onion 9.50

Chocolate Hazelnut Bacon Strips

1/2 pound of applewood smoked bacon strips, smothered with chocolate hazelnut spread. Sweet, savory and surprisingly delicious! 10

Brewhouse Pretzel

5oz or 10oz soft pretzel brushed with garlic oil and sprinkled with rock salt. Soft and chewy inside with a perfect crusty exterior. Served with a side of house beer cheese dip.

Opt for the 10 oz Giant Pretzel and get Dijon wine mustard, Sweet Hot mustard and a side of beer cheese dip.

5oz 5.50

10oz Giant 11.50

Add Cup of soup 2.50

Add Bowl of soup 4.50

Buffalo Beer Cheese Fries

Crispy air fried shoestring fries smothered in house made beer cheese dip, buffalo sauce and gorgonzola 9

Add Steak Chili 2

Garlic Parmesan Fries

Crispy air fried shoestring fries tossed with garlic oil, fresh garlic, parmesan and seasonings. Garnished with green onion 8

Beer Cheese Dip 1

Parmesan Pickle Fries

A basket of battered and seasoned pickle strips fried to a golden crisp, tossed with parmesan and served with chipotle ranch dipping sauce 9.5

Bone in Wings

10 piece, seasoned and cooked to perfection, tossed in your choice of specialty house made sauces, served with ranch and celery . Garlic Parmesan, BBQ, Mild Jalapeño, Buffalo, Gourmet Habanero, XX Reaper, XXX Face Melter 13

Brewhouse Nachos

Great shareable app or small personal meal! Fresh made seasoned chips layered with sharp cheddar and pepper jack topped with house made steak chili, beer cheese dip, pickled jalapeños, tomato and onion. Served with salsa and sour cream. 9.5

Add seasoned grilled chicken 3.5

Masters Charcuterie Board

Step out of the box and get this generous platter of mix and match deliciousness!

An assortment of specialty rotating meats and cheeses, pickled fruits and vegetables, fried pita bread, house made bacon jam, jalapeño jam and truffled almonds 16

Basket of Fries

Crispy air fried shoestring fries

Small 3

Large 5

Soup

Beer Cheese Soup

Wonderfully rich and creamy soup made with lots of sharp cheeses, Roundabout stout beer, bits of sausage and garnished with green onion and red pepper flakes. Served with a garlic toasted bread stick.

Cup 4

Bowl 7

Brewhouse Stout Chili

Marinated sirloin steak, bacon and Roundabout Stout give this chili great flavor depth! Served with cheddar cheese, green onion and a dollop of sour cream.

cup 4

Bowl 6

Soup Of The Day

Check out our specials board or talk to your server about our soup of the day!

Cup 4

Bowl 6

Soup, Salad and Breadstick

House side salad with your choice of soup and a delicious garlic toasted bread stick 8.99

Salad

Chicken Bacon Ranch Salad

Lettuce Mix with a 6oz grilled chicken breast, tomato, bacon, shredded parmesan and house made ranch dressing

Lunch 12.5

Dinner 14.5

Greekish Salad

Lettuce mix, pepperoni, tomato, english cucumber, pickled onions, green olives and feta cheese. Served with house vinaigrette.

Lunch 10

Dinner 13

Seasonal Spinach Arugula

Seasonal fruits/berries, sliced almonds, praline pecans, house made creamy fruit vinaigrette and gorgonzola crumbles on top a bed of green lettuce/herb mix

Lunch 9

Dinner 12

Jeff's Wedge

Wedged Iceburg with generous portions of pepperoni, bacon, tomato, cucumber, pickled onion, feta and bleu cheese. Served with house made balsamic vinaigrette and bleu cheese dressing

Lunch 11

Dinner 13.50

Side Salad

Lettuce mix, diced tomatoes, english cucumbers and pickled onions with your choice of dressing 4

Burgers

All of our burgers come with hand made, house seasoned and chargrilled 6oz patties, or tender 6oz chargrilled chicken breast. Upgrade to a garden burger patty or Beyond Meat vegan patty for an extra \$2.

Served with choice of air fried french fries, house salad, potato salad or soup of the day.

Beer cheese soup add \$1

Garlic Parmesan fry upgrade \$1.50.

Buffalo Beer Cheese fry upgrade \$2.50

Add a patty or chicken breast \$3.50

Gluten Free Bun \$1

The beef for our burgers is sourced locally and raised without added hormones or antibiotics from Lone Crow Ranch, right here in Deer Park.

That's farm to table!

Cheese Burger Deluxe

Tillamook sharp cheddar, lettuce, tomato, pickle, house pickled onions and roasted garlic dijonaise on a butter grilled brioche bun. 11

Ultimate Bacon Cheese Burger

2 slices of Tillamook sharp cheddar, 1/4lb thick sliced apple wood bacon, beer cheese sauce, lettuce, tomato, pickle, house pickled onions and roasted garlic dijonaise on a butter grilled brioche bun. 16

Shroomin Burger

Loaded with garlic sautéed mushrooms and onions, topped with provolone cheese and mayo on a butter grilled brioche bun. 12

Brewhouse BBQ Burger

This one's messy but SO delicious! Thick cut apple wood bacon, pickled jalapeños, banana peppers and house pickled onions covered in Brown Beauty BBQ sauce. Served with lettuce and tomato on a butter grilled brioche bun 13

Buffalo Bacon Ranch Burger

Mild spice balanced by cool ranch! Thick slices of apple wood bacon, drizzled with ranch and buffalo sauce served with lettuce tomato and mayo on a butter grilled brioche bun. 12.5

Jam Packed Burger

1/3 Lb House seasoned and chargrilled patty between layers of savory bacon jam, sweet spicy jalapeño jam, pickled jalapeños and cream cheese on a butter grilled brioche bun 13

Bleu For You Burger

Cajun seasoned patty, caramelized onion, melted blue cheese, thick sliced applewood bacon, organic spinach arugula blend and garlic dijonaise on a butter grilled brioche bun 12.50

Garden of Eden Burger

Choice of garden burger or beyond meat burger, Organic spinach arugula blend, feta, cucumber, onion, tomato and a balsamic glaze on a grilled brioche bun

Sub sautéed onion and a white bun for a vegan option.

Garden 11

Beyond Meat 13

Plane Jane Burger

1/3 Lb House seasoned and chargrilled patty on a grilled brioche bun. Plane Jane 9

Sandwiches and Brats

Served with choice of air fried french fries, house salad, potato salad or soup of the day.

Bloody Mary Grilled Cheese

Provolone, pepper jack and sharp cheddar! 4 slices of cheese, bacon, sliced pickle and tomato with a bloody mary aioli grilled on sourdough bread 12

Cuban Sandwich

Delicious house made smoked pork belly, sliced ham, pickles, lots of provolone, yellow mustard & mojo sauce on a smash grilled french hoagie 12.5

Bánh Mì Sandwich

House made smoked pork belly, pickled vegetables, sliced jalapeño, fresh cucumber and cilantro on a toasted french hoagie with mayo and a house made asian glaze 11

Make BLT's Great Again!

1/2 Lb of Dailey's applewood smoked, thick sliced bacon on grilled sourdough with green leaf lettuce, tomato and mayo 13

Chili Brat

6oz Scottish Ale beer brat, house made brewhouse steak chili, green onions, pickled jalapeño, cheddar cheese and cream cheese on a toasted french hoagie 12

Deer Park Dog

1/4 lb Guinness Brat, cream cheese, mayo, mustard, sriracha, sautéed onions and jalapeños on top of a toasted french hoagie 10.50

Fat Boy

6oz Cheddar pepper beer brat, sautéed onion topped with beer cheese sauce and bacon on a toasted french hoagie 12

Big Dog Italian

6oz Sweet Italian Sausage, house made marinara, provolone, sautéed mushrooms, bell peppers and onions, topped with banana peppers on a toasted french hoagie 11.50

Germany Dog

1/4 Lb Traditional German Bratwurst served on a bed of house made sauerkraut with stone ground mustard and a side of Brewhouse potato salad 10.50

Build a Brat

Choose your meat - Sweet Italian, Cheddar Pepper Beer Brat, Scottish Ale Sausage, Guinness Brat, or Nuremburg German Brat

Choose your toppings - Sautéed onion, bell pepper, or mushrooms. Sauerkraut, pickled jalapeños, banana peppers, green olives, tomato, cucumber, green onions, pickles, house pickled onions

Choose your dressings - Dijon wine, stone ground or sweet hot mustard, house made wing sauces, ranch, chipotle ranch, sriracha, mayo

Choose 1 of the following - Cheddar, provolone, feta, gorgonzola, pepper jack, cream cheese, bacon, beer cheese, or chili. Choose more than 1, add \$1 each.

Served on a toasted french hoagie 11

About Masters Brewhouse

We are a family owned, family friendly Restaurant/Brewery focused on serving quality food and drinks using local fresh ingredients as much as possible. Our beef is raised right here in Deer Park at Lone Crow Ranch and all of our sausages are produced without preservatives in Eastern Washington using locally grown pigs.

Most of our beers are brewed in house using primarily Washington grown and malted grains. Our house wines are crafted in Spokane. The hard seltzer/ciders are crafted in the northwest as well!

Taco Tuesday menu every Tuesday from 4-9pm

Every Wednesday is Open Mic Night

Karaoke every Friday starting at 8pm. Kids sing 8-9. Regular

Karaoke goes from 9pm to 12am

Live music on Saturdays, 6-9pm

Select UFC Pay per view events \$10 cover

Kids 12 and under need to be out by 9:27pm

Be sure to follow our Facebook and Instagram for event schedule updates and Weekly Specials

Drinks

Beer!

Wine

Hard Cider

Sake Cocktails

Craft Brewed Rootbeer

Craft Brewed Orange Cream Soda

Pepsi

Diet Pepsi

Iced Tea

Lemonade

Contact us at (509) 890-5286 We do take out orders!