



MOELLER BREW BARN

maria stein, ohio | est. 2015

FRESH LOCAL CRAFT BEER

SHAREABLES

- ☛ NACHO ORDINARY NACHOS | \$13**
tortilla chips, beer cheese, corn, black beans, shredded cheese, lettuce, cilantro sour cream, jalapenos, scallions. Side of pico. Add pulled pork or chicken +\$5.
- ☛ TOTCHOS | \$13**
tots, beer cheese, corn, black beans, shredded cheese, lettuce, cilantro sour cream, jalapenos, scallions. Side of pico. Add pulled pork or chicken +\$5.
- ☛ V 10-BARREL PRETZEL | \$14**
bavarian style pretzel. Choose two sauces: beer cheese, garlic dijon or sriracha bleu cheese. Add sauce +\$1.
- GS BARN SMOKED WINGS | \$13**
7 dry-rub barn smoked wings. Served with celery sticks and choice of hot sauce, sriracha bleu cheese, BBQ, sweet heat, or cracked black pepper ranch available upon request. Add sauce +\$1.
- BUFFALO CHICKEN DIP | \$10**
creamy chicken dip made with three specialty cheeses, buffalo sauce, celery, bleu cheese. Served with chips.
- V SPINACH & ARTICHOKE DIP | \$10**
fresh spinach and roasted artichoke hearts in a cheese blend. Served with chips.
- HEXADILLA | \$12**
10 inch quesadilla stuffed with cheese and your choice of pulled pork or chicken, cut into six equilateral pieces. Served with pico.
- V PLATE-O-TOTS | \$6**
tator tots with a side of ketchup or cracked black pepper ranch. Add chili and cheese +\$4.
- NONNA'S POLPETTE | \$12**
italian meatballs, marinara sauce, mozzarella and provolone. Served with a bialy roll.

HANDHELDS

- THE BARN BURGER | \$15**
5 oz angus hamburger, lettuce, tomato, grilled onion, white cheddar, bacon, brioche bun.
- CHICKEN CLUB | \$14**
teriyaki glazed chicken breast, lettuce, tomato, bacon, swiss cheese, brioche bun. Add avocado +\$2.
- GRILLED CHICKEN PHILLY | \$12**
grilled chicken breast, caramelized red and green peppers, caramelized onions, chipotle mayo and mozzarella and provolone on a hoagie bun.
- GREEK BURGER | \$15**
5 oz angus hamburger, lettuce, tzatziki sauce, feta cheese, hummus on a brioche bun.
- FRIED BOLOGNA | \$12**
beef bologna, american cheese, fried onions, honey chipotle mustard aioli, pretzel bun.
- PULLED PORK SLIDERS | \$12**
3 brioche slider buns, pulled pork. Side of BBQ sauce.
- BAJA SHRIMP TACOS | \$16**
3 flour tortillas, baja (butter, garlic, lime, sriracha) shrimp, cabbage, cilantro sour cream. Side of tortilla chips and pico.

ALL HANDHELDS SERVED WITH A SIDE OF PICKLE AND CHIPS.
SUBSTITUTE WITH TOTS, MAC-N-CHEESE OR CHILI +\$3.
SUBSTITUTE WITH A SIDE SALAD +\$4.

BRICK OVEN PIZZAS

- V THE BIG CHEESE | \$13**
tomato sauce, mozzarella and provolone.

ADD MEAT \$1.50 PER TOPPING

pepperoni, chicken, bacon, italian sausage, capicola & salami, pulled pork.

ADD VEGETABLE \$1 PER TOPPING

red & green peppers, tomato, jalapeno, banana pepper, onion, mushroom

- CHICKEN BACON RANCH | \$16**
ranch, chicken, bacon, mozzarella and provolone.

- MOELLER MEATZA | \$17**
tomato sauce, italian sausage, capicola, salami, pepperoni, bacon, mozzarella and provolone.

- MEAT THE FUN GUY | \$16**
tomato sauce, mozzarella and provolone, italian sausage, crimini mushrooms, pepperoni.

- SOUTH CAROLINA | \$16**
south carolina BBQ sauce, pulled pork, capicola, bacon, mozzarella and provolone.

- BUFFALO CHICKEN | \$17**
buffalo sauce, chicken, mozzarella, provolone, bleu cheese. Drizzled with buffalo sauce and ranch.

- KOREAN BBQ | \$16**
korean BBQ sauce, sesame seeds, pulled pork, scallions, and mozzarella and provolone.

- HOT HONEY HEN | \$16**
ranch base, hot honey drizzle, chicken, mozzarella and provolone.

- FILLY FANATIC | \$16**
tomato sauce, green and red bell peppers, caramelized onions, shaved beef round, mozzarella and provolone.

ALL BRICK OVEN PIZZAS ARE 12".

- GS CAULIFLOWER CRUST AVAILABLE UPON REQUEST +\$4**

SALADS

- V BREW BARN SALAD | \$6/\$10**
artisan mix, carrots, cucumbers, roma tomatoes, croutons, mozzarella and provolone.
- GS V STRAWBERRY FIELDS SALAD | \$7/\$14**
artisan greens, dried cranberries, pecans, red onion, feta cheese, sliced strawberries. Served with balsamic vinaigrette dressing.

- SOUTHWEST SALAD | \$7/\$12**
artisan mix, diced tomatoes, chopped onion, black beans, corn, mozzarella and provolone.

ADD GRILLED CHICKEN +\$5. ADD SHRIMP +\$6.

DRESSINGS cracked black pepper ranch, bleu cheese, french, thousand island, house



visit our website, view the beer menu, and sign up for our newsletter to get first access to new beer releases, events, announcements and more!

MOELLER BREW BARN WAS BUILT BECAUSE WE BELIEVE EVERYONE SHOULD HAVE A CHOICE TO ENJOY FRESH LOCAL CRAFT BEER.

DRINKS

716 ROUTE BEER | \$3

barn-brewed, unlimited refills, non-alcoholic

TEA | \$3 unlimited refills

LEMONADE | \$3 unlimited refills

COFFEE | \$2 unlimited refills

GATORADE | \$1.50 red, orange, yellow

CAN POP | \$1.50

coke, diet coke, pepsi, diet pepsi, sierra mist, diet sierra mist, dr. pepper, diet dr. pepper, mountain dew, diet mountain dew

DESSERTS

716 ROUTE BEER FLOAT | \$4

barn-brewed 716 route beer (non-alcoholic), vanilla bean ice cream in a frosted glass.

BRICK OVEN S'MORE | \$7

graham crackers, chocolate, marshmallows toasted in wood fired oven. Served with vanilla bean ice cream.

HALF-PINTS

CHEESEBURGER | \$6

3 oz. angus hamburger, american cheese.

MAC-N-CHEESE | \$5

white cheddar cheese sauce - the classic.

HOT DOG | \$5

add brew barn chili +\$1.

QUESADILLA | \$5

cheese quesadilla.

ALL HALF-PINT PLATES ARE SERVED WITH CARROT STICKS OR FRUIT. ADD SIDE OF TOTS +\$2

CROCKS

SOW BELLY MAC-N-CHEESE | \$9

white cheddar cheese sauce. Topped with crispy pork belly.

BREW BARN CHILI | \$7

pork and beef blend, beans and tomato stewed in brew barn beer. Served with cheddar cheese.

GS GLUTEN SENSITIVE

V VEGETARIAN

M MADE WITH BREW BARN BEER

**consuming raw or undercooked meats, poultry, seafood, shell-fish or eggs may increase your risk of food borne illness.*

EVENTS @ THE BREW BARN

Interested in booking a private event or hosting a community night?
Contact angie.moeller@moellerbrewbarn.com.

For all of our latest event and brewery information, visit moellerbrewbarn.com or follow us on social media.

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SUNDAY BRUNCH

9 AM-NOON EVERY SUNDAY

BRUNCH BUFFET | \$12

bacon, sausage, buttermilk pancakes, cinnamon swirl pancakes, scrambled eggs, buttermilk biscuits, sausage gravy, beer cheese, and omelet station.

Adults - \$12 | Kids 12 & Under - \$6 | Kids 2 & Under - Free

BLOODY BEER | \$5

bloody mary mix with brew of choice.

BREW-MOSA | \$5

orange juice with brew of choice.



Moeller Brew Barn was founded in Maria Stein, Ohio, in 2015 by Nick Moeller with the hopes of bringing fresh, local, craft beer to the many communities of western Ohio. With a great core and expansive seasonal lineup of delicious brews, the Brew Barn expanded its production and started its kitchen operations in 2019. Through hard work and dedication to the craft, the original barn saw an expansion in 2019, adding a kitchen and additional brewery and taproom space. In 2018, Tony Scott partnered with Moeller, and construction started on our second location in Troy, Ohio which opened in August 2019. Our third location in the Water Street District of Dayton, Ohio will open in Summer 2022.