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935 Front St Leavenworth, Washington

iciclebrewing.com/#

TASTE OF OUR TOWN SUMMER MENU

ARTISAN PLATES

FARM TO TABLE MEAT & CHEESE

\$10.15

A selection of cured meats and gourmet cheeses served with locally made crackers, garnished with cornichons and Kalamata olives.

BREWER'S CHOICE TURKEY SANDWICH

\$9.92

Hand sliced, oven-roasted Applegate turkey (hormone and antibiotic free) on a ciabatta roll with local greens, onions, and Swiss cheese. Served with root vegetable chips.

BREW HOUSE SALAD

\$9.92

Locally grown, organic mixed greens topped with dried Bing cherries, Bootjack IPA ginger-honey almonds, and grated gourmet cheese. Dressed with infused olive oil and aged Balsamic vinegar from the Oil and Vinegar Cellar in Leavenworth.

**Add Turkey or
Salami \$2.77**

MUNCHIES

WARM BAVARIAN PRETZEL

\$4.61

Authentic soft pretzel topped with real butter and salt. Served with Beecher's cheese sauce.

HARVEST PLATE

\$6.92

Seasonally selected local, organic produce and rice crackers served with hummus. Garnished with dried bing cherries and Bootjack IPA ginger-honey almonds.

ROOT VEGETABLE CHIPS & INKA CORN

\$3.69

Root vegetable chips with roasted Peruvian corn nuts.

BOOTJACK IPA GINGER HONEY ALMONDS

\$3.23

Savory and sweet flavors meet in these locally crafted ginger-honey specialty almonds, made in Leavenworth by Almond Blossom.

LANDJAEGER

\$1.85

Cured German style sausage stick made with beef & pork. Spicy or regular available.

DARK PERSUASION CHOCOLATE TRUFFLE

\$1.38

Individual ganache-filled chocolate made with IBC's Dark Persuasion by Schocolat in Leavenworth.