

LUNCH

MONDAY THROUGH FRIDAY

11AM-3PM



SOLIDS

Add a Protein

Chicken +5, Steak +8, Fish +8

CHARGRILLED CAESAR WEDGE | 9 **GF**
Charred romaine, bacon, crumbled eggs with Caesar dressing

SEASONAL SALAD | 10 **V**
Ask your server about our seasonal option

BREWHOUSE POWERHOUSE BOWL | 12 **GF/V**
Heirloom rainbow quinoa, spinach and mandarin orange, topped with a citrus, pomegranate vinaigrette

COASTAL PRETZEL | 8 **V**
TCB beers' spent grain baked on top of a pretzel* with everything seasoning, served with whole grain mustard and TCB beer cheese
BREWER'S CHOICE: GRAND STRAND IPA

SOUPS

SHE CRAB **SOUP DU JOUR**
CUP | 8 BOWL | 10 CUP | 6 BOWL | 8

SIDES

HOUSE-MADE CHIPS | 5 **GF/V**

VEGETABLE DU JOUR | 5 **GF/V**

FRIED GREEN TOMATOES | 6 **V**

PICKLED MEDLEY | 5 **GF/V**

BEER BATTERED ONION RINGS | 6 **V**

COLE SLAW | 5 **GF/V**

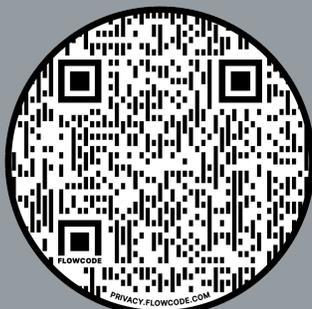
PLATES AND BASKETS

FISH AND CHIPS | 17
Beer battered fresh filet lightly fried, served over warm house-made chips with cole slaw and tartar sauce
BREWER'S CHOICE: BACKWATER BROWN ALE

BEER STEAMED MUSSELS | 16
12 PEI mussels steamed in TCB Hefeweizen beer with butter, garlic and herbs served with crostini
BREWER'S CHOICE: HARMONIC HEFEWEIZEN

CHEF'S CHICKEN WINGS | 14 **GF**
Four grilled, smoked or fried whole chicken wings tossed in your choice of: Buffalo, BBQ, Nashville Hot or Lemon Pepper Dry Rub; served with blue cheese or ranch dip
BREWER'S CHOICE: MEAN HIGH WATER DIPA

WHAT'S
ON
TAP



Adrian Sawczuk, Co-Founder
Dara Liberatore-Sawczuk, Co-Founder
Argus, Brew Dog

Patrick Gibson, Brewmaster
Bobby Missinelli, Executive Chef

SANDWICHES

(SERVED WITH HOUSE-MADE CHIPS)

BEACHHOUSE CUBANO | 9

Sliced roast pork, ham, pickles pressed with melted Swiss cheese and brown mustard on sour dough

BREWER'S CHOICE: POLLYWOG PORTER

CRAB CAKE | 16

Jumbo lump crabcake served with lettuce, tomato and Cajun remoulade on a spent grain roll*

BREWER'S CHOICE: TIDEWAYS PILSNER

CHICKEN SALAD | 8

Tidal Creek's famous chicken salad with lettuce and tomato served on a croissant

BREWER'S CHOICE: BREEZY BLONDE ALE

CAROLINA REUBEN | 8

Rare Corned Beef thinly sliced, Swiss cheese and cole slaw on a grilled sour dough

BREWER'S CHOICE: LIBERATORE PILSNER

BREWMASTER BURGER | 16

8oz of grilled short rib and sirloin cooked to order, fried green tomato, sliced cheddar, and house-smoked, thick-cut bacon on a spent grain bun*, served with house-made chips

BREWER'S CHOICE: GRAND STRAND IPA

DESSERT

CAPPUCCINO BAR | 8

Fudge bar made with TCB roasted coffee and walnuts with a cinnamon cream cheese filling, topped with TCB coffee infused ganache

Add a scoop of ice cream +2

TREAT OF THE WEEK | 8

A different sweet treat every week made from scratch with TCB coffee or beer

KIDS

HOT DOG | 7

GRILLED CHEESE | 7

CHICKEN FINGERS | 7

KID'S BURGER | 7

All kid meals served with house-made chips

DOGS

PUP CUP | 1

DOG BOWL | 6

DOG TREATS | 5

ARGUS'S MALT LICKER | 4

JOIN OUR
INSIDER PROGRAM



ASK ABOUT
OUR
PROGRAMS!



FOLLOW US



@TIDALCREEKBREW

