

**STARTERS**

- Fried Shrimp** 13  
sweet chili lime
- Cheese Curds (V)** 8  
beer batter, sambal sauce, ranch
- Malt Shop Fries** 8  
served with garlic-citrus aioli  
+ melted cheddar 2
- Deviled Eggs (V)** 5  
herbs, dijon, mayo
- Brussels** 8  
garlic lemon anchovy sauce
- Pretzel Bread (V)** 5  
cheese and mustard
- Wings** 12  
housemade spice rub, bbq, buffalo or sweet chili

**SALADS, SOUPS AND BOWLS**

- Malt Shop House (V, GF)** 8  
romaine & mixed greens, marinated tomato, cucumber,  
red wine vinaigrette
- Cobb** 15  
romaine & mixed greens, chicken, bacon, egg,  
marinated tomato, cucumber, avocado with  
housemade bleu cheese or ranch dressing
- Beet Salad** 12  
goat cheese, arugula, candied pecans, orange  
vinaigrette
- Rice Bowl (GF)** 12  
cilantro rice, romaine, roast tomato, onion, sour  
cream, black bean-corn salsa, red salsa  
+ add pork 3 + add chicken 3
- Chili 8 (GF)** 8  
sour cream
- Soup du Jour** Crock 6

**SIDES**

- Fries** 5
- Broccoli (V, GF)** 5
- Assorted Fruit Cup (V, GF)** 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.

THE MALT SHOP is not a peanut-free environment. Please inform your server if you have a peanut allergy prior to ordering.

**HOUSE MADE BURGERS**

Served with fries, mixed greens, or fruit. Add lettuce, tomato, onion upon request. GF available.  
+ Mushroom 2 +Avocado 3 +Egg 2 +Bacon 3

- Malt Shop Burger** 16  
6oz patty, house made milk bun, crispy shallot aioli,  
american, pickles
- Malt Shop Smash** 16  
double 3oz patties, house made milk bun, brown  
garlic-guajillo aioli, cheddar, pickles
- Lynnhurst Burger** 17  
6oz patty, house made milk bun, crispy shallot aioli,  
fried egg, bacon, american, pickles
- Impossible Burger** 15  
vegetarian burger, house made milk bun, brown  
garlic-guajillo aioli, cheddar, pickles

**SANDWICHES**

Served with fries, mixed greens or fruit. GF available.

- BLT-A** 16  
multigrain, herb aioli, lettuce, tomato, bacon, avocado
- Fried Chicken** 16  
house made milk bun, breaded chicken breast, lettuce,  
tomato, pickle, hot honey, garlic-citrus aioli
- Grilled Chicken** 16  
sourdough, grilled chicken, pepperjack, lettuce,  
tomato, herb aioli
- Pulled Pork** 16  
house made milk bun, bbq, pickled jalapeno, pepperjack
- Veggie Panini (V)** 12  
sourdough, wild mushrooms, cheddar, american,  
arugula, herb mix, brown garlic-guajillo aioli

**ENTREES**

- Fish and Chips** 22  
salmon, fries, house tartar
- Mushroom Fettuccini Alfredo (V)** 14  
mushrooms, arugula, parmesan cream sauce  
+ add chicken breast 5 + add shrimp 6
- Grilled Salmon** 22  
roasted potatoes, broccolini, beurre blanc
- Roasted 1/2 Chicken (after 4pm)** 22  
roasted potatoes, broccolini, guajillo aioli

**V = Vegetarian, GF = Gluten Free**

A 3% health care initiative has been applied to every bill. This is not a gratuity. 18% gratuity added to all parties of 6 or more.



Sign up for our newsletter at [TheMaltShop.com](https://www.themaltshop.com)

Visit our sister restaurant Tinto Kitchen!

