



WE ARE GLUTEN AND VEGAN LIGHT

We offer gluten free buns and bread; we offer items that are meatless and use vegetable broth in items that could go vegan light

THIS MENU HAS BEEN PREPARED WITH THE BEST CULINARY EXPERIENCE IN MIND, A TRUE TREAT FOR YOUR TASTE BUDS.

If you choose to alter the meal, please do so at your own risk. We discourage menu changes and substitutions.

APPETIZERS

GF SPICY GREEN BEANS

Gluten Free Breading, crispy and delicious served with homemade ranch dipping sauce, kick it up a notch and ask for our Chipotle Ranch 9.5

GIANT SOFT PRETZEL

One giant 13" soft pretzel, lightly salted served with our unique beer cheese and two mustards, creole beer mustard and a hot bacon honey mustard 18 *Serves the whole table!*

FRIED PICKLES

Lightly spiced & thinly sliced dill pickles- battered and deep fried. Served with ranch 9.5

GF HUMMUS TRAY

Two delicious flavors of hummus, carrots, celery, zucchini sticks and Naan bread. We rotate our hummus flavors seasonally. Sub Carrots and Celery to be Gluten Free 14

GF ARTICHOKE DIP

Rich blend of cheeses, marinated artichoke hearts melted together and served with Naan bread. Sub Carrots and Celery for Naan Bread to be Gluten Free 14

GF JALAPEÑO POPPER DIP

Delicious blend of cheeses and fresh jalapenos, topped with bacon crumbles served with Naan bread. Set aflame table side with our tequila lime sauce. Sub Carrots and Celery for Naan Bread to be Gluten Free 14

GF DIP TRIO

Hummus, Jalapeno Popper and Artichoke served with veggies and Naan Bread 19

GF CRACKLINS & SPICY PIMENTO CHEESE DIP

Fresh from the fryer while they are still poppin" sprinkled with some Cajun spices and served with our spicy pimento cheese dip 9.5

FRIED GREEN TOMATOES

Spiced and breaded green tomatoes fried to perfection, served with our TX Remoulade 9.5

WING BASKETS *Bone In or Bone Out*

Breaded and deep fried, slightly spiced wings come naked and ready to take a dip in your favorite sauce. Choice of Garlic Parmesan, Hot Bacon Honey Mustard, Buffalo, Sweet Asian Chili, Anvil BBQ, Mango Habanero. 14

FRY BASKETS

Our fresh, hand cut fries topped with all the goods! These are GF

GF REUBEN FRIES

Topped diced pastrami, corned beef, Swiss cheese, our special sauerkraut and Reuben sauce. 14

HOT SHRIMP FRIES

Topped with popper dip, spicy tequila shrimp and Bacon crumbles. 13

SOUTHERN SWEET POTATO FRIES

Topped with brisket, cheese, red onions, jalapeños, Anvil BBQ sauce and house smoked brisket. 14

GF MAGIC MUSHROOM FRIES

Topped w our famous red wine & balsamic mushrooms, goat cheese crumbles and balsamic glaze. 12

ANVIL FRIES

Topped with our beer cheese. 8

BRISKET FRIES

Topped with cheddar cheese, red onions, jalapenos, anvil BBQ sauce and house smoked brisket. 14

BURGERS

½ pound Omaha Beef Patties, we only use the highest quality ground beef, all on sourdough buns; Comes with your choice of one- Hand cut Fries or House made Amish Slaw or Award winning Potato Salad (it's got a kick) Sub sweet potato fries for 2

GF Gluten Free Bun or Bread \$2 | Add Bacon \$2

GF PICNIC BURGER

Pepper jack cheese, famous potato salad, pickled beets, red onion, and our hot bacon honey mustard. 15.75

GF BETTIE BURGER

Goat cheese, spring mix greens, grilled onions and bacon jam 15.75

PIMENTO CHEESEBURGER

Our spicy pimento cheese spread, bacon jam, lettuce and crisp dill pickle slices 15.75

DARBY BURGER

Cheddar cheese, avocado, onion, tomato, our hot bacon honey mustard 15.75

TEXAS BURGER

Cheddar cheese, house smoked brisket, onion, jalapenos and Anvil BBQ sauce. 16.75

MUSHROOM AND SWISS

Cabernet mushrooms, Swiss cheese and garlic aioli on our Sourdough Bun. 15.75

PLAIN JANE

You got it...cheddar cheese, lettuce, onions, tomato and you do it yourself condiments. 15.75

GF B'S PATTY MELT

Is it a burger or sandwich? It's on Rye Bread with our famous Texas Remoulade, caramelized onions, cheddar and pepper jack cheeses. 15.75

GF PALEO BURGER

Beef patty on a bed of spring mix, topped with avocado and chipotle ranch dressing. Served with sweet potato fries. 13.50

SIDES FOR BURGER AND SANDWICHES

Potato salad - Award winning, packed with flavor and slightly spicy with a few jalapenos.

Amish Slaw - Amish recipe for coleslaw- less mayo more flavor!

Fries - Hand cut skinny fries.

Sweet potato fries waffle cut add \$2

SANDWICHES

GF GF BREAD AND BUNS \$2

Comes with your choice of one Hand cut Fries or House made Amish Slaw or Award winning Potato Salad (it's got a kick) Sub sweet potato fries for 2

GF REUBEN - WORLD FAMOUS

We do not allow any substitutions on this Light Rye bread piled high with ½ lb of corned beef & pastrami, Swiss cheese, house made sauerkraut that's been double cooked with beer, special seasonings and diced chunks of polish sausage, and our signature Reuben sauce. 17

BYRON'S FRIED CHICKEN SAMMICH

Breaded and fried Chicken breast, Texas Romuald, pickle slices on sourdough bun. Byron says "simple is good". 14.75

KRISTIN'S FRIED CHICKEN SAMMICH

Breaded and fried Chicken breast, hot bacon honey mustard, Swiss cheese, tomato, dill pickle slices and spring mixed greens on a sourdough bun. Kristin says "Byron's wrong, don't eat boring food!" 14.75

BRISKET SAMMICH

House smoked brisket, Anvil BBQ sauce, Amish slaw right on the sandwich, (just trust me) pickles, and onions. 14.50

GF FRIED GREEN TOMATO BLT

Sliced green tomatoes hand-breaded with seasoned flour and deep-fried with lettuce & bacon with Texas remoulade sauce on toasted sourdough bread. 14.5

CHICKEN SALAD SANDWICH

Loaded with chunks of apples, grapes, celery, Craisins, red onion, tossed in mayo add a sprinkle of soft goat cheese on a croissant, almost sinful. 14

GF MAGIC MUSHROOM

Cabernet mushrooms sautéed in wine, butter and garlic with soft goat cheese and balsamic glaze on a sourdough bun. 14

GF TUNA MELT OLDIE BUT GOODY

The best Tuna salad, Albacore tuna, red pepper mayo, diced dill pickles, celery, red onions, Creole mustard and a few spices. Topped with fresh tomato, pepper jack and cheddar on sourdough bread. 13
GF Gluten free Bun or Bread \$2

"I believe in using real ingredients...
Butter & Olive Oil...that you can achieve
extraordinary results with simple ingredients,
when you step out of the box and combine
them in an adventurous way."
- Kristin



SMOKED GOUDA GRITS

SO GOOD, THEY GET A CATEGORY ALL TO THEIR OWN!

These grits are cooked with vegetable broth, smokey gouda cheese, butter, milk, and more smokey gouda cheese then Smoked in house. Made fresh multiple times daily. GF

MAC N CHEESE

REUBEN MAC

Diced pastrami, corned beef, Swiss cheese blend, our special sauerkraut and Reuben sauce on top of our beer cheese cavatappi pasta...you're welcome 15

BRISKET MAC

House smoked brisket, Anvil BBQ on top of our beer cheese cavatappi pasta...again, you're welcome 14

SHRIMP AND GRITS

Shrimp sauteed in Anvil BBQ sauce on top of these amazing grits, sprinkled with chives and French-fried onions (ditch the onions for GF). 17

BRISKET AND GRITS

House smoked brisket and Anvil BBQ sauce on top of these amazing grits, sprinkled with French-fried onions (ditch the onions for GF). 17

SOUPS

Crock 7

FRENCH ONION

Voted best soup in several counties! Savory red wine and red onion-based soup, topped with sourdough croutons & melted Swiss cheese, we use vegetable broth for those that are meat sensitive.

ROASTED RED PEPPER & GOUDA BISQUE

Robust and creamy bisque made from roasted red peppers and gouda cheese, topped with fresh parmesan cheese.

SALADS

Dressings: Ranch, Bleu Cheese, Creamy Balsamic, Chipotle Ranch, Honey Bourbon Vinaigrette

GOAT IN THE GARDEN

Bed of spring mixed greens, pickled beet slices, creamy goat cheese crumbles, roasted maple pecans, red onions with a balsamic reduction. 13

ORCHARD SALAD

Bed of spring mixed greens, carrots, tomatoes, blue cheese crumbles, roasted maple pecans, red onions, apples, grilled chicken with our honey bourbon vinaigrette. 15

CHIPOTLE CHICKEN

Bed of spring mixed greens, tomatoes, cheddar cheese, red onions, avocado, Fried or Grilled chicken, salsa, sour cream and chipotle ranch. 15

BEEF AND BLUE

Bed of spring mixed greens, carrots, tomatoes, blue cheese crumbles, roasted maple pecans, red onions, Filet mignon steak with our Honey bourbon Vinaigrette. 18

CHICKEN SALAD OVER GREENS

This is our amazing everything but the... chicken salad on a bed of mixed greens with your choice of dressing. 14

TUNA SALAD OVER GREENS

This is our delicious tuna salad with pickles, creole mustard, celery, red onions and a few secret spices on a bed of mixed greens with your choice of dressing. 13

VEGGIE BOWLS

You can add protein or keep it vegan light we do use butter and olive oil to saute veggies. A variety of fresh veggies seasonal vegetables including zucchini, yellow squash, shaved Brussels sprouts, bell peppers, mushrooms, carrots & chopped garlic. 10
Add Chicken 5 | Add Filet 8 | Add Shrimp 6

FRIED CHICKEN & WAFFLES

Throw away the diet plan and indulge. Two sugar pearl waffles, one large battered-fried juicy chicken breast, served with our spiced whipped butter and whiskey maple syrup 14

DINNER SELECTIONS

Served between 5pm 10pm | May substitute choice of vegetable or starch. Here is where we let you play!

16 OZ BONELESS RIBEYE

Served with a hearty portion of garlic mashed potatoes and maple glazed Brussels sprouts MP (market price)

8OZ FILET

Served over garlic mashed with our tangy horseradish sauce and asparagus. MP

SALMON SOUS VIDE

cooked with lemon risotto and maple glazed Brussels sprouts. 26

KIDDOS

Served with Real Sugar Soda

CHICKEN BITES & FRIES 8.99

CORN DOG & FRIES 8.99

HAMBURGER & FRIES 8.99

GRILLED CHEESE ON SOURDOUGH & FRIES 8.99

An automatic gratuity of 20% will be added to all parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



DESSERTS

You might want to start here...Think about all the women on the Titanic who passed up dessert to save a pound...

FLAMING APPLES

Flame roasted fuji apples in a brown butter brandy sauce served in a puff pastry shell with bourbon ice cream. This dessert is set aflame tableside. **Totally Instagrammable!** 9

4 ALARM

This stacked beauty is layers of Oreo cookie crust, amaretto ice cream, fudge, whipped topping garnished with almond slivers and dark chocolate drizzle 9

Ask for the Sparkler for your special occasions 1.5

FLOURLESS CHOCOLATE CAKE

Tastes like the inside of a truffle- nothing better than this for our chocoholics 9

CARROT CAKE DOUBLE LAYER

Freshly made with our longtime secret recipe, with traditional cream cheese icing- if you're full take this home for breakfast! Great with coffee 8

GLUTEN FREE CARROT CAKE

Same as above with no gluten!! And it tastes amazing! 10

menu prices and item availability is subject to change without prior notice

ANVILBREWINGTEXAS.COM



ANVIL SPECIALTIES

GLUTEN FREE

VEGAN LIGHT