

## \$3.75 SANTAN CRAFT BEERS

### SUNSPOT GOLD BLONDE ALE | 5%

Traditional Blonde Ale showcasing light flavor, deep, rich golden color, and a delicious crisp finish.

### EPICENTER AMBER AMERICAN AMBER ALE | 5.5%

Copper amber hue with a firm, toasted malt character, lightly sweet and a crisp dry finish.

### HEFEWEIZEN UNFILTERED BAVARIAN WHEAT | 5%

Citrus notes with a touch of sweetness, starts with an unmistakable banana-clove character.

### DEVIL'S ALE WEST COAST PALE ALE | 5.5%

Our flagship brew! Deep golden maroon in color, citrus hop character derived from Cascade and Centennial hops and balanced firm caramel malt flavor.

### MOONJUICE IPA | 7.1%

A wheat IPA that will feature hops from our friends in the southern hemisphere (Galaxy and Nelson Sauvin). Almost 40% wheat malt, but is fermented, hopped, dry-hopped, and filtered like a west coast style IPA. The wheat makes it a very satiable beer for this hot summer, and the aroma will carry loads of citrus and tropical fruit.

### HOPSHOCK IPA AMERICAN IPA | 7.1%

Warm copper amber in color, an intense bitterness derived from the distinct citrus/pine flavor of Pacific Northwest & New Zealand Hops. A dry, crisp malt character & aggressive alcohol dominate our IPA

### NEGRO NITRÓN NITROGENATED BLACK IPA 7.3%

Deep garnet black hue in color, this smooth brew is a clean, crisp & hoppy Black IPA. Nitrogen gives this beer a soft velvety mouth feel.

### GORDO STOUT DRY IRISH STOUT | 4.1%

Robust flavors of coffee and chocolate are the signature of this beer. The Nitrogen provides the classic cascading effect and the lower alcohol content makes it a perfect session beer.

### SANTAN SEASONALS

Please ask your server or bartender!

## \$5 BREAKFAST LIBATIONS

### SANTAN BLOODY MARY

House Infused Chipotle Bacon Vodka |  
Gordo Stout float

### SANTAN MIMOSA

HefeWeizen | Champagne | OJ

### COCONUT MOJITO

Parrot Bay Coconut Rum | fresh muddled mint |  
limes | club soda | house made sour

### SANTAN MARGARITA

Mexican Moonshine | HopShock I.P.A. float

### TEQUILA SUNRISE

Mexican Moonshine | OJ | Grenadine

## LOCALLY ROASTED COFFEE JUICES + MILK

### OLD CREAMERY COFFEE

#### DECAF COFFEE

2% MILK

SKIM MILK

VANILLA ALMOND MILK

### OJ

#### PINEAPPLE JUICE

APPLE JUICE

GRAPEFRUIT JUICE

TOMATO JUICE

## LIL BREWER'S BREAKFAST

### BIG PLAY (KIDS)

multigrain pancakes | chicken sausage | scrambled  
1 egg | bacon | hash browns | spent grain beer  
bread, tortillas or sourdough english muffin | 6<sup>¼</sup>

### KID'S CHICKEN + WAFFLE

buttermilk chicken strips | whole wheat house  
made waffle | pecan butter | agave syrup | 6<sup>¼</sup>

### 2 EGGS

scrambled | hash browns | 5

### MULTIGRAIN PANCAKES

pecan butter | agave syrup | 5

SATURDAY + SUNDAY  
8-11:30 AM



## BREAKFAST *at the* BREWERY

Open since 2007 under the leadership of founder and brewmaster, Anthony Canecchia, SanTan Brewing Company has established a strong reputation as one of Arizona's favorite craft breweries.

In addition to brewing, SanTan features a friendly neighborhood brewpub in Downtown Chandler, which has quickly become one of the top local food and beer destinations in the Phoenix metro area.

In 2009, SanTan Brewing began distributing their Southwestern Style Ales throughout the state of Arizona, operating with a mission to pair craft beer with craft food that would inspire great conversation and good times. 2014 marks the beginning of taking this journey throughout the Southwest and California. Our belief is that Great Craft Beer and Great Craft Food can be the inspiration for the conversations that can change the world!

## OMELET STATION

ALL OMELETS MADE WITH 3 EGGS (EGG WHITES AVAILABLE).  
SERVED WITH: FRESH FRUIT | SPENT GRAIN BEER BREAD, TORTILLAS OR  
SOURDOUGH ENGLISH MUFFIN | HASH BROWNS OR JALAPEÑO BRATWURST HASH

### GREEN CHILI PORK

green chili pork | monterey jack cheese | **10%**

### THE SANTANIMAL

spicy Italian sausage | bacon | pepperoni |  
mozzarella cheese | pizza sauce | **10%**

### TURKEY, MUSHROOM + SPINACH

roasted turkey | beer braised mushrooms | smoked  
gouda cheese | fresh spinach | **10%**

### GRATEFUL VEG

zucchini | onion | tomato | spinach | mushroom |  
monterey jack cheese | **10%**

### TEXAN

brisket chili | sour cream | mixed cheese | onions  
| **10%**

### BACON + AVO

bacon | avocado | monterey jack cheese |  
sour cream | **10%**

### SAUSAGE + SHRIMP N'AWLINS

andouille sausage | shrimp | onion | bell pepper | tomato | jalapeño crawfish hollandaise | **12%**

## BREWERY FAVORITES

### BREAKFAST PIZZA

10" personal sized pizza dough | green chili cream  
sauce | apple wood smoked bacon | three cheese  
blend | potatoes | diced green chilies | 2 eggs sunny  
side up | green onion | **10**

### SHRIMP + GRITS

white cheddar grits | cajun style shrimp | garlic  
cream sauce | chipotle bacon | **12%**

### SANTAN STYLE HUEVOS RANCHEROS

two eggs poached | roasted tomato salsa | crispy  
corn tortilla | black beans | chipotle crème |  
pico de gallo | jalapeño bratwurst hash | **8%**

### BEER BELLY BREAKFAST BURRITO

giant 14" tortilla | jalapeño bratwurst hash |  
3 eggs scrambled | mixed cheese | side of  
roasted tomato salsa + fresh fruit | **8%**

### CHICKEN + WAFFLES

buttermilk fried chicken | green chili gravy | house  
made waffle | pecan butter | agave syrup | **12%**

### ENCHILADAS + EGGS

two corn tortillas | pork pibil | mixed cheese |  
green chili cream sauce | two eggs | pico de gallo |  
jalapeño bratwurst hash or hash browns | **9%**

### SANTAN BIG PLAY BREAKFAST

2 jalapeño corn meal pancakes | pecan butter |  
agave syrup | 2 house made breakfast sausage links  
| two strips of chipotle bacon | two eggs | jalapeño  
bratwurst hash or hash browns | spent grain beer  
bread, tortillas or sourdough english muffin | **10%**

### BIG EASY BENEDICT

2 english muffins | andouille sausage patties |  
poached eggs | crawfish hollandaise | jalapeño  
bratwurst hash or hash browns | fresh fruit | **12%**

## SANDWICHES + WRAPS

SERVED WITH TATOR TOTS

### CBLT

Chipotle Bacon | Lettuce | Tomato | red pepper  
aioli | toasted artisan sourdough, spent grain beer  
bread or ciabatta | **8%**

### HAM, EGG & CHEESE PANINI

grilled pressed ciabatta bread | ham | 2 eggs over  
hard | pepper jack cheese | **8%**

### TURKEY + EGG WHITE WRAP

oven roasted turkey | scrambled egg whites |  
spinach | mushrooms | monterey jack cheese |  
tortilla | **10%**

### CHANDLER CLUB

oven roasted turkey | bacon | avocado | swiss |  
lettuce | tomato | red onion | mayo | choice of spent  
grain beer bread or sourdough | **10%**

## PANCAKES + WAFFLES

ADD FRESH FRUIT OR HOUSE MADE BREAKFAST SAUSAGE FOR \$2

### JALAPENO CORN MEAL STACK

3 jalapeño corn meal pancakes | pecan butter |  
agave syrup | **7%**

### PEANUT BUTTER + BLUEBERRY STACK

3 multigrain pancakes | peanut butter | fresh  
blueberries | agave syrup | **8%**

### STRAWBERRY + WHITE CHOCOLATE STACK

3 multigrain pancakes | white chocolate chips |  
fresh strawberries | strawberry butter |  
agave syrup | **8%**

### STRAWBERRIES + CREAM WAFFLE

multigrain waffle | house made berry jam |  
whipped cream | strawberry butter | **8%**

## THE LIGHTER SIDE

### GRANOLA

fresh blueberries | greek vanilla yogurt | **6%**

### OATMEAL + BARLEY

steel cut oatmeal | flax seed | barley | goji berries |  
pecan butter | agave syrup | **6%**

### DOS HUEVOS

2 eggs any style | fresh fruit | spent grain beer bread,  
tortillas or sourdough english muffin | **6%**

## ADD ONS

CHICKEN BREAKFAST SAUSAGE | **2½**

PORK BREAKFAST SAUSAGE | **2½**

SMOKED BACON | **2½**

CHIPOTLE SMOKED BACON | **3½**

2 EGGS YOUR WAY | **3½**

CUP OF FRESH FRUIT | **3½**

SOURDOUGH ENGLISH MUFFIN | **2**

HOUSE MADE BERRY JAM | **1**

CREAM CHEESE | **1**

PEANUT BUTTER | **1**