



137 Elmwood St, State College, PA | 814-234-4406 | HAPPYVALLEYBEER.COM

## APPS AND SMALL PLATES

<b>Harissa Brussels Sprouts</b>	<b>\$8.00</b>
<b>Scallion Barbecue Grilled Whole Wings</b>	<b>\$13.00</b>
<i>scallions, crushed peanuts</i>	
<b>Yellow Tomato Gazpacho</b>	<b>\$9.00</b>
<i>cucumber salsa, basil granita</i>	
<b>Short Rib Nachos</b>	<b>\$15.00</b>
<i>braised short rib, smoked cheddar sauce, pepperoncini</i>	
<b>Elmwood Street Tacos:</b>	
<b>Beef Barbacoa</b>	<b>\$13.00</b>
<i>roasted salsa verde, corn and poblano salsa, queso fresco</i>	
<b>Blackened Catfish</b>	<b>\$13.00</b>
<i>watermelon relish, queso fresco, watermelon radish</i>	
<b>Huancaina Mac and Cheese</b>	<b>\$14.00</b>
<i>shrimp, crab, scallions, tomatoes, herbed panko</i>	
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<b>Charcuterie Boards:</b>	
<b>Three Big Piggies</b>	<b>\$16.00</b>
<i>candied pork belly, smoked wild boar, poblano sausage, pimento cheese, chef's cheese selections, pickled vegetables, beer mustard</i>	
<b>PA Field, Stream &amp; Sky</b>	<b>\$16.00</b>
<i>elk sausage, smoked trout, duck sausage, pimento cheese, chef's cheese selections, pickled vegetables, sage pecan butter</i>	
<b>Soft Pretzels:</b>	
<b>Sea Salt</b>	<b>\$10.00</b>
<i>w/ house-made fermented beer mustard</i>	
<b>Jalapeno Salt</b>	<b>\$10.00</b>
<i>w/ house-made pimento cheese dipping sauce</i>	
<b>Vanilla Salt</b>	<b>\$10.00</b>
<i>w/ with house-made Cajeta dipping sauce</i>	
<b>Three Pretzel Platter</b>	<b>\$14.00</b>
<i>(one of each variety)</i>	
<b>Warm Savory/Sweet Cashews</b>	<b>\$10.00</b>

## SALADS AND BOWLS

<b>Baby Collard Caesar</b>	<b>\$13.00</b>
<i>baby collard greens, cornbread croutons, pickled red onion, sweet petits poivrons, Benne seed Caesar dressing, shaved manchego, toasted Benne seed</i>	
<b>Watermelon Salad</b>	<b>\$14.00</b>
<i>shaved red onion, pickled watermelon, bibb lettuce, radicchio, pickled shrimp, jalapeño vinaigrette, watermelon radish, sweet petits poivrons</i>	
<b>Grilled Peach Salad</b>	<b>\$15.00</b>
<i>shaved country ham, baby kale, burrata cheese, candied pecans, paw paw vinaigrette ~</i>	
<b>Barley Bowl</b>	<b>\$12.00</b>
<i>hulled barley, curried red lentils, roasted asparagus, roasted Brussels sprouts, sweet petits poivrons, pickled beets, fresh carrots. Make yours a Protein Power Bowl...</i>	
<i>Add Smoked Chicken ~ \$3.00</i>	
<i>Add Candied Pork Belly ~ \$4.00</i>	
<i>Add Pickled Shrimp ~ \$5.00</i>	

## SANDWICHES

<b>Smoked Short Rib Grilled Cheese</b>	<b>\$15.00</b>
<i>sourdough, sharp cheddar, smoked gouda, tomato jam</i>	
<b>Veggie Grilled Cheese</b>	<b>\$14.00</b>
<i>whole grain, goat cheese, gruyere, roasted asparagus, grilled onion, sauté mushroom, hot pepper jelly</i>	
<b>Cuban Reuben</b>	<b>\$14.00</b>
<i>brioche, smoked chicken, country ham, kale slaw, fried pickles, red eye gravy</i>	
<b>Happy Valley's Best Burger</b>	<b>\$14.00</b>
<i>sourdough, pimento cheese, ale braised shallots, pepper bacon jam, roasted red pepper, bibb lettuce</i>	
<b>Crab Cake</b>	<b>\$16.00</b>
<i>brioche, wasabi cream, eel sauce, ginger slaw</i>	
<b>Hummus</b>	<b>\$13.00</b>
<i>whole grain, cucumber, roasted red pepper, shaved red onion, bibb lettuce, marinated tomatoes</i>	

## ENTREES

<b>Shrimp and Grits</b>	<b>\$22.00</b>
<i>shrimp, heirloom grits, tasso gravy, kale, jalapeño, tomato</i>	
<b>BrewCo Half-Chicken</b>	<b>\$24.00</b>
<i>house bbq sauce, confit potatoes, roasted asparagus</i>	
<b>Flat Iron Steak</b>	<b>\$31.00</b>
<i>coffee rub, roasted salsa verde, confit potatoes, roasted asparagus</i>	
<b>Smoked Duck Pasta</b>	<b>\$24.00</b>
<i>kale chiffonade, cherry glaze, goat cheese fritters, toasted pine nuts</i>	
<b>Pan-Seared Black Cod</b>	<b>\$27.00</b>
<i>white miso, roasted vegetable farro, charred orange</i>	
<b>Pork Tomahawk</b>	<b>\$28.00</b>
<i>peach mustard, grilled peaches, harissa brussels sprouts</i>	
<b>Vegetarian Pasta</b>	<b>\$18.00</b>
<i>basil fettuccine, roasted asparagus, tomatoes, wild mushrooms, spring pea sauce, herbed panko, crème fraîche</i>	
<b>BrewCo Ribeye</b>	<b>\$34.00</b>
<i>chili rub, maple bourbon butter, confit potatoes, roasted asparagus</i>	

## DESSERTS

<b>Life By Chocolate</b>	<b>\$9.00</b>
<i>chocolate cake, porter ganache, Irish buttercream</i>	
<b>Strawberry Shortcake</b>	<b>\$8.00</b>
<i>sweet lemon biscuit, vanilla ice cream</i>	
<b>Ice Scream Sandwich</b>	<b>\$9.00</b>
<i>opal basil cookie, house-made coconut ice cream, toasted coconut</i>	

## KIDS

<b>Buttered Noodles</b>	<b>\$6.00</b>
<b>Short Rib Burger</b>	<b>\$8.00</b>
<b>Grilled Cheese</b>	<b>\$6.00</b>
<b>Chicken Tenders</b>	<b>\$8.00</b>