

# STRAP TANK BREWERY

## APPETIZERS

- CHIPS & SALSA** 5  
ADD QUESO OR GUACAMOLE \$3
- SPINACH ARTICHOKE DIP** 9  
served with pita chips
- NACHOS** 9  
ADD STEAK or CHICKEN \$3  
house-made corn chips, pinto beans, pickled jalapeños, pico de gallo, sour cream, queso, guacamole, salsa
- CHICKEN WINGS** (K) 11  
BUFFALO, DRY SPICED, BBQ, TERIYAKI ranch or blue cheese dressing
- BACON WRAPPED JALAPEÑO CHEESY BREAD** 9
- ROASTED RED PEPPER HUMMUS** 9  
served with grilled pita bread, olives, cucumber, tomato, banana peppers, feta
- COCONUT SHRIMP** 12  
served with sweet chili dipping sauce
- SHRIMP & GRITS** 13  
grilled shrimp, hominy grits topped with scallion and bacon crumbles
- STEAMED EDAMAME** 6  
with soy ginger dipping sauce
- CHILE VERDE MELT** 10  
chile verde topped with pepper jack cheese, white onion and avocado served with tortilla chips

## DRINKS

- JACKSON HOLE CRAFT SODA** 3.5  
root beer, huckleberry
- APPLE BEER** 3.5
- FOUNTAIN SODA** 3  
coke, diet coke, coke zero, sprite, dr. pepper, diet dr. pepper, lemonade
- JUICE** 3  
lemonade, orange, cranberry, grapefruit, pineapple, tomato
- MILK, CHOCOLATE MILK, HOT CHOCOLATE** 3
- MILLCREEK COFFEE** 4

## GREENS

- SOUP OF THE DAY** 5  
CUP 4 BOWL 6
- STRAP TANK TURKEY CHILI** 9  
CUP 5 BOWL 7
- SOUP & SALAD** 8  
cup of soup and a house salad
- HOUSE SALAD** 5  
mixed greens, carrots, red onion, tomato, cheddar cheese, and croutons
- SIDE CAESAR SALAD** 5  
romaine, parmesan cheese, and croutons
- WEDGE SALAD** 8  
iceberg lettuce wedge, bacon, bleu cheese crumbles, tomato, red onion, and bleu cheese dressing
- CHEFS SALAD** 11  
mixed greens, turkey, ham, bacon, egg, shredded cheddar, tomato, red onion.
- TACO SALAD** 12  
ADD STEAK, CHICKEN, OR CHILE VERDE \$3  
romaine, rice, shredded cheese, sour cream, guacamole, pico de gallo and avocado ranch dressing
- STEAK SALAD** (K) 16  
mixed greens, sliced steak, blue cheese crumbles, tomato, roasted corn, pickled onion, asparagus, and bleu cheese dressing
- SEARED AHI SALAD** (K) 15  
bacon, cabbage, romaine, sunflower seeds, carrots with a citrus dressing
- GREEK SHRIMP SALAD** (K) 13  
romaine, cherry tomato, cucumber, yellow bell peppers, red onions, olives, feta cheese and a greek vinaigrette
- SMOKED SALMON CAESAR** 15  
romaine, greek olives, red onion, tomato, peppers, parmesan, croutons, anchovies
- DRESSINGS: ranch, 1000 island, blue cheese, balsamic vinaigrette, honey mustard, greek, avocado ranch, caesar

## MAINS

- RIBEYE STEAK** (K) 24  
served with mashed potatoes or french fries and seasonal vegetables
- FLAT IRON STEAK** (K) 20  
served with mashed potatoes or french fries and seasonal vegetables
- STRAP TANK FILET MIGNON** (K) 20  
8oz served with loaded baked potato and seasonal vegetables
- GRILLED SALMON** (K) 20  
served with rice and seasonal vegetables
- GRILLED PORK CHOP** 24  
served with mashed potatoes, seasonal vegetables, onion jam and crispy onion
- CHICKEN FRIED CHICKEN** 15  
served with mashed potatoes, country gravy, and seasonal vegetables
- CHICKEN ALFREDO** (K) 14  
linguini noodles, parmesan cream sauce
- SHRIMP ALFREDO** (K) 16  
linguini noodles, parmesan cream sauce
- STRAP TANK TACOS** 14  
STEAK, CHICKEN, OR COD  
3 tacos with cabbage, pico de gallo, cilantro lime aioli
- CHILE VERDE** (K) 13  
slow cooked pork, rice, and pinto beans served with corn tortillas
- BABY BACK RIBS** 16  
mashed potatoes & gravy  
FULL RACK 22
- SEARED AHI TUNA** (K) 15  
sesame seed crusted, firecracker coleslaw, ginger soy sauce, & wasabi. served with rice (cooked med rare)
- STRAP TANK FAJITAS** 15  
choice steak or chicken COMBO 18
- SALMON TACOS** 13  
2 tacos, chipotle glazed, with cabbage and mango salsa

## BURGERS-SANDWICHES

- served with french fries, caesar salad or green salad.  
onion rings, sweet potato fries or loaded baked potato for an extra \$1
- SMOKED TURKEY CLUB** 12  
thin-sliced turkey, bacon, avocado, tomato, lettuce and mayo
- THE ISLANDER** 14  
beef patty, shaved ham, cheddar cheese, pineapple, and teriyaki sauce
- THE MIDWEST** 13  
beef patty, cheddar cheese, bacon, onion ring
- THE SOUTHWEST** 14  
beef patty, pepper jack cheese, bacon, guacamole, chipotle bbq sauce, and chipotle aioli
- LAMB BURGER** 15  
grilled onion, cheddar cheese, bacon garlic aioli
- THE WEST COAST CHICKEN** 13  
grilled blackened chicken, pepper jack cheese, fresh jalapeño
- TURKEY BURGER** 13  
turkey patty, swiss cheese, portobella mushroom
- BLACK BEAN BURGER** 12  
vegetarian black bean patty
- PRIME RIB DIP** 13  
shaved prime rib, swiss cheese, creamy horseradish aioli, and au jus
- REUBEN** 12  
pastrami, swiss cheese, sauerkraut, 1000 island dressing on marble rye bread
- VEGAN BURGER** 13  
lettuce wrapped, with hummus
- SHRIMP PO BOY** 13  
sourdough baugette, shredded lettuce, tomato, onion and a cajun remoulade
- all burgers are cooked medium unless requested otherwise and come with lettuce, tomato, pickle and onion

## SPECIALITIES

- BEER BATTERED FISH & CHIPS** 14  
crispy alaskan cod with french fries and tartar sauce
- ROAST VENISON TENDERLOIN** (K) 27  
served with mashed potatoes, seasonal vegetables and a chimichurri sauce
- 14 oz PRIME RIB** 24  
served Fri & Sat after 4 pm  
loaded baked potato, seasonal vegetables, au-jus, horseradish cream sauce
- MARGHERITA** 12  
marinara sauce, fresh mozzarella, basil, and an olive oil drizzle
- PEPPERONI** 12  
marinara sauce, pepperoni, and mozzarella
- BBQ CHICKEN** 14  
bbq sauce, chicken, smoked gouda, cilantro, and onion straws
- HAWAIIAN** 13  
marinara sauce, ham, pineapple, and mozzarella
- SUPREME** 14  
marinara sauce, ham, sausage, peppers, onions, mushrooms and mozzarella

## PIZZA

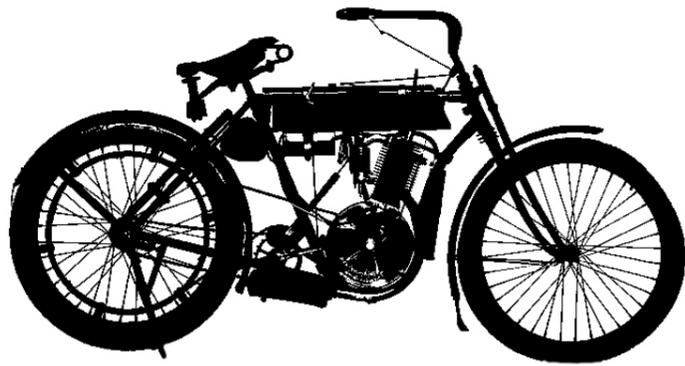
## SWEETS

- VICKIE'S PEACH COBBLER A LA MODE** 6
- CHOCOLATE BROWNIE SUNDAE** 6
- STRAP TANK BREAD PUDDING** 6
- ROOT BEER FLOAT** 6
- CHEESECAKE** 6
- CREME BRULEE** 6

(K) KETO FRIENDLY OPTIONS

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

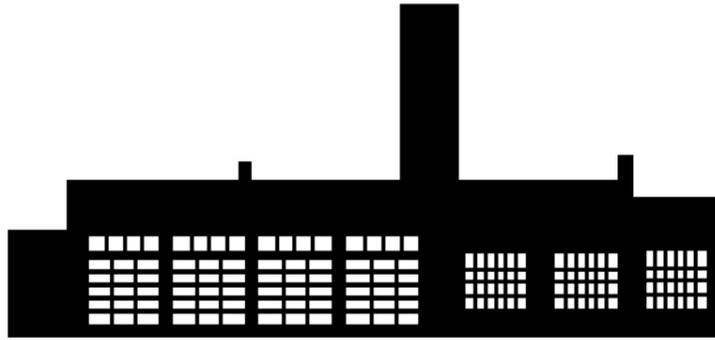
We take all possible precautions in preparation of our food to avoid cross contamination for allergies and sensitivities. Due to the presence of products containing allergens we are unable to guarantee 100% that the food will not contain those allergens.



## THE BIKE

One of the earliest models in Harley-Davidson's evolution of the American motorcycle, the Strap Tank represented a first in design and innovation. Considered the best unrestored example of the Strap Tank model in existence, sporting its original paint job, engine, frame and tires, it now resides in the Legends Motorcycles building across from the pub. A replica sits in our entry-way.

The building you're sitting in is the culmination of owner Rick Salisbury's 40 years of building experience. He meticulously designed the pub and brewery to be inviting and fun, while also being a replica of the original Harley-Davidson motorcycle factory. Feel free to check out the 100 year-old motorcycles and custom oil-paintings, buffalo, mermaid and more, all of which occupy the amazing room you find yourself in!

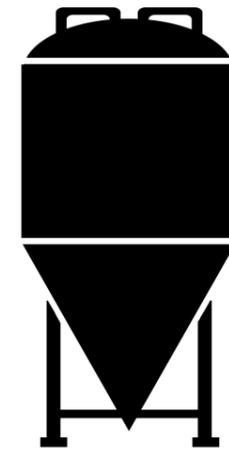


## THE HERITAGE

Driven by his passion for Americana, vintage bikes and finely tuned craftsmanship, Rick set out to build the first brewpub in Utah County since Prohibition. He wanted a destination brewery, housed in a unique facility, that would appeal to locals and travelers alike.

Like its namesake, Strap Tank Brewery is committed to creating a unique experience for our guests. A delicious made-from-scratch menu utilizes the wealth of Utah's local agriculture that pairs perfectly with house-made beers that are straightforward, finely-tuned and built for the long haul. Whether they're passing through town, looking for a place to celebrate a special occasion, or a spot that they can establish themselves as regulars, our guests want a unique place built with character that gives them a chance to slow down and connect with others.

**596 s 1750 w  
Springville, UT  
385-325-0262**



## THE CRAFT

Strap Tank beer is produced with the best sourced ingredients, and made with the local market in mind. Always wanting to put the highest quality product in front of our guests our beer is never sold to liquor stores to sit on a warm shelf, but instead sold only through our onsite package agency. Interested in knowing more about the process that goes into the brew you're drinking? Ask your server or the manager for brewery tour.

Our passion for craft doesn't stop with our beer. our Chefs are constantly working to create a fun, locally sourced menu to fit everyone's tastes. Working with local farmers like Harward Farms, or culinary artisans like Millcreek Coffee and Knab Meats our menu has a diverse feel with something for everyone!