

STRAP TANK BREWERY

APPETIZERS

- CHIPS & SALSA** **K** **5**
add QUESO or GUACAMOLE \$3
- SPINACH ARTICHOKE DIP** **9**
served with pita chips
- NACHOS** **9**
house-made corn chips, pinto beans, pickled jalapeños, pico de gallo, sour cream, queso, guacamole, salsa
add STEAK or CHICKEN \$4
- CHICKEN WINGS** **K** **11**
BUFFALO, DRY SPICED, BBQ, TERIYAKI ranch or blue cheese dressing
- STRAP TANK CHEESEY BREAD** **9**
cheese breadsticks with jalapenos "strapped" on by bacon with marinara dipping sauce
- ROASTED RED PEPPER HUMMUS** **9**
pita bread, olives, cucumber, tomato, feta, peppers
- COCONUT SHRIMP** **12**
served with sweet chili dipping sauce
- STEAMED EDAMAME** **6**
with soy ginger dipping sauce

DAILY DEALS

TUESDAY

\$3 pint night
taco tuesday

WEDNESDAY

free pub quiz

FRIDAY

prime rib after 4pm

SATURDAY

prime rib after 4pm
live music

SUNDAY

brunch buffet served 10 to 2pm
regular menu available at 1pm

SOUP & SALAD

- TOMATO BASIL or SOUP OF THE DAY**
CUP 4 BOWL 6
- SOUP & SALAD** **8**
cup of soup and a house salad
- WEDGE SALAD** **K** **8**
iceberg lettuce wedge, bacon, bleu cheese crumbles, tomato, red onion, and bleu cheese dressing
- CHEFS SALAD** **K** **11**
mixed greens, turkey, ham, bacon, egg, shredded cheddar, tomato, red onion.
- TACO SALAD** **12**
romaine, rice, shredded cheese, sour cream, guacamole, pico de gallo and avocado ranch dressing
add STEAK or CHICKEN \$4
- STEAK SALAD** **K** **16**
mixed greens, sliced steak, blue cheese crumbles, tomato, roasted corn, pickled onion, asparagus, and blue cheese dressing
- SEARED AHI SALAD** **K** **15**
bacon, cabbage, romaine, sunflower seeds, carrots with a citrus dressing
- BLACKENED SALMON SALAD** **16**
romaine lettuce, grilled salmon, macadamia nuts, peppers and onion, pineapple, toasted coconut with a citrus dressing

DRESSINGS: ranch, 1000 island, blue cheese, balsamic vinaigrette, honey mustard, avocado ranch, caesar

PIZZA

- MARGHERITA** **12**
marinara sauce, fresh mozzarella, basil
- PEPPERONI** **12**
marinara sauce, pepperoni, and mozzarella
- BBQ CHICKEN** **14**
bbq sauce, chicken, gouda, cilantro, and onion straws
- HAWAIIAN** **13**
marinara sauce, ham, pineapple, and mozzarella
- SUPREME** **14**
ham, sausage, peppers, onions, mushrooms

gluten free reduced carb crust available for \$2

FROM THE GRILL

- 14oz RIBEYE STEAK** **K** **24**
with mashed potatoes and seasonal vegetables
- 10 oz FLAT IRON STEAK** **K** **20**
with mashed potatoes or french fries and seasonal vegetables
- 8oz FILET MIGNON** **K** **22**
with loaded baked potato and seasonal vegetables
- GRILLED SALMON** **K** **20**
served with rice and seasonal vegetables

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

ENTREES

- CHICKEN FRIED CHICKEN** **15**
served with mashed potatoes, country gravy, and seasonal vegetables
- FAJITAS** **K** **15**
choice steak or chicken **COMBO 18**
- BEER BATTERED FISH & CHIPS** **14**
crispy alaskan cod with french fries and tartar sauce
2 PIECE FISH & CHIPS 12
- LINGUINI ALFREDO** **K** **12**
linguini noodles, parmesan cream sauce
add STEAK, CHICKEN or SHRIMP \$4
- STRAP TANK TACOS** **14**
STEAK, CHICKEN, or COD
3 tacos with cabbage, pico de gallo, cilantro lime aioli
- SEARED AHI TUNA** **K** **15**
sesame seed crusted, firecracker coleslaw, ginger soy sauce, & wasabi. served with rice (cooked med rare)
- SALMON TACOS** **13**
2 tacos, chipotle glazed, with cabbage and mango salsa
- GREEN CURRY** **K** **11**
peas, potato, coconut milk with jasmine rice
add STEAK, CHICKEN or SHRIMP \$4

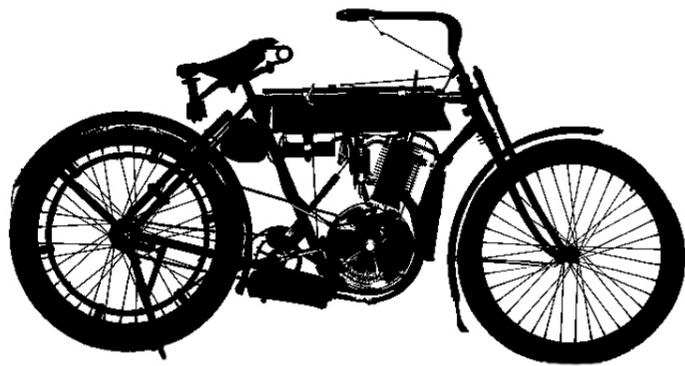
BURGERS

- served with french fries, caesar salad or green salad.
onion rings, sweet potato fries or loaded baked potato for an extra \$1
- CHEDDAR BURGER** **K** **13**
cheddar cheese
- TERIYAKI BURGER** **14**
shaved ham, cheddar cheese, pineapple, and teriyaki sauce
- BACON CHEESE BURGER** **K** **13**
cheddar cheese, bacon, onion ring
- SOUTHWEST BURGER** **K** **14**
pepper jack cheese, bacon, guacamole, chipotle bbq sauce, and chipotle aioli
- LAMB BURGER** **K** **15**
grilled onion, cheddar cheese, bacon garlic aioli
- VEGETARIAN BURGER** **13**
vegetarian black bean patty

all burgers are cooked medium unless requested otherwise and come with lettuce, tomato, pickle and onion

SANDWICHES

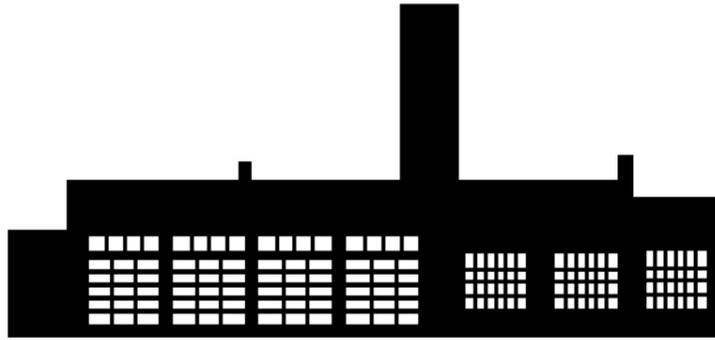
- served with french fries, caesar salad or green salad.
onion rings, sweet potato fries or loaded baked potato for an extra \$1
- CALIFORNIA CHICKEN SANDWICH** **K** **13**
grilled blackened chicken, pepper jack cheese, fresh jalapeño
- SMOKED TURKEY CLUB** **K** **12**
turkey, bacon, avocado, tomato, lettuce and mayo
- 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



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 Springville pub.

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.



THE HERITAGE

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.

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 on-site at one of our pubs. Interested in knowing more about the process that goes into the brew you're drinking? Ask your server or the manager for a 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!