



# FREETAIL

## BREWING CO. SAN ANTONIO, TX

### HOW TO PAIR YOUR BEER WITH FOOD



**RICH, CREAMY, BUTTERY FOODS**  
**CONTRAST**  
 Crisp / Effervescent  
**COMPLEMENT**  
 Dark Roasted Malt



**SWEET, LIGHT, TART, CITRUSY FOODS**  
**CONTRAST**  
 Dark Roasted Malt  
**COMPLEMENT**  
 Clean / Crisp / Hoppy



**GRILLED OR SEARED**  
**CONTRAST**  
 Nutty / Toasty / Malty  
**COMPLEMENT**  
 Clean / Crisp / Citrus



**SAVORY**  
**CONTRAST**  
 Citrus / Fruity  
**COMPLEMENT**  
 Malty Sweet  
 Dark Roast



**CHILI, SPICY FOODS**  
**CONTRAST**  
 Warming / Malty Sweet  
**COMPLEMENT**  
 Hoppy / Citrus / Fruity



**CHECK OUT OUR BEER MENU USING THE UNTAPPD APP.**



**HOUSE SPECIALTY** **VEGETARIAN**



**TO GO ORDERS INCLUDE A 3% SURCHARGE**

## APPETIZERS

If you're here between 3-7pm & it's a Monday, Wednesday, Thursday or Friday  
 Ask your server about our happy hour menu. (Tuesdays not included)

### CHIPS & SALSA

A staple no self-respecting restaurant in San Antonio can do without. **\$5**  
 Add Queso **\$2.50**  
 Add Shredded Brisket Queso **\$5**

### GREEN CHILI ARTICHOKE & GOAT CHEESE DIP

Our signature starter. Served w/ warm pita bread or tortilla chips & a side of our homemade salsa. **\$8**

### CHEESY BREAD

French bread with olive oil topped with mozzarella & ricotta then baked to crispy, golden goodness. Served w/ fresh tomato basil relish & olive tapenade. **\$9**

### HUMMUS DIP

Served with warm pita bread or tortilla chips. **\$6**

### ANTIPASTO PLATE

Fresh mozzarella, aged provolone, pepperoncini, salami, speck, grilled artichoke hearts, cherry tomatoes, & Kalamata olives come together for a perfectly refreshing snack. **\$10.50**

### CHEESE PLATE

Brie, baby Swiss, Gouda, candied pecans, & rotating cheese of the week. Served w/ water crackers & homemade fruit compote. **\$9**

### NACHOS

Pinto beans & CheddarJack, served w/ sliced jalapeños, sour cream, & guacamole. **\$7**  
 Add Chicken **\$2.50**  
 Add Brisket **\$4**

## SALADS

ALL DRESSINGS MADE IN-HOUSE DAILY:

• Ranch • Cilantro-Lime • Honey Balsamic • Italian • Caesar • Blue Cheese • Greek • Ginger Soy

### SIDE SALAD

Mini version of our house or Caesar salad, perfect to pair with a pizza. **\$3.50**  
 Add chicken **\$2**

### FREETAIL SALAD

Spring mix, asparagus, artichoke hearts, hearts of palm, avocado, & tomato. **\$9**  
 Add Chicken **\$2**

### COBB SALAD

Romaine, chicken, avocado, Gorgonzola, bacon, hardboiled egg, & tomato. **\$10.50**

### CHEF SALAD

Spring mix, turkey, ham, Swiss cheese, tomato, cucumber, & hardboiled egg. **\$10.50**

### GREEK SALAD

Romaine, tomato, Kalamata olives, red onion, feta cheese, & Greek dressing. **\$8**  
 ADD CHICKEN **\$2**

### BEEF BRISKET SALAD

Romaine, sliced brisket, Cheddar & Jack cheese, tomatoes, cucumbers, & red onions. **\$11**

### HOUSE SALAD

Spring mix, tomato, cucumber, mozzarella, & croutons. **\$6.50**  
 Add Chicken **\$2**

### CAESAR SALAD

Just a plain ol' Caesar salad (contains anchovies). **\$7** • Add Chicken **\$2**

## PIZZA PIES

Make any pizza a CALZONE for \$2 EXTRA • Make your small pizza with GLUTEN FREE CRUST for \$2 EXTRA

### BUILD A PIE

#### PICK A SIZE:

Small (10") \$9 • Medium (12") \$11 • Large (16") \$15

#### CHOOSE A SAUCE:

Alfredo • BBQ • Basil Pesto • Garlic & Olive Oil  
 • Sundried Tomato Pesto • Tomato

#### ADD YOUR TOPPINGS:

##### -EXTRA CHEESE-

Small \$1.25 each, Medium \$1.75 each, Large \$2.25 each  
 • Asiago • Gouda • Mozzarella • Provolone

##### -VEGGIES-

Small \$1.25 each, Medium \$1.75 each, Large \$2.25 each  
 • Asparagus • Banana Peppers • Basil • Black Olives  
 • Green Bell Peppers • Jalapeños • Kalamata Olives  
 • Mushrooms • Onions (red or white) • Pepperoncini • Pineapple  
 • Roasted Red Peppers • Roma Tomatoes • Spinach  
 • Sun-dried Tomatoes

##### -MEATS-

Small \$1.25 each, Medium \$1.75 each, Large \$2.25 each  
 • Anchovies • Bacon Bits • Canadian Bacon • Chicken  
 • Italian Sausage (Spicy or Regular) • Meatballs • Pepperoni • Salami

##### -PREMIUM-

Small \$2 each, Medium \$3 each, Large \$4 each  
 • Artichoke Hearts • Beef Brisket • Feta • Fresh Mozzarella  
 • Goat Cheese • Gorgonzola • Gyro Meat • Hearts of Palm  
 • Pine Nuts • Ricotta

### PIES WE'VE BUILT FOR YOU

PIZZA OF THE DAY **\$14 • \$18 • \$22**

#### SPINACH TOMATO BASIL

Tomato sauce, spinach, Roma tomatoes, ricotta cheese, & fresh basil. **\$12 • \$16 • \$20**

#### MARGHERITA

Tomato sauce, fresh mozzarella, Roma tomatoes, & fresh basil. **\$11 • \$15 • \$19**

#### THE CINCO

Cheese pizza to the fifth power. Mozzarella, provolone, white Cheddar, Asiago, & Gouda. **\$12 • \$16 • \$20**

#### MUCHO MUSHROOM

Sun-dried tomato pesto, white & portabella mushrooms, topped with Italian parsley. **\$14 • \$18 • \$22**

#### BBQ CHICKEN

BBQ sauce, chicken breast, red onions, & cilantro. **\$14 • \$18 • \$22**

#### BUFFALO CHICKEN

Tomato sauce, Gorgonzola, buffalo chicken, carrots, & celery. Served with ranch or blue cheese. **\$16 • \$21 • \$25**

#### ALOTTA HEART

Sun-dried tomato pesto, chicken, hearts of palm, artichoke hearts, asparagus, & pine nuts. **\$15 • \$20 • \$24**

#### PIZZA CARBONARA

Alfredo sauce, spinach, roasted asparagus, chicken breast, apple-wood smoked bacon, & fresh ground pepper. **\$15 • \$20 • \$24**

#### HAWAIIAN

Tomato sauce, pineapple, & Canadian bacon. **\$14 • \$18 • \$22**

#### MEATBALL

Fresh mozzarella & meatballs topped with fresh basil. **\$14 • \$18 • \$22**

#### MEATHEAD

Tomato sauce, salami, pepperoni, Canadian bacon, Italian sausage, & bacon piled high for the meat lover's dream. **\$16 • \$21 • \$25**

#### SUPREME BATASTROPHE

Sausage, pepperoni, red onions, mushrooms, black olives, & green peppers. **\$16 • \$21 • \$25**

#### THE GREEK

Basil pesto, gyro meat, feta cheese, banana peppers, & Kalamata olives. **\$15 • \$20 • \$24**

#### BBQ BRISKET

BBQ sauce, mozzarella cheese, & sliced brisket. **\$16 • \$21 • \$25**

#### MAC N' CHEESE PIZZA

Signature Freetail Mac N' Cheese smothered atop a pizza. The long-time request finally becomes reality. **\$12 • \$16 • \$20**

#### THE MONTGOMERY

Caramelized onions, roasted red peppers, sun-dried tomatoes, & goat cheese on garlic & olive oil base. **\$11 • \$15 • \$19**

#### THE PALMERO

Signature pizza cheese & ricotta, topped with oregano on garlic & olive oil base. **\$11 • \$15 • \$19**



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VEGETARIAN



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### SANDWICHES & WRAPS

Served with your choice of potato chips, chips & salsa, fresh fruit, coleslaw, potato soup

#### FREETAIL SUB

Ham, salami, pepperoni, aged provolone, Parmesan, oregano, lettuce, tomato, red onion, olive oil, & red wine vinegar served on an Italian roll. \$10

#### VEGGIE BAT PANINI

Grilled portabella mushrooms, roasted red peppers, cucumber, tomato, cilantro, red onion & hummus served hot on a hoagie bun. \$9

ADD JALAPEÑO OR AVOCADO 50¢ EACH

#### SCOTT'S LUNCH SAMMICH

Sun-dried tomato mayo, sliced chicken breast, fresh basil, mozzarella, & jalapeños served on focaccia bread. \$9.50

#### FREETAIL B.A.T.

Applewood smoked bacon, avocado, smoked turkey breast, lettuce, tomato, & mayo served on focaccia. \$10

#### MBA BAT PANINI

Basil pesto, fresh mozzarella, avocado, tomato, & balsamic vinegar served hot on a hoagie bun. \$9

#### RUEBEN PANINI

Corned beef, sauerkraut, Swiss, & Thousand Island dressing on rye. \$9.50

#### MEATBALL SUB

Generous helping of meatballs with mozzarella, & black olives served on an Italian roll. \$9.50

#### YOU'RE MY GYRO

Gyro meat, tomato, onion, & tzatziki served on pita. \$9

#### TURKEY ANTIPASTO PANINI

Sun-dried tomato mayo, turkey, provolone, tomato, grilled artichokes, & roasted red pepper served hot on a hoagie bun. \$9.50

#### HIPPIEBILLY CHEESESTEAK

Chopped brisket with sautéed onions, & peppers covered in queso or provolone. \$10.50

#### SLICED BRISKET SANDWICH

Sliced brisket with onions & pickles on a hoagie roll. \$10.50

#### CHICKEN WRAP

Caesar or Buffalo Chicken. \$9.50

#### THRILL'D CHEESE

A better grilled cheese starts with better cheese. Served with your choice of side & our homemade fruit compote. \$8.50

#### CHOOSE TWO CHEESES

- Asiago • Brie • Gouda • Mozzarella
- Provolone • Rotating Cheese of the Week

#### CHOOSE YOUR BREAD

Rye or Sourdough

### OVEN BAKED PASTA

#### FIVE-LAYER LASAGNA

The classic favorite done the Freetail way in our stone hearth oven. Ricotta, meatballs, mozzarella & homemade marinara served w/ side salad & garlic bread. \$11

#### BAT-TASTIC MAC N' CHEESE

The All-American comfort food. Traditional style topped w/ *bacon on request*. \$9  
Add Bacon \$1.25

#### GREEN CHILI MAC N' CHEESE

Traditional style mac topped w/ Southwestern green-chili. \$9 • Add Bacon \$1.25

### DESSERTS

THE BEAR'S BREAD PUDDING \$6

CHEESECAKE \$6

### BEVERAGES

#### COKE

#### DIET COKE

#### DR. PEPPER

#### DIET DR. PEPPER

#### SPRITE

#### LEMONADE

#### BARQS ROOT BEER

#### POWERADE

#### GOLD PEAK UNSWEETENED TEA

#### GOLD PEAK SOUTHERN SWEET TEA

#### GOLD PEAK RASPBERRY TEA



#### Choose One:

#### 1/2 SANDWICH

Served w/ a side salad.

#### POTATO SOUP

A cup of potato soup served w/ a 1/2 sandwich.

#### PIZZA PIE

Small pizza w/ your choice of one regular topping.



#### CHIPS & SALSA & QUESO

Single serving of chips served w/ a small cup of salsa & a small cup of queso.

#### MEZE PLATE

Hummus, yogurt & feta dip, Kalamata olives served w/ pita bread.

#### CHEESY BREAD

1/2 an order of cheese bread served w/ olive tapenade & tomato basil relish.

#### SOFT PRETZEL

Single pretzel served w/ queso & spicy mustard.

### BEER TO GO



#### 64oz GROWLERS

Your favorite Freetail brews, filled on demand in a reusable container that is yours to keep.

Buy your growler for \$5

Fill Ups START at \$11 (Beer styles vary in price)

\$2 OFF FILLS ON SUNDAYS

\$5 OFF TO-GO ORDERS OF \$25 OR MORE

Unopened growlers will stay fresh for a week or two, but once you crack it open, plan on finishing it that night for maximum freshness. Some special release beers are unavailable in growlers.

#### 6 PACKS & BOMBERS

Prices & selections vary, check out the cooler for what's currently available.

Unlike growlers these will stay fresh

& are suitable for aging

(We recommend drinking

IPAs fresh for

maximum hop enjoyment).

#### LOOK FOR US IN THE WILD

We are proud to offer Bat Outta Helles, Rye Wit, Freetail Original, Soul Doubt I.P.A., and our four seasonals in cans at your favorite liquor & grocery stores.

Also be sure to look for us at your favorite bars, restaurants, & grocers around San Antonio, New Braunfels, Austin, Fredericksburg, Houston, Victoria & Galveston area.

See our full distribution map at [www.freetailbrewing.com/distribution-map](http://www.freetailbrewing.com/distribution-map)

**OUR STORY:** On December 31, 2005, while on a ski trip with friends, our founder Scott made what he claims is the only New Year's resolution he's ever kept - to open FREETAIL Brewing Co. in his home town of San Antonio, TX. Almost 3 years later, our brewpub finally took flight on Black Friday '08. Named after Texas' Official Flying Mammal (no joke) the Mexican Free-Tail Bat, our little brewery has been cranking out the best & freshest beer in South Central Texas since day one.

Brewpub is OPEN Mondays - Sundays • 210-625-6000 • 4035 N. Loop 1604w #105, SA, TX. 78257 • [WWW.FREETAILBREWING.COM](http://WWW.FREETAILBREWING.COM) •