



PLATYPUS BREWING

CRAFT COCKTAILS

THE BANDIT Gin, lemon juice, ginger beer	13
CHITTY BEER RITA El Jimador Blanco Tequila, fresh lime juice, Ole Chit Mexican Lager	13
SPIKED LEMONADE Fresh squeezed lemonade, Vodka	13
BUNDY MULE Aussie take on a classic. Texas made orange vodka, lime juice, Bundaberg Ginger Beer	14
PIMM'S CUP Pimm's No. 1 liqueur, lemon juice, ginger ale, cucumber garnish	14
VOYAGER Deep Eddy's Orange Vodka, Paula's Orange Liqueur, Out of Orbit Hazy IPA	14
ANZAC OLD FASHIONED Nine Banded Wheated Bourbon, Silver Star Honey Liqueur, bitters	16
PLATYPUS SAPPHIRE Bombay Sapphire Gin, fresh squeezed lemonade, sparkling Brut	18

FULL MIXED DRINKS BAR AVAILABLE

CRAFT SHOTS

8

GREEN/WHITE TEA SHOT

Whiskey or vodka, peach schnapps

SHY SHOT

Vodka, lemon juice, Chamoy, Tajin rim

RED SNAPPER

Whiskey, peach schnapps, cranberry juice

WOO WOO

Vodka, peach schnapps, cranberry juice

LIQUID YARNDI

White rum, melon liqueur, pineapple juice, Blue Curacao

MINI MARGARITA

100% Agave tequila, lemon and lime juice

THE BLUEY

Gin, lemon juice, Bundaberg Ginger Beer

Ask your server about the Platypi Mug Club and for merchandise

PLEASE NOTE: Groups of 6 or more and all walked tabs subject to 20% gratuity



PLATYPUS BREWING

BREWERY FRESH BEERS

\$5.25 / \$7.25
except where indicated

BOBBY DAZZLER - Australian Blonde Ale 4.7%

Like visiting an Australian beach! Thirst quenching Australian Ale. Brewed with local Texas honey and Australian hops, the Bobby Dazzler has tropical fruit notes and is a great blend of Australia and Texas

OLÈ CHIT - Mexican Lager 6.0%

Cinco de Mayo is just around the corner! Bright and beautiful Mexican lager; brewed with corn and Saaz hops for a refreshing taste. This lager is infused with kaffir lime leaves to add a hint of lime. Olè Chit, I think I'll have another!

STELLA ELLA - Kolsch 5.6%

Crisp and clean Kolsch with a dense head. Designed to be light on the palate, low bitterness, with hints of herb, floral and spice from Ella and Crystal hops Yes, we had to put some Aussie in it!

HEY HELGA - Saison 6.9%

Refreshing fan favorite with lemon myrtle, corinader and grape fruit peel for a crisp and clean beer with floral and spice notes. Brewed with French Saison yeast and has a hazy appearance. It's spring time y'all!

\$6.25 / \$8.25

AMBERPUS - Dark Lager 5.5%

Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish and can be enjoyed all year round

3 MATES - Hazy Pale Ale 5.2%

Easy to drink hazy ale with all Australian hops. Hazy clarity yet easy on the palate. Great balance of floral and citrus notes

ROUGH END OF THE PINEAPPLE - Sour Ale 5%

Kettle sour with pineapple and jalapenos. The sweetness of the pineapple is balanced with the earthiness of the jalapeno. Jalapenos are deseeded to ensure absence of spice

EWE TURN - Hazy IPA 6%

Tired of your typical orange juice hazy? Enjoy this change of pace with grapefruit notes

OUT OF ORBIT - Hazy IPA 7%

This IPA is brewed with Galaxy, Cascade & Mosaic hops. With a can and name inspired by our home team, this seasonal brew will have you cheering on the home team during spring training or in October!

STARTS AT NIGHT - Coffee Porter 5.5%

Velvety chocolate malt notes complemented by the smooth bitterness of our in house cold brewed coffee

GOLD COAST - West Coast IPA 8%

Lighter bodied west coast style IPA with generous citrus tones. Good bitterness with balanced mouth feel

OH MY RYE - Rye IPA 6.5%

West Coast style Rye IPA light bodied citrus flavored hops balanced with spice from the rye grain

GRANDDADDY PURP - Blackberry Hazy IPA 7.4%

Hazy IPA with blackberry puree and heavily hopped for balanced bitterness and tartness

\$6.25 / \$8.25

CHAIN RATTLER - Imperial Stout 9.6%

Silky smooth with a wonderful marriage of roasted and malty flavors. This smooth and balanced stout with raisin qualities is sure to rattle your chains!

\$6.25 / \$8.25

BEER FLIGHTS - Pick any 4 beers \$12

DON'T FORGET TO TAKE BEER HOME! 6 packs and crowlers available
6 packs - \$9.5 / \$10 (higher alc and IPA)
32oz crowlers

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WINE AND DRINKS

JANSZ SPARKLING ROSE - Tasmania, Australia	14 / 54
Unique and refined, with wonderful aromas of wild strawberries and delicate flowers; medium bodied and bright; lively tart and ripe strawberry flavors with a crisp finish	
MARQUES de CARCERES - Spain	12 / 48
Refreshing sparkling white for any time of day or night. Pale straw color revived by fine bubbles. Bouquet of citrus fruits with notes of brioche. Charming and round in the mouth with a refreshing balanced structure. Lively finish that highlights its fine bubbles	
VASSE FELIX CHARDONNAY - Margaret River, Western Australia	12 / 48
Bright nectarine and white peach fragrance with grilled citrus and hazelnut. Balanced and structured with a dry lingering finish and notes of vanilla wafer	
SHAW AND SMITH SAUVIGNON BLANC - Adelaide Hills, South Australia	13 / 52
Combines grapefruit notes with a hint of passion fruit. Freshness, intensity, and purity of true Sauvignon Blanc character on the palate. Bone dry and unoaked to maximize freshness	
FARM TO TABLE SHIRAZ - Strathbogie Ranges, Victoria, Australia	12 / 48
This wine is a deep maroon in color with hues of ruby. Aromas of dark cherries and plums mix with hints of oak spice and anise. The palate is medium bodied with a silky mouthfeel	
VASSE FELIX CAERNET SAUVIGNON - Margaret River, Western Australia	12 / 48
This Filius (meaning "son of") Cabernet Sauvignon was estate grown, vinified and bottled, with minimal intervention. It is elegant, structured, and generous in style	
CIDER - Local Craft Cider - Draft	9
SODA / BOTTLED SODA	2.5 / 4
Bundaberg Ginger beer, fresh squeezed lemonade, variety of soda's	

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SMALL BITES AND SHAREABLES

Chips and Salsa	Homemade salsa	6
Chips and Queso	Homemade queso	8
Fries	Hand cut	7
Fancy Fries	Hand cut w/rosemary infused olive oil, topped with parmesan	9
Pretzel Bites	Delicious bite sized pretzels served with your choice of beer queso or honey butter	11
Mac n' Cheese Bites	America's favorite dish in a bite sized ball, breaded, served w/ Flamin Jamin jam (5 pieces)	11
Falafel Bites	w/sriracha aioli (5 pieces)	11
Joey Burgers ⁺⁺	2 sliders w/cheese, fixings & hand cut fries	11.5
Slider Sampler ⁺⁺	2 Joey sliders + 2 Aussie sliders (pickled beets & Aussome BBO sauce)	12.5
Brussel Sprouts	Lightly fried w/original homemade sprout sauce	13
Spinach & Artichoke Dip	Homemade dip served with tortilla chips or naan	13
Ceviche ⁺⁺	Poached shrimp, onion, avocado, tomato, cilantro, serrano peppers in a citrus garlic marinade, with tortilla chips	14

STEAK NIGHT SPECIAL*

12oz Ribeye++

+

Prawns

+

Choice of Side

Brussel Sprouts

Salad

Hand cut fires

Hand cut fancy fries

Loaded Baked Potato

Grilled vegies

\$19

**Price available with purchase of an alcoholic beverage*

AUSSIE SPECIALITIES

(served w/hand cut fries. Sun salad/Brussel Sprouts/fancy fries \$2/\$3/\$3)

Sausage roll ⁺⁺	Seasoned ground pork, tomato relish, in puff pastry	10
Meat pie ⁺⁺	Seasoned beef, gravy in pie shell with puff pastry top (please note longer cook time for freshness)	12
Steak and Ale Pie ⁺⁺	Chunks of ribeye steak, potato, carrot and onion (please note longer cook time for freshness)	14

ADD-ONS

Add to any menu selection. Ask your server for great recommendations!

Add a special wing sauce	1
Jalapenos	1
Falafel	3
Chicken	3
Spicy buffalo pulled pork	3
Bacon	3
Roasted vegies	3
Prawns	4

++ Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

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PLATYPUS CHICKEN WINGS⁺⁺

Large plump chicken wings served with your choice of Special Wing Sauce and accompanied by a dipping sauce.

7 wings \$13
14 wings \$24

SPECIAL WING SAUCES

A selection of homemade sauces made to delight. Add to any menu selection. Ask your server for recommendations!

Garlic Ranch	Dry rub
Buffalo	The original 🍴
Aussome BBQ	Sweet, tangy 🍴
Flamin Jamin'	Jalapeno jelly 🍴🍴
Hot Fuzz	Sweet maple bacon 🍴🍴🍴
Red Dog	Chipotle honey mustard 🍴🍴🍴
Drop Bear	Habanero infused buffalo 🍴🍴🍴

Dipping Sauces

A selection of wing dipping sauces

Blue Cheese
Ranch
Jalapeno Ranch
Sriracha Aioli

BURGERS, SANDWICHES, SALADS & SUCH

** Sub fries for salad/brussel sprouts/roasted vegies/fancy fries +\$2/\$3 where applicable*

Green salad	Lettuce, tomato, onion, pickled beets, carrots, cheddar cheese, cucumber	11
Drop Pig ⁺⁺	Pulled pork braised in the Drop Bear sauce, house made bread and butter pickled cucumber, green bell pepper, white onion, Brioche bun w/fries *	14
Grilled Cheese	Fontina & mozzarella w/fries *	14.5
Chicken Sandwich ⁺⁺	Marinated chicken thigh in a Tex-Australian marinade with a southern kick, lettuce, tomato, pickles, sauteed onions w/aioli & fries *	15.5
Platypus Burger ⁺⁺	Cheese, Brandie's burger sauce, lettuce, tomato, pickles, caramelized onions w/fries *	15.5
Aussie Burger ⁺⁺	Cage free egg, bacon, Brandie's burger sauce, caramelized onions, pickled beets, lettuce, tomato w/fries *	18.5

SWEET DELIGHTS

Bare Naked	2 scoops vanilla bean ice cream	5
Don't Judge Me!	Vanilla bean ice cream, peanut butter choc swirl brownie topped with chocolate bark	8.5

PUGGLES / KIDS

Designed for the future bosses - 12 and under. Served with a drink (milk, juice, soda)

Mac n' Cheese Bites	3 bites w/hand cut fries	9
Grilled Cheese	w/hand cut fries	10
Chicken Tenders	w/hand cut fries	10.5

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Corporate and private event spaces available - events@platypusbrewing.com
www.platypusbrewing.com