



95 ZION PARK BLVD, SPRINGDALE, UT 84767

WWW.ZIONBREWERY.COM

BEER & WINE

TASTER \$3 / PINT \$8
MUG \$12 / PITCHER \$26

ENGEL LANDEN – PILSNER

light, crisp, refreshing with a mild earthy, herbal and spicy hop character

■ HOPS: SAAZ, HALLERTAU – IBU 22

KINESAVA KOLSCH

light, crisp, and refreshing

■ HOPS: HALLERTAU TETTANG – IBU 21

ASCENDER – HEFEWEIZEN

hazy german style wheat beer, bready, banana aroma and a touch of clove on the finish

■ HOPS: STERLING – IBU 14

JUICY IPA

this new england style ipa is packed with hop aroma and flavor reminiscent of tropical fruit juice, low bitterness, soft mouth feel, and big flavor

■ HOPS: DAHO 7 – IBU 12

ECHO CANYON IPA

pronounced tropical aroma and flavor, balanced with a light malt body and piney hop bitterness

■ HOPS: CITRA MOSAIC CASCADE, CHINOOK – IBU 69

ZION PALE ALE

citrus and pine hop flavor and aroma meld perfectly in our american style pale ale

■ HOPS: CASCADE AMARILLO – IBU 32

SPRINGDALE AMBER

balanced, with toasted malt and a slight fruit presence

■ HOPS: HALLERTAU BLANC – IBU 21

BURNT MOUNTAIN BROWN

dark brown in color with balanced flavors of dark dried fruits, brown malts and pecans. 2022 GABF Silver Medal - American Style Brown Ale



■ HOPS: WILLIAMETTE, EAST KENT GOLDING – IBU 17

CONVICTION STOUT

black, rich and toasty, hints of dark chocolate and coffee bean

■ HOPS: EAST KENT GOLDING. IBU 20

AS YOUR SERVER ABOUT
THE SEASONAL SELECTION

WINE BY THE GLASS

WHITE

CHARDONNAY 9

SAUVIGNON BLANC 7

ROSÉ 8

PINOT GRIGIO 9

RED

CABERNET 9

PINOT NOIR 9

RED BLEND 10

CRAFT COCKTAILS

\$16

featuring Utah-made and small batch distilled spirits

PRICKLY PEAR MARGARITA

tequila with jalapeno-cilantro simple syrup, fresh lime, and prickly pear salted rim

GIN & TONIC

gin with housemade lemongrass, cardamon, and citrus tonic

HUCKLEBERRY MULE

vodka with ginger beer and fresh lime

WHISKEY ARNOLD PALMER

whiskey with fresh brewed iced tea and lemonade

TAVERN



95 ZION PARK BLVD, SPRINGDALE, UT 84767

WWW.ZIONBREWERY.COM

MENU

ZION CANYON BREW PUB

PUB PRETZEL STICKS ✓ 9

served with with beer cheese and our house-made spicy brown mustard

Suggested Beer Pairing: Burnt Mountain Brown

HOUSE-MARINATED CHICKEN WINGS 14

in our IPA-sriracha sauce with creamy gorgonzola and celery sticks

Suggested Beer Pairing: Echo Canyon IPA

PUB FRIES 12

topped with white cheddar beer cheese, jalapeño-STOUT bacon jam, and green onion

Suggested Beer Pairing: Zion Pale Ale

MEDITERRANEAN HUMMUS WITH FETA ✓ 12

served with pita bread, cucumbers and grape tomatoes

Beer Pairing: Ascender Hefeweizen

FISH & CHIPS 17

beer-battered cod with house-made tartar sauce and seasoned french fries

Suggested Beer Pairing: Engel Landen Pilsner

MANGO & SHRIMP CEVICHE 18

served with house-made tortilla chips

Beer Pairing: Juicy IPA

BREWERS' BOARD 22

wild game sausage, pub pretzel sticks, smoked gouda cheese, jalapeño-stout bacon jam, house-made spicy brown mustard, seasonal fruit, candied walnuts and dried cranberries, beer cheese sauce and pita bread

Suggested Beer Pairing: Springdale Amber

CHIMICHURRI FRIES ✓ 6

seasoned fries tossed in our sauce made of olive oil, parsley and garlic

BEER-BATTERED ONION RINGS ✓ 8

served with BBQ ranch

SEASONED FRENCH FRIES ✓ 5

CINNAMON-SUGAR PRETZEL STICKS 9

served with vanilla icing dip