



5 S. San Francisco St.  
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## The “Yard” yarn.

They say attitude is everything in life, and back in the day Beaver Street Brewery owner’s Winnie and Evan Hanseth knew how to go with the flow, but they needed a little elevation in their lives.

So in 1994 the couple left their jobs as a computer programmer and mechanical engineer in Southern California and headed back home to Arizona and poured their skills into a new venture opening Beaver Street Brewery in downtown Flagstaff.

Sixteen years later, and only one block away from Beaver Street Brewery, the couple restored one of the last standing buildings from Flagstaff’s lumber era and created the Lumberyard Brewing Company.

Thus expanding their brewery to allow for distribution of their award winning beers to the laid back fun loving locals of Northern Arizona.

At the “Yard” it’s not just about the attitude,  
it’s all about the “altitude”.

Cheers.

# Wings

All our wings are served "dry" with your choice of sauce on the side.

You decide how much sauce to toss or dip!

All wings come with Carrots & Celery and your choice of Ranch or Creamy Bleu Cheese Dressing.

Extra Sauce, Dips or Dressing. Only! \$ .49

## Sauces, Dips & Dressings

### Mild

Cilantro Lime Dressing  
24 Karat Mustard BBQ  
Yard Sauce BBQ  
Garlic Parmesan (low fat)

### Medium

Cajun "Dry Rub" Seasoning  
Buffalo  
Caribbean Jerk BBQ  
Thai Angel  
Chipotle Ranch Dressing

### Hot

Tequila Lime  
Hot Buffalo  
Smokin' Hot Yard Sauce  
Raspberry Pomegranate

### Very Hot

Ring of Fire (5-star)  
\*\*\* no returns accepted \*\*\*

## Chicken Wings

10 ct - \$ 7.99 1 sauce  
20 ct - \$13.99 2 sauces  
35 ct - \$23.99 3 sauces  
50 ct - \$32.99 4 sauces  
100 ct - \$61.99 8 sauces

## Boneless Wings

Counts equivalents only,  
boneless wings by weight.

10 ct - \$ 7.59 1 sauce  
20 ct - \$12.99 2 sauces  
35 ct - \$20.99 3 sauces  
50 ct - \$29.99 4 sauces  
100 ct - \$55.99 8 sauces

## Crispy Tofu Bites

10 ct - \$ 7.59 1 sauce  
20 ct - \$12.99 2 sauces  
35 ct - \$20.99 3 sauces  
50 ct - \$29.99 4 sauces  
100 ct - \$55.99 8 sauces

# Noshing

## Ceviche de Verduras (Vegetarian)

A tangy vegetarian blend of hearts of palm, tomato, red onion, jalapenos, cucumber, fresh cilantro, lime juice, and topped with avocado slices. Served with crunchy wonton and corn tortilla chips. \$6.99

## Southwestern Spin Dip

Think of the hot creamy spinach artichoke classic gone southwest style. We twisted it, tweaked it and came out with a tasty oven-baked dish of hot gooey goodness served with our fresh corn tortilla chips. \$7.99

## Irish Egg Rolls

A twist on the Rubeen Sandwich. Corned beef, sauerkraut, carrots and Swiss cheese rolled in an egg roll wrap and fried. Served with a side of Russian dressing and our amazing mustard sauce. \$8.39

## Deep Fried Big Mac n' Cheez Balls

No really, we take our rich 3 cheese smothered penne pasta, roll it and coat it with crispy panko breadcrumbs then deep fry them to crunchy perfection served with our creamy ranch dressing and Thai Angel sauce for dipping. Sinfully simple! \$6.99

## Nacho's de los Taproom

Crispy corn tortilla chips smothered in shredded Colby jack cheese, diced tomatoes, green onions, black olives, pickled jalapenos then garnished with fresh cilantro, sour cream and served with homemade salsa and guacamole on the side. \$8.99

Topped with all meat chili, seasoned chicken, or seasoned pork - add \$1.99 With black beans - add \$ .99

## Yin Yang Hummus

"East meets West" Black Bean hummus & Edamame hummus served side by side for a cacophony of fresh bold flavors, topped with homemade salsa and served with crunchy wonton and corn tortilla chips. \$6.99

## Calamari

Our own hand breaded calamari, flash fried and served with tangy lemon wedges and our Thai Angel Sauce. \$7.99

## Bowl of Munchies

A bowl of honey roasted, hot and spicy, and butter toffee peanuts, blended with sesame chips, Cajun corn sticks and sesame sticks. \$2.99

# Soup, Chili and Fries

Soup or Chili is served with your choice of:

Texas Toast, flour tortilla, corn tortilla chips, southwestern cornbread, saltine crackers, corn chips or oyster crackers.

## Homemade Soup of the Moment

Bowl \$4.99 Large Bowl \$6.99

## Lumberyard Chili

Bowl \$6.99 Large Bowl \$8.99

Our chili is all meat, medium heat and simmered with our award winning red ale. If you want to crank it up a notch we offer 5 Tabasco flavors.

Topped with: (pick 2) - shredded Colby jack cheese, sour cream, diced red onions, diced green onions, fresh cilantro, fresh jalapeno's, pickled jalapeno's, black beans or homemade salsa. Additional toppings \$ .49 each.

## "The Mess"

Hot fries smothered in rich brown gravy, topped with creamy Queso Fresco cheese and garnish with diced green onion. Large \$6.99 Huge \$8.99

## Chili Cheese Fries

Hot fries, all meat chili, melted Colby jack cheese and garnished with diced green onion. Large \$7.99 Huge \$9.99

## Cheese Fries

Hot fries, melted Colby jack cheese and garnished with diced green onion. Large \$6.99 Huge \$8.99

## Just Fries

Side \$1.69 Large \$4.99 Huge \$6.99

# Sandwiches, Burgers, Dogs, Burritos and Mac'

All our sandwiches, burgers, dogs, burritos, and Mac' are served with your choice of (1) of the following sides:

French fries, mac n' cheez, cowboy beans, chuck wagon potatoes, creamed corn,  
fresh steamed vegetables, garlic bacon potato salad, corn tortilla chips,  
red pepper coleslaw, or sauerkraut.

Add Cheese to any of the sandwiches. \$ .39

Cheddar, Pepper Jack, Provolone, Horseradish Havarti, Swiss, or Bleu Cheese Crumbles

Substitute a house side salad for only \$1.99

## Sandwiches

### California Tri-Tip Sandwich

Our favorite! Grilled, sliced USDA tri-tip steak, served on our toasted bonanza roll and topped with our BBQ Yard sauce. \$8.99

For a hotter version, just ask for our Smokin' Hot Yard Sauce. Grilled Chicken breast may be substituted for the tri-tip steak.

### BBQ Pulled Pork

Succulent slow-roasted pork heaven smothered with our BBQ Yard sauce topped with our red pepper coleslaw. Served on a toasted onion Kaiser roll. \$8.59

For a hotter version, just ask for our Smokin' Hot Yard Sauce.

### Hummus Reuben

Black bean hummus, caramelized onions, roasted red peppers, Swiss cheese, and Russian dressing all grilled on seeded Rye bread. \$7.99

### Crunchy Shrimp Po' boy

Succulent deep-fried beer battered shrimp served on our toasted bonanza roll with shredded lettuce, tomato, red onions and a zesty remoulade sauce. \$8.99  
Substitute grilled shrimp add - \$.99

### Blackened Mahi-Mahi

Mahi-mahi coated with our spicy Cajun seasoning then grilled and served on a toasted bonanza roll with shredded lettuce, tomato, red onions and low-fat cilantro lime mayonnaise on the side. \$9.59

### Hot Italian Beef

Mouth watering roast sirloin of beef. Served on a toasted bonanza roll with a rich beef au jus on the side. \$8.79

Served with (pick 1):

- **French** (au jus only)
- **Sweet** (grilled red and green peppers)
- **Hot** (spicy giardiniera)

Make it an Italian combo add a:

1/2 Polish Sausage or 1/2 Hot Link - \$.99

## Dogs

### Classic Sonoran Dog

Oh my, crispy bacon wrapped 1/3 lb. all beef hot dog, pinto beans, grilled onion, diced tomato, salsa, mustard, and zesty chili/lime mayo served on a steamed Bolillo roll. \$7.99

Adventurous? Substitute a Polish or Hot Link Sausage add - \$.99

### Hot Dog - Polish Sausage - Hot Link Sausage

Your choice served with shredded Colby Jack cheese on a tasty steamed Bolillo roll. \$7.99

Served with (pick 1):

- **Sweet** - (grilled red and green peppers)
- **Hot** - (spicy giardiniera)
- Sauerkraut.
- Smothered in chili and cheese add - \$.99
- Bacon wrapped add - \$.99

## Burgers

Your choice of either a 1/3 lb. USDA Choice ground beef patty or a 1/3 lb. ground Turkey Breast patty, cooked to medium and served on a potato Kaiser roll. Lettuce, tomato and red onion on request.

### Brew House Cheeseburger

Served with cheddar cheese. \$8.99

Monster 2/3 pound burger - add another patty for \$2.59

### Bacon Bleu Burger

Double slices of bacon and creamy tangy bleu cheese. \$9.99

### Chili Cheese Burger

Our all meat chili with shredded Colby Jack Cheese. \$9.99

### Patty Melt

Grilled Rye bread, Swiss cheese and sautéed onions. \$9.99

### Sunrise Burger

Fried egg, cheddar cheese, bacon on Texas Toast. \$9.99

### Lava Burger

Cream cheese, grilled jalapeno's, and salsa Verde. \$9.99

### California Burger

Sliced Avocado, green chili and pepper jack cheese. \$9.99

## Mac' and Burritos

### Big Mac n' Cheez

Our twist on this family favorite! Hearty penne pasta is folded into our creamy 3 cheese blend, then oven-baked for a rich gooey treat. \$8.99

### The Colossal Atomic Burrito

Seasoned pork and chicken, smashed black beans, a blend of Colby jack cheese, roasted poblano peppers, fresh and pickled jalapenos, sour cream, chopped romaine, guacamole, and homemade salsa. Served with our "ring of fire" sauce served on the side. \$8.99

Chili can be substituted for the seasoned pork and chicken.

Make it vegetarian for only \$7.99

### The Colossal "Sub" Atomic Burrito

Our version of the not so hot Atomic Burrito. Seasoned pork and chicken, smashed black beans, Colby jack cheese, grilled peppers, sour cream, chopped romaine, guacamole and homemade salsa. \$8.99

Chili can be substituted for the seasoned pork and chicken.

Make it vegetarian for only \$7.99

# The Deli

All our deli sandwiches are served with your choice of (1) of the following sides:

French fries, mac n' cheez, cowboy beans, chuck wagon potatoes, creamed corn,  
fresh steamed vegetables, garlic bacon potato salad, corn tortilla chips,  
red pepper coleslaw, or sauerkraut.

Substitute a house side salad for only \$1.99

## Build you own sandwich!

**Pick your bread:** Bonanza roll, seeded rye, wheat berry, potato Kaiser roll or onion Kaiser roll.

**Pick your meat:** Pastrami, Corned Beef, Roast Sirloin of Beef, Grilled Chicken Breast, Roast Turkey Breast,  
Brown Sugar Ham or Gyro Meat

**Pick your cheese:** Cheddar, Pepper Jack, Provolone, Horseradish Havarti, Swiss or Bleu Cheese Crumbles

## Yard Style

Served warm. Lettuce, tomato and red onion on request. \$8.99

## Reuben Style (sauerkraut) or Rachel Style (red pepper coleslaw)

Served warm with Swiss cheese and Russian dressing. \$9.99

# Salads

All salads are served with dressing on the side.

BBQ Vinaigrette, Greek Cucumber Vinaigrette, Caesar, Ranch, Cilantro Lime Vinaigrette, Chipotle Ranch,  
Balsamic Vinaigrette, Bleu Cheese, Non-fat Honey Mustard, Russian dressings

## Tri-Cobb Salad

Grilled tri-tip steak, mixed greens, crumbled bleu cheese, diced hard boiled egg, diced tomato, diced red onion, bacon, and  
avocado slices. Regular \$8.99 Family \$11.99

## Southwest Salad

Warm seasoned chicken and pork, over mixed greens, black beans, corn kernels, shredded Colby jack cheese,  
avocado slices, black olives, diced red onion, diced tomatoes, and corn tortilla strips. Regular \$8.99 Family \$11.99

## Greek Salad

Flavorful mixed greens with red bell pepper, tomatoes, cucumbers, red onions, Kalamata olives, crumbled feta cheese and  
served with our tangy Greek Cucumber Vinaigrette salad dressing on the side. Regular \$7.99 Family \$10.99

For a even heartier salad add Gyro meat!

## House Salad

Mixed greens, green and red peppers, carrots, diced red onion, black olives, diced tomato and shredded Colby jack cheese.  
Side \$3.25 Regular \$6.99 Family \$8.99

Add your choice of (1): Grilled tri-tip steak, seasoned chicken breast, blackened Mahi-mahi, Gyro meat or boneless wings for:  
Side - \$1.59 Regular - \$1.99 Family - \$2.59

# Sweet Stuff

## Banana Pudding

A mason jar full of decadent pudding, bananas, vanilla wafers, and whipped cream. \$4.95 Take it to-go for \$1.00 more.

## Brownie Sundae

Our special sea salt brownie topped with vanilla ice cream, whipped cream and our stout caramel sauce. \$4.95

## Vanilla Ice Cream

Topped with chocolate syrup or our stout caramel sauce. \$3.50

## Popsicles

Bullet (cherry/pineapple), Firecracker (red/white/blue) or Root Beer Float (root beer/vanilla ice cream). \$1.59

# Beverages

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper	\$1.79	Hot Chocolate	\$1.99
Mt. Dew, Orange Crush and Diet Sierra Mist		Lemonade	\$1.99
Italian Cream Sodas: Vanilla, Root Beer,	\$2.29	Strawberry Lemonade	\$2.29
Orange and Strawberry		Refills	\$ .50
Refills	\$ .50	Juices - Apple, Orange, and	\$2.29
Sioux City Sarsaparilla	\$2.29	Cranberry	
Iced Tea - Regular, Sweet or Green	\$1.69	Milk	\$1.99
Hot Tea - Green, Orange Spice,	\$1.99	San Pellegrino (16.9 oz.)	\$2.75
Chamomile, or English Breakfast		Panna Still Water (16.9 oz.)	\$2.75
Premium Ground Coffee	\$1.99	Perrier (11.0 oz.)	\$2.50

# Lumberyard Beers



**Lumberyard Red Ale** - 2009 GABF Gold - 2010 World Beer Cup Silver

This handsome ale is produced by balancing a selection of crystal and caramel malts with moderate hops. The result is a rich full bodied and satisfying brew. ABV 5.8% IBU 45



**Lumberyard I.P.A.** - 2010 GABF Bronze - 2009 GABF Silver - 2010 World Beer Cup Bronze

A stronger, more heavily bodied, ale with a higher bitterness. The blend of English and American hops make this copper colored ale pleasing for those pale ale lovers. ABV 6.1% IBU 90



**Lumberyard Gold**

This is a wonderfully refreshing deep golden ale created by blending Crystal, Pilsener and Wheat malts, resulting in a light bodied, moderately hopped brew with a uniquely clean flavor. ABV 4.4% IBU 30



**Lumberyard Hefeweizen** - 2007 GABF Gold

This German style wheat beer is refreshing, lightly hopped, unfiltered and yeasty, highly effervescent, slightly sour with a flavor and aroma suggestive of cloves and bananas. ABV 5.6% IBU 30



**Lumberyard Raspberry Ale** (Formerly Bramble Berry Brew)

A light ale with a distinctive raspberry flavor. This popular fruit beer is refreshing and satisfying. ABV 4.4% IBU 28



**Lumberyard Imperial Red (Premium Beer)** - 2010 GABF Gold - 2010 World Beer Cup Silver

Big, flavorful and strong. Made in the tradition of Imperial Reds...a rich body, a ridiculous amount of kettle hops and of course a supercharged dry hop (26oz per barrel). ABV 9.5% IBU 110



**Lumberyard Tripel (Premium Beer)**

This premium craft beer is a rich deep golden color. The sensation of tastes are characterized as a strong full-bodied spicy flavor complemented by a slightly citrus sweet undertone. ABV 10.8% IBU 30

**Seasonal and Special Brews** From time to time our brewer will create a special batch. Check the board or ask your server for the current brews on tap.

ABV = Alcohol by Volume IBU = Bitterness

**Happy Hour Pints \$3.00 - Monday-Friday 2pm-6pm**  
(excluding "Premium" and guest beers)

Pints \$ 4.50 Imperial Pints (22 oz.) \$ 5.25 Pitchers \$14.00  
Half Pints \$ 3.25 Tasters \$ .75

**LUMBERYARD CANS**

Single \$ 2.50  
12 Pack \$15.99  
Case \$29.99

**GLASS GROWLERS**

1/2 Gallon Growler \$15.50  
Refill \$10.50

**LUMBERYARD BOMBERS**

22 oz. Bottles

"Regular Bombers"

\$3.99

"Premium Bombers"

\$6.99

**KEGS OF RED, IPA OR GOLD**

15.5 Gallon Keg \$129.99  
5.16 Gallon Keg \$ 54.95

SPECIAL ORDERS OF KEGS  
TAKEN FOR ADDITIONAL  
STYLES OF BEER

PLEASE GIVE US 24 HOURS NOTICE

## The Wines

**White Wines**

Snap Dragon Chardonnay (Sonoma, CA)	\$ 6.00	\$20.00
Bella Sera Pinot Grigio (Tre Venezie, Italy)	\$ 6.00	\$20.00
Schmitt Sohne Riesling (Germany)	\$ 6.50	\$22.00
Lindemann's Sauvignon Blanc (Australia)	\$ 7.25	\$26.00
Beringer White Zinfandel (Napa, CA)	\$ 6.00	\$20.00

**Sparkling Wine**

Freixenet Cordon Negro Brut (Spain)	Split	Bottle
	\$ 5.50	\$20.00

**Red Wines**

Camelot Cabernet Sauvignon (Santa Rosa, CA)	\$ 5.50	\$18.00
Kind Vines Cabernet Sauvignon (Napa, CA)	\$ 6.50	\$22.00
BV Century Cellars Merlot (Sonoma, CA)	\$ 5.00	\$16.00
The Stump Jump Shiraz (Napa, CA)	\$ 8.00	\$28.00
B&G Bistro Pinot Noir (Languedoc-Roussillon, France)	\$ 6.50	\$22.00
Pepperwood Grove Old Vine Zinfandel (CA)	\$ 6.00	\$20.00

**Sangria**

Half Liter (serves 1-2) - \$ 5.25  
Liter (serves 2-4) - \$ 8.95

**Red Wine Sangria**

House made Red Wine Sangria  
with blueberries, blackberries, raspberries,  
and a splash of lemon-lime soda.

**White Wine Sangria**

House made White Wine Sangria  
with red grapes, lemon slices,  
and a splash of apple juice.