



5 S. San Francisco St.
Flagstaff, AZ 86001
928-779-BREW(2739)

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 BBQ Sauce
Garlic Parmesan (low fat)

Medium

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

Hot

Tequila Lime
Hot Buffalo
Smokin' Hot BBQ Sauce
Raspberry Pomegranate

Very Hot

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

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

Chicken Wings

10 ct - 8.49 1 sauce
20 ct - 14.99 2 sauces
35 ct - 24.99 3 sauces
50 ct - 34.99 4 sauces
100 ct - 64.99 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

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. 7.49

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. 8.99

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! 7.79

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. 7.49

Calamari

Our own hand breaded calamari, flash fried and served with tangy lemon wedges and our Thai Angel Sauce. 8.49

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 1.99 Large 4.99 Huge 6.99

Onion Rings

Side 2.99 Large 5.99 Huge 7.99

Sandwiches and Burgers

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.

Substitute Onion Rings add - .99 or a house side salad add - 1.99

Add Cheese to any of the sandwiches - .39

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

California Tri-Tip Sandwich*

Our favorite! Grilled, sliced USDA tri-tip steak, served on our toasted bonanza roll and topped with our Yard BBQ sauce. 9.49

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

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. 8.99

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

Hummus Reuben (Vegetarian)

Black bean hummus, caramelized onions, roasted red peppers, Swiss cheese, shredded lettuce 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. 9.99

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

Burgers Choose:

- 1/3 lb. USDA Choice ground beef patty cooked to medium*
- 1/3 lb. ground Turkey Breast patty
- Gardein™ Vegetarian patty

Served on potato Kaiser rolls.

Lettuce, tomato and red onion on request.

Brew House Cheeseburger

Served with cheddar cheese . 8.99 Add chili - .99
Monster 2/3 pound burger - add another patty for 2.59

Vietnamese Burger

Our National Award winning burger! Char siu pork, pepper jack cheese, pickled daikon and carrots, julienned jalapenos, sliced cucumber, cilantro, sriracha aioli and served on a Bolillo bun. 10.99

Bacon Bleu Burger

Double slices of bacon and melted bleu cheese. 9.99

Lava Burger

Grilled jalapeno's, cream cheese, sriracha hot sauce and salsa verde. 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

Texas Burger

Double slices of bacon, pepper jack cheese, roasted poblano chilies, fried onions, Yard BBQ sauce on Texas toast. 9.99

Santa Fe Burger

Sliced Avocado, green chilies, salsa verde and pepper jack cheese. 9.99

Herbivore Burger

Gardein™ vegetarian patty, two slices of provolone cheese, edamame hummus, vegetarian ceviche, and a drizzle of sriracha hot sauce 9.99

Mac', Dogs 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

Favorite add-ons: .49 each - tomatoes, blue cheese, pickled jalapenos, roasted poblano chilies
1.99 each - diced bacon, BBQ pulled pork, BBQ shredded chicken, tri-tip, all meat chili

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

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 "ring of fire" sauce 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 Onion Rings add - .99 or a house side salad add - 1.99

Build your 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 except the Harvest Salad are served with dressing on the side.

BBQ Vinaigrette, Greek Cucumber Vinaigrette, Ranch, Cilantro Lime Vinaigrette, Chipotle Ranch, Balsamic Vinaigrette, Pomegranate Vinaigrette, Bleu Cheese, Russian, Non-fat Ranch

Tri-Cobb Salad*

Grilled tri-tip steak, mixed greens, crumbled bleu cheese, sliced hard boiled egg, sliced tomato, diced red onion, bacon, and avocado slices. Regular 9.99 Family 12.99

Southwest Salad

Warm seasoned chicken and pork, over mixed greens, black beans, corn kernels, Queso Fresco cheese, avocado slices, black olives, diced red onion, sliced tomatoes, and corn tortilla strips. Regular 9.99 Family 12.99

Greek Salad

Flavorful mixed greens with red and green 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 8.59 Family 11.59
For a even heartier salad add Gyro meat!

Harvest Chopped Salad

Red grapes, dried cherries, cucumber, shredded carrots, green onion, spiced candied almonds, bleu cheese and chopped romaine are all hand tossed together with our yummy Pomegranate Vinaigrette. Regular 8.59 Family 11.59

House Salad

Mixed greens, green and red peppers, carrots, diced red onion, cucumber, sliced tomato and shredded Colby jack cheese. Side 3.29 Regular 7.29 Family 9.29

Add your choice of (1): Grilled tri-tip* steak, seasoned chicken breast, blackened Mahi-mahi, Gyro meat or boneless wings: 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	1.89	Hot Chocolate	1.99
Mt. Dew, Orange Crush and Diet Dr. Pepper		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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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 dramatic hop bitterness. The blend of English and American hops make this copper colored ale pleasing for India pale ale lovers. ABV 6.1% IBU 90



Lumberyard Gold

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



Lumberyard Hefeweizen - 2007 GABF Gold

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



Lumberyard Raspberry Ale (Formally our Bramble Berry Brew)

Our extremely popular light fruit ale is exhilarating and satisfying with a pleasing aroma with soft raspberry notes. 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., offering a rich body, a ridiculous amount of kettle hops followed with a supercharged dry hop (26 oz. per barrel). ABV 9.5% IBU 110



Lumberyard Trippel (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 talented brewers will follow their imaginations and create truly inspired specially brews. Please check our beer boards, beer menus or ask your server for the current innovations 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

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

GLASS GROWLERS

1/2 Gallon Growler 15.50
Refill 10.50

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) 5.50 20.00

Glass Bottle

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 6.50 22.00
(Languedoc-Roussillon, France)
Pepperwood Grove Old Vine Zinfandel (CA) 6.00 20.00

Glass Bottle

Sangria

Half Liter (serves 1-2) - 5.95
Liter (serves 2-4) - 9.95

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.

15% Gratuity added for parties of 8 or more.