A Brewery Pub & Restaurant

Hops and Malt God Provides!
We Brew Our Own Premium Beers

4 SAMPLES BEER SAMPLER 5 SAMPLES
7.50 FRESH • NATURAL • NO CHEMICALS 8.50

PILSNER
A light crisp and traditionally hoppy beer with a soft palate and floral bouquet. Light both in color and taste, it is the "Classic" Old World Beer that will be most familiar to the individual who prefers domestic beers.

RED STALLION
A malty, aromatic and hoppy mixture. Copper colored, this beer is medium bodied and full of flavor. Vienna Style.

BLACK FOREST
A full-bodied dark mahogany beer, with a rich malty texture. Sprasley hopped, in the traditional Munich style.

WEISS BEER
Golden unfiltered "wheat" beer. Smooth quality with hints of banana and clove and a spicy finish.

SEASONAL BEER
Ask your server for details.

APPETIZERS

CAJUN MEATPIES
A combination of pork and beef stuffed in fried bread pockets with sweet peppers, onions and roasted chilies. Served with green onion mashed potato and green chile deml
9.95

SEAFOOD ANDOUILLE GUMBO
Shrimp and Louisiana blue crab plus spicy andouille sausage served with steamed rice.
cup 7.95 / bowl 9.95

BAKED OYSTERS THREE WAYS
A half dozen fresh shucked oysters topped with crab and saffron, spinach and herbsaint and shrimp mirliton.
11.95

BREWHOUSE HOT WINGS
Spicy chicken wings roasted with fresh herbs, fried crispy, tossed with special house spices and served with a blue cheese dipping sauce.
7.95 1/2 doz. 13.95 doz.

SEAFOOD CHEESECAKE
Savory cheesecake made with crawfish, shrimp, and a blend of imported cheeses. Topped with fresh Louisiana crab meat and a roasted red pepper mayo, jumbo fried shrimp.
11.95

BAKED BRIE
Aged brie cheese baked and topped with an apple chutney served with roasted garlic, fresh fruit and crispy french bread.
11.95

FRESH SHUCKED OYSTERS
Fresh Louisiana oysters ice cold and shucked to order.
8.95 1/2 doz. 14.95 doz.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from antricial illness of the liver, stomach, blood or have other immune disorders, you should eat these products fully cooked.

LOUISIANA CRAB CAKE
Fresh lump crabmeat, green onions, jalapenos, garlic, mayonnaise, astago cheese on a fried green tomato with a mertillon shrimp cream.
11.95

FRIED ALLIGATOR BITES
Tender white gator meat marinated with creole spices, lightly battered and fried. Served with a roasted red pepper aioli.
11.95

SPECIALTY SALADS

BEER GARDEN SALAD
Baby greens, vine ripe tomatoes, calamata olives, crispy cucumber and homemade croutons, buttermilk ranch dressing.
9.95
with grilled shrimp add 6.00
with chicken add 4.00

CRISPY CHICKEN SALAD
Fritters of fried chicken breast with avocado, hard boiled egg, vine ripe tomatoes, onions, cheddar cheese, and crispy bacon

BREWHOUSE CAESAR SALAD
We’ve perfected this traditional salad of crisp romaine hearts and crunchy homemade croutons with our own delightfully creamy Caesar dressing.
10.95
with grilled shrimp add 6.00
with chicken add 4.00

FRIED SHRIMP SALAD
Large gulf shrimp fried and served with mixed greens, cherry tomatoes, grapes, candied pecans, dried cranberries; tossed with a cane syrup vainingette.
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7.50  FRESH • NATURAL • NO CHEMICALS  8.50

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with grilled shrimp add 6.00

with chicken add 4.00

CRISPY CHICKEN SALAD
Fritters of fried chicken breast with avocado, hard boiled egg, vine ripe tomatoes, onions, cheddar cheese, and crispy bacon on baby greens with honey mustard dressing.  
13.95

BREWHOUSE CAESAR SALAD
We've perfected this traditional salad of crisp romaine hearts and crunchy homemade croutons with our own delightfully creamy Caesar dressing.  
10.95

with grilled shrimp add 6.00

with chicken add 4.00

FRIED SHRIMP SALAD
Large gulf shrimp fried and served with mixed greens, cherry tomatoes, grapes, candied pecans, dried cranberries; topped with a cane syrup vinaigrette.  
14.95
SANDWICHES

DECATUR ST. BURGER
Choice, lean beef charbroiled to your liking and served on a fresh bun with french fried potatoes. Dressed with lettuce, tomato and pickles.

12.95
Choice of cheese, bacon, mushrooms, grilled onions add .75 each

BREWHOUSE BLT
Crispy smoked bacon, leaves of fried basil and vine ripe tomatoes, fresh mozzarella on a brioche served with romaine hearts, balsamic vinaigrette.

11.95

COCHON DE LAIT POBOY
Slow roasted cajun spiced pork, housemade slaw on crispy french bread. Served with french fries.

13.95

ALLIGATOR SAUSAGE POBOY
A mixture of alligator and pork sausage smoked then grilled. Topped with sauteed onions and bell peppers, fresh tomatoes and a roasted red pepper mayo. Served with housemade potato salad.

13.95

OYSTER CLUB
Fresh shucked Louisiana oysters rolled in oats then deep fried, layered with fresh spinach leaves, avocado, radishes, tomatoes, sauerkraut, grilled canadian bacon, herbsaint aioli on toasted wheat bread served with french fries.

14.95

FRIED SHRIMP POBOY
A hearty sandwich of delectable shrimp, dipped in our own beer batter and deep-fried. Dressed and served with french fries.

13.95

WOLF'S GERMAN SAUSAGE PLATTER
Our own pork sausages are served with traditional sauerkraut, potatoes. One of Brewmaster Wolf's personal favorites.

13.95

FRIED CATFISH POBOY
Fresh water catfish fillet lightly battered and fried. Served with a spicy tartar sauce on french bread with creamy potato salad.

12.95

BREWHOUSE ENTREES

REDFISH PONTCHARTRAIN
Fresh grilled Louisiana red fish topped with fried soft shell crab and roasted red pepper crabmeat aioli. Served with fresh asparagus.

25.95

SHRIMP AND GRITS
Seared jumbo gulf shrimp, seasoned and served with southern grits cake and cured ham. Finished with a buttery hot sauce.

21.95

CRAWFISH ETOUFFE
Fresh crawfish tails stewed in a rich seafood broth with dark roux in creole seasonings. Served with white rice.

19.95

CRABMEAT STUFFED SHRIMP
Jumbo gulf shrimp stuffed with fresh Louisiana crabmeat, jalapenos, green onions and seasoned bread crumbs. Broiled with fresh asparagus, fingerling potatoes, beurre blanc sauce.

25.95

GRILLED GROPER ON FLATBREAD
Fresh gulf grouper served on housemade naan bread. Avocado, tomato, carrot, poblano pepper, cabbage, cucumber and cilantro. Served with a mango mayo; sweet potato fries.

18.95

NEW YORK STRIP
Charbroiled steak with roasted fingerling potatoes, cerimini mushrooms, sun-dried tomatoes and chippoloni onions; balsamic vinegar reduction.

29.95

SOUTHERN CRISPY DUCK
Slow roasted and flash fried, a half duck partially deboned. Served with homemade andouille cornbread dressing and southern greens, glazed with a pepper jelly glaze.

27.95

BREWHOUSE RIBS
Smoked tender pork ribs, grilled over an open flame served with sweet potato fries and creamy slaw.

Full slab 26.95

GRILLED RIBEYE
12oz choice steak grilled over open flame and served with an asiago cheese croquette and fresh asparagus.

29.95

PASTA JAMBALAYA
Our take on this traditional dish of shrimp, crawfish, chicken and fasso sauteed together with sweet peppers and onions, tossed with linguine pasta.

22.95

CRABMEAT STUFFED FLounder
Fresh gulf fish broiled and stuffed with a crab and saffron dressing served with fingerling potatoes and fresh green beans.

22.95

Choice of side salad with entree $4.95

RECOMMENDED BeERS FOR ENTREES
### Decatur St. Burger
Choice, lean beef charbroiled to your liking and served on a fresh bun with french fried potatoes. 
Dressed with lettuce, tomato and pickles. 
**12.95**  
Choice of cheese, bacon, mushrooms, grilled onions add .75 each

### Brewhouse BLT
Crispy smoked bacon, leaves of fried basil and vine ripe tomatoes, fresh mozzarella on a brioche served with romaine hearts, balsamic vinaigrette.  
**11.95**

### Cochon De Lait Po-Boy
Slow roasted cajun spiced pork, housemade slaw on crispy french bread. Served with french fries. 
**13.95**

### Alligator Sausage Po-Boy
A mixture of alligator and pork sausage smoked then grilled. Topped with sauteed onions and bell peppers, fresh tomatoes and a roasted red pepper mayo. Served with housemade potato salad.  
**13.95**

### Oyster Club
Fresh shucked Louisiana oysters rolled in oats then deep fried, layered with fresh spinach leaves, avocado, radishes, tomatoes, sauerkraut, grilled canadian bacon, herbsaint aioli on toasted wheat bread served with french fries.  
**14.95**

### Fried Shrimp Po'Boy
A hearty sandwich of delectable shrimp, dipped in our own beer batter and deep-fried.  
Dressed and served with french fries.  
**13.95**

### Wolf's German Sausage Platter
Our own pork sausages are served with traditional sauerkraut, potatoes. One of Brewmaster Wolf's personal favorites.  
**13.95**

### Fried Catfish Po'Boy
Fresh water catfish fillet lightly battered and fried. Served with a spicy tartar sauce on french bread with creamy potato salad.  
**12.95**

### Brewhouse Entrees

#### Red Fish Pontchartrain
Fresh grilled Louisiana red fish topped with fried soft shell crab and roasted red pepper crabmeat aioli. Served with fresh asparagus.  
**25.95**

#### Crawfish Etouffee
Fresh crawfish tails stewed in a rich seafood broth with dark roux in creole seasonings. Served with white rice.  
**19.95**

#### Shrimp and Grits
Seared jumbo gulf shrimp, seasoned and served with southern grits cake and cured ham. Finished with a buttery hot sauce.  
**21.95**

#### Crabmeat Stuffed Shrimp
Jumbo gulf shrimp stuffed with fresh Louisiana crabmeat, jalapenos, green onions and seasoned bread crumbs. Broiled with fresh asparagus, fingerling potatoes, beurre blanc sauce.  
**25.95**

#### New York Strip
Charbroiled steak with roasted fingerling potatoes, cerimini mushrooms, sun-dried tomatoes and chippoloni onions; balsamic vinegar reduction.  
**29.95**

#### Grilled Grouper on Flatbread
Fresh gulf grouper served on housemade naan bread. Avocado, tomato, carrot, poblano pepper, cabbage, cucumber and cilantro. Served with a mango mayo; sweet potato fries.  
**18.95**

#### Crablemeat Stuffed Flounder
Fresh gulf fish broiled and stuffed with a crab and saffron dressing served with fingerling potatoes and fresh green beans.  
**22.95**

#### Grilled Ribeye
12oz choice steak grilled over open flame and served with an asiago cheese croquette and fresh asparagus.  
**29.95**

#### Pasta Jambalaya
Our take on this traditional dish of shrimp, crawfish, chicken and tasso sauteed together with sweet peppers and onions, tossed with linguine pasta.  
**22.95**

Choice of side salad with entree $4.95

### Recommended Beers for Entrees
- Pilsner
- Red Stallion
- Black Forest

No Separate Checks Please • 18% Gratuity Added To Tables of 8 or More
DON'T FORGET TO PURCHASE YOUR BREWHOUSE SOUVENIR

WHITE T-SHIRTS • BLACK T-SHIRTS
RINGER T-SHIRTS • BLACK POLO'S • TWO-TONE CAPS
RED STALLION CAPS • TANK TOPS BLACK OR WHITE
90/10 BLACK EMBROIDERED SWEATSHIRTS
CRESCENT CITY BREWHOUSE TIES
LARGE MUGS (32 OZ.) • PINT GLASS (16 OZ.)
WEISS GLASS (24 OZ.) • GROWLERS (64 OZ)

THE ART OF BREWINING BEER

Mankind always seems to have had an affinity for drinks with a kick. Little wonder than that the history of Brewing is as old as civilization itself. Brewing is an art which involves the four elements: water, earth (represented by malt and hops), air (to help the yeast to ferment), and fire to fuse all the ingredients together. The magic about the alchemy of Brewing is that it always results in something worthwhile, unlike the infamous quest for gold.

The purity of beer derives from this simple, straightforward process and the use of only the finest ingredients available: water, malt, hops and yeast. We at the Brewhouse do have a great advantage over most other brewers: our beer does not have to travel anywhere, so you get the freshest possible brew without any chemicals or preservatives whatsoever.

BEER STYLES

There are several distinct beer styles that dominate the world. Foremost are the German type Lager beers of which the Pilsener style is predominant here in the US. Yet the examples you usually find on the shelves are not truly representative of this style. Our Pilsener and you'll know what I mean. Another great German Lager style is Maerzen; the name stands for March, the last month one could brew beer in the times before refrigeration. Maerzen would be lagered or stored until September to be brought out for Oktoberfest. Our Red Stallion is a perfect example of this reddish amber. The dark versions of German origin have all but disappeared in America; here we are brewing them like in the good old days. My favorite is the Frankonian style dark that I remember from my days as a brewer's apprentice in Frankonia, a province of Bavaria. The Bock is the strongest of this category, and you'll see various seasonal varieties like Spring Bock, Harvest Bock, Weiss Bock and, of course, our famous Christmas Bock.

The other styles are Ale and Stout from Britain, styles that are preferred by most Micros for their relative short time of production (there's no lagering required). A completely different category are the specialty brews from Belgium with their use of fruits and herbs, wild yeast strains and other traditional wizardry.

A PERFECT PLACE FOR PRIVATE & CORPORATE EVENTS

CRESCENT CITY BREWHOUSE
527 Decatur Street
New Orleans, LA 70130
# BREW NEWS

## What's On Tap
Our Brewmaster, Wolfram Koehler, presents a featured beer each month along with our regular handcrafted beers brewed in-house:
- July – Alt
- August – Kolsch
- September – Oktoberfest

## Beer & Brew Trivia
In eleventh-century England, a bride would distribute ale to her wedding guests in exchange for donations to the newlyweds. This brew, known as Bride Ale, is the origin of the word 'bridal'.

## Art Beat
The Crescent City Brewhouse provides an alternative location for local artists to show their work. In the first week of each month, CCB hosts an opening reception for the artists with complimentary beer, hors d'oeuvres and live music! The parties are from 5 – 7pm and are FREE and open to the public. We do this event in conjunction with our monthly beer tapping party. Whether accomplished or novice, the Brewhouse appreciates the ever-changing scenery for our guests and staff to enjoy.
- July – Sidney Smith & Justin Smith
- August – St. Charles Art Guild & West Bank Art Guild
- September – Jefferson Art Guild & New Orleans Art Association

## From the Kitchen
### Crabmeat Beignets
- 1 ½ cups of flour
- 1 tsp baking powder
- 1 tbsp Creole seasoning
- ½ cup of milk
- 2 eggs
- ¼ cup of chopped green bell pepper
- ¼ cup of chopped green onions
- 1 lb of crabmeat

1. Heat a deep pot of fry oil to 350 degrees F
2. Mix dry ingredients together with a whisk
3. Stir in eggs and milk to make dough
4. Fold in bell pepper, green onion and crabmeat into the dough
5. Once the dough is loosely formed, drop teaspoon sized beignets into the oil to fry
6. Let cook until golden brown and dough is cooked fully through the middle
7. Serve with a White Remoulade sauce
8. Enjoy!

### New Menu Items
**Fried Alligator Bite Appetizer**
Tender White gator meat marinated with creole spices, lightly battered and fried. Served with a roasted red pepper aioli

**Alligator Sausage Poboy**
A mixture of alligator and pork sausage smoked and grilled. Topped with sautéed onions and bell peppers, fresh tomatoes and a roasted red pepper mayo. Served with homemade potato salad

### Fried Shrimp Salad
Large Gulf Shrimp fried and served with mixed greens, cherry tomatoes, grapes, candied pecans, dried cranberries; tossed with a cane syrup vinaigrette

## Music
New Orleans Streetbeat – New Orleans Rhythm & Blues
6 – 9pm Sun. – Thurs.
6 – 11pm Fri. & Sat.

### Special Music Schedule for Satchmo Summerfest this August
In getting with the spirit of Festival season we will extend the hours that our live jazz band plays during the weekend of Satchmo Summerfest. They will perform from 1pm – 11pm on Saturday, August 3 and Sunday, August 4. Come by and take a break from the heat with an ice cold freshly brewed beer and jazz up your meal with us in a cool, air conditioned environment. Cheers!

### Growlers
Beer to go! The Crescent City Brewhouse has an offer that’s grrrreat! Growlers are a half gallon of our freshly brewed beer served in a glass container at a discounted price and refilled at even greater savings. We now have new Growler Koozies for sale to keep your beer colder for a longer period of time. Don’t forget to ask for one!
We Brew Our Own Premium Beers

FRESH
NATURAL
NO CHEMICALS

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Red Stallion
A malty, aromatic and hoppy mixture. Copper colored, this beer is medium bodied and full of flavor. Vienna style.

Black Forest
A full-bodied dark mahogany beer, with a rich malty texture. It is sparsely hopped, in the traditional Munich style.

Weiss Beer
Golden unfiltered “wheat” beer. Smooth quality with hints of banana and clove with a spicy finish.

Special Brew
Please ask about our Special Brew that the Brewmaster is featuring this month.