

CLOUD 9 BREWERY

NORTH END NANOPUB

208.336.0681

DINE-IN / CARRY-OUT

DESSERTS

© CRÈME BRÛLÉE 6

A classic dessert perfected in our tiny kitchen, made with organic vanilla bean and a crispy caramelized top.

© FLOURLESS CHOCOLATE TORTE 7

Decadent and velvety-smooth chilled chocolate torte with hand whipped cream and seasonal berries. Who needs gluten when you have a dessert as amazing as this?!

SEASONAL DESSERT MRKT \$

We often try to add to the usual repertoire when seasonal fresh fruit or other ingredients speak to us. Check w/ your server

BEVERAGES

Ⓟ © ROOT BEER 4

A foamy glass of our house-made root beer, made with actual roots! Burdock, dandelion, sarsaparilla, cinnamon, honey and more.

STANDARDS VARY WITH SEASON

Assorted standard beverages, please ask your server for details.

The only certified organic brewery in the State of Idaho, and we believe we're the smallest full brewpub in the country at only 1,413 square feet!

Mon-Thus	11am-10pm
Fri-Sat	11am-11pm
Sunday	11am-9pm

1750 W. State St.
Boise, ID 83702
(208) 336-0681

APPETIZERS

SLIDERS 7.5

2, grass fed organic ground beef sliders, lettuce, tomato, pickles, mustard and/or mayo, choice of Ballard cheeses: white cheddar, Swiss, pepper jack or blue
Add additional sliders, \$3.75 each

Ⓟ © STREET TACOS 5

Choice of 2 tacos: **Carnitas** (citrus + smoky chipotle pulled pork with cabbage, cilantro, scallions and spicy Ancho chili sauce), **Seoul** (Korean bbq'd whitefish or tempeh with cabbage and scallions) or **Beet** (house pickled and roasted beets, julienned onions and shredded cabbage with Ancho chili sauce)
Add additional tacos, \$2.5 each

© BLEU CHEESE FRIES 8 / 11

Our hand cut fries smothered in a bleu cheese sauce with crispy bacon bits, scallions and bleu cheese crumbles.

© SKEWERS CHOICE OF ONE 8 | 10

Hoisin and honey glazed chicken (4 skewers)
Rosemary beef filet w/horseradish dip (3 skewers)

Ⓟ HUMMUS AND PITA 9

Feta, Kalamata tapenade, cucumbers & red pepper

Ⓟ ARTISAN CHEESE BOARD MRKT \$

Artisan cheese selection, nuts, apples, honey and bread

SALADS

🌱🌾 HOUSE 5/8

Available in side, half or full. Mixed organic greens, tomato, cucumber and sunflower seeds. Choice of house made dressings: bleu cheese, ranch or balsamic.

Add grilled free-range organic chicken (\$5) or wild salmon (\$6)

🌱🌾 APPLE PECAN 6/9

Mixed greens, thinly sliced apples, candied pecans, gorgonzola and a honey pear vinaigrette.

Add grilled free-range organic chicken (\$5) or wild salmon (\$6)

🌱🌾 SESAME 6/9

Mixed greens, scallions, mushrooms, red peppers, wonton strips, with a sesame ginger dressing.

Add grilled free-range organic chicken (\$5) or wild salmon (\$6)

KALE CAESAR 6/9

Grilled kale, shaved parmesan, house-made Caesar and croutons.

Add grilled free-range organic chicken (\$5) or wild salmon (\$6)

BURGERS/SANDWICHES

🌾 CLASSIC BURGER 12

Grass fed organic ground beef, lettuce, tomato and pickles, choice of Ballard cheeses: Swiss, Pepper Jack, Cheddar or Blue. Served on a BigWood bun with choice of side.

Add Bacon: \$1.50

🌾 CHICKEN PESTO 11

Grilled organic chicken breast, fresh mozzarella, tomato, fresh spinach and basil. Includes a balsamic reduction with housemade pesto served on a Zeppole Panini roll and choice of side.

🌱🌾 ROASTED VEGGIE 10

Hummus, Portobello, zucchini, roasted red peppers, sweet onion and olive tapenade on choice of bread/bun & side.

🌾 B.L.T. 10

Bacon, Lettuce, Tomato with choice of side.

All sandwiches available gluten free: \$1.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SIDES

🌱🌾 HOUSE SALAD 4

See description under salads

🌱🌾 KALE CAESAR 5

See description under salads

🌱🌾 QUINOA BLACK BEAN SALAD 5

Organic quinoa, black beans, red pepper and scallions with a light citrus dressing.

🌱🌾 HAND CUT FRIES 4

Hand cut Idaho russets, sea salt, house-made ketchup.

SOUP

SOUP OF THE DAY VARIES

House made, available in cup or bowl sizes. Please check with your server for today's creation!

ENTRÉES

🌾 MAC & CHEESE! 10

Creamy, cheesy béchamel of aged cheddar, provolone and parmesan with choice of side.

Available Gluten Free: \$1.5

Add grilled free-range chicken: \$4

Add crispy bacon: \$1.5

Add tempeh or grilled vegetables: \$2

FISH & CHIPS 12.5

Made with Chef's Whim Beer Batter and Alaskan wild cod, served with house-made tartar sauce.

SEASONAL ENTREES VARY

Please check our chalkboards for today's selections and specials.

At Cloud 9 Brewery we approach our food in the same manner as we do our beverages: we strive for a balance of source and craft. Local suppliers include Homestead Ranch, Niman Ranch, Mary's Chicken, Sweetvalley Organic Farms, Bigwood Bakery, Zeppole, Ballard Cheese, Purple Sage Farms and Peaceful Belly. Special thanks to Idaho's Bounty for coordinating with local farmers, ranchers and artisans.