

DESSERTS

BREAD PUDDING 10

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

SEASONAL DESSERT MRKT \$

Check for today's sweet treat!

SCOOP OF ICE CREAM 4

Cloverleaf Creamery vanilla ice cream. Add Caramel or Chocolate sauce, both or keep it classic

ROOTBEER FLOAT 9

Our house-made rootbeer combined with Cloverleaf Creamery vanilla ice cream

KIDS MENU

For our pint-sized guests, all options include a choice of fries, apple-slices, grapes, soup or salad.

Single Slider - choice of beef or bbq pork	7.5
Kid's Grilled Cheese.	7.5
Half-sized Mac & Cheese	7.5
Fish and Chips	10
Cheese Quesadilla	8
<i>Add Carnitas or Chicken to Quesadilla for \$3</i>	

CLOUD 9 BREWERY

Take-away menu – 1750 W. State St. Boise, ID 83702

APPETIZERS

SLIDERS 9

Beef: Grass-fed, organic ground beef, lettuce, tomato, pickles, mustard and/or mayo, choice of Ballard cheeses: white cheddar, Swiss, Pepper Jack or Bleu
Pulled Pork: Slow-roasted pork, bbq sauce and crispy onion straws
Add additional sliders: \$4.50 each

ⓈⓈ STREET TACOS CHOICE OF TWO TACOS 6/8

Ancho Chili Sauce: Sweet, smoky, medium spice
Carnitas – slow roasted shredded pork
Chicken -- roasted shredded chicken
Beet – house-roasted and lightly pickled
Seoul Korean Sauce: Salty, sweet, medium spice
Cod – white fish, pan seared
Salmon – pan seared salmon, \$3ea
Tempeh – pan seared (3 grain soy vegetarian protein)
Add additional tacos, \$3 each, \$ 4 for salmon

Ⓢ HUMMUS AND PITA 12

House-made hummus, Kalamata tapenade, fresh red peppers, cucumbers & feta with warm pita.

Ⓢ CRISPY QUESADILLA 13

Flour tortilla stuffed with a blend of cheddar and jack cheeses. Served with your choice of sauce: chimichurri, sour cream and fresh salsa.
Add Shredded Pork Carnitas or chicken \$4

SKEWERS 12

Chicken: Hoisin, soy & garlic glazed w/ scallions (4)

Ⓢ BLEU CHEESE & BACON FRIES 14/19

Our Hand-cut fries, blue cheese gravy, bacon, bleu cheese crumbles and scallions

ⓈⓈ ARTISAN CHEESE BOARD MRKT \$

Artisan cheese selection, nuts, apples, grapes, bread, fig jam or honey

SALADS

Dressings: *Bleu Cheese, Ranch, Balsamic Vinaigrette, Honey Pear Vinaigrette, Caesar (V), Bagna Cauda Anchovy Vinaigrette.*

🍷🌱 HOUSE 8/11

Available as; side, half or full size. Mixed organic greens, tomato, cucumber and sunflower seeds. Choice of dressing
Add grilled chicken (\$7), salmon (\$9), or tempeh or beets (\$4)

🍷🌱 APPLE PECAN 10/13

Mixed greens, thinly sliced apples, candied pecans, gorgonzola and a honey pear vinaigrette.
Add grilled chicken (\$7), salmon (\$9), or tempeh or beets (\$4)

SEARED KALE 11/14

Pan-seared Kale made to order; toasted pine nuts, croutons, herbed goat cheese tossed in Bagna Cauda anchovy vinaigrette.
Add grilled chicken (\$7), salmon (\$9), or tempeh or beets (\$4)

KALE CAESAR 9/11

Grilled kale, shaved parmesan, house-made Caesar and croutons.
Add grilled chicken (\$7), salmon (\$9), or tempeh or beets (\$4)

BURGERS/SANDWICHES

*All sandwiches available on gluten free buns/bread for \$2..5
Upgrade side to a mini-mac, or specialty salad for \$2 Add Bacon \$2.5*

🍷🌱 CLASSIC BURGER 15

Grass fed, Idaho-raised ground beef, lettuce, tomato and pickles, choice of Ballard cheeses: Swiss, Pepper Jack, white Cheddar or Bleu. Served on local brioche bun. Choice of side. Medium temp.

🍷🌱 CHICKEN PESTO 14.5

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

🍷🌱 ROASTED VEGGIE 14

Hummus, Portobello, zucchini choice of bread/bun & side.

🌱 B.L.A.T. 13

Bacon, Lettuce, Tomato & Avocado with choice of side.

SIDES

🍷🌱 HOUSE SALAD 5

See description under salads

🍷🌱 KALE CAESAR 6

See description under salads

🍷🌱 QUINOA BLACK BEAN SALAD 7

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

🍷🌱 HAND CUT FRIES 6

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

SOUP OF THE MOMENT MRKT \$

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

ENTREES

🌱 MAC & CHEESE! 14

Creamy, cheesy béchamel of aged cheddar, provolone and parmesan with choice of side.
Available Gluten Free: \$2
Add grilled free-range chicken: \$7
Add crispy bacon: \$2.5
Add tempeh or grilled vegetables: \$

SEASONAL ENTREES MRKT \$

Please check for today's selections and specials.

FISH AND CHIPS 16

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

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: Cloverleaf creamery, Red Star Ranch, ACME Bakeshop, Zeppole Bakery, Ballard Cheese, Purple Sage Farms, Ohana Farms, Ferg's Fabulous Fungi & Peaceful Belly. Special thanks to Charlie's Produce and Grasmick Produce for helping us coordinate with local & organic producers.

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