308 Market Street Tomball, Texas 77375
fireantbrewing.com (832) 843 | 6580

FIRE ANT BREWPUB

Hours of Operation:
Monday | Wednesday | Thursday | Sunday 11am - 9pm
Friday | Saturday 11am - 11pm
Closed Tuesdays

BEWARE of the BITE

ANT BITES

FIRE ANT NACHOS – Slam Dunk Pilsner beer cheese, Vermont white cheddar, chipotle-lime crema, pico de gallo, jalapenos & pickled red onion $10
» Add beef short rib chili, Fire Ant Bock braised pork carnitas or grilled chicken $4

BROWN BAG CHICHARRONES – dusted with smoked kimchi powder, black pepper & sea salt $4

TEXAS PRETZEL – freshly baked 1LB Slow Dough pretzel twist, sea salt, Slam Dunk Pilsner beer cheese & German mustard $9

CHIPS & SMOKED POBLANO SALSA – freshly fried white corn chips, smoked poblano salsa & pico de gallo $6

CREOLE BBQ SHRIMP – simmered with cajun spices, worcestershire & Crystal hot sauce butter $11

2920 IPA BRAISED MEATBALLS – tikka masala, green cardamom yogurt & cilantro $9

MAC N BEER CHEESE – Slam Dunk Pilsner beer cheese, Vermont white cheddar, toasted parmesan bread crumbs & chives $8
» Add smoked bacon, beef short rib chili or Fire Ant Bock braised pork carnitas $4

BRAT BOARD – grilled pork & chicken sausages, soft pretzel toast, Hell's Heavenweizen aioli, German mustard & pickled stuff $12

CHILI CHEESE FRIES – fresh cut fries loaded with beef short rib chili, Vermont white cheddar & scallions $8

TOGARASHI FRIES – fresh cut fries dusted with Japanese chili pepper, parmesan & truffle aioli $6

CRISPY CHICKEN WINGS ½DZN $8 | 1DZN $14
– jumbo chicken wings with scratch ranch dressing, celery & English cucumber. Pick your Poison! –
» Traditional Buffalo Style: wimpy, kinda wimpy, hot or atomic fire ant | Destination Dunkel BBQ | Spicy Gochujang & Apple Vinegar | Smoky Chipotle-Lime | Sweet Soy & Togarashi »

HANDHELD CREATIONS

served with your choice | hand cut fries, smoked fingerling potato salad or green apple slaw

FIRE ANT REUBEN – Mosaic Ant Pale Ale Braised pulled corned beef, pepperjack, housemade sauerkraut, smoked poblano peppers, caramelized onions & German mustard aioli on toasted Slow Dough pretzel bun $13

SWEET TEA FRIED CHICKEN SANDWICH – crispy fried sweet tea & buttermilk brined chicken breast, Vermont white cheddar, icebox pickles, baby arugula & hot sauce honey on toasted Slow Dough challah bun $14

PIMENTO CHEESEBURGER – hot seared ½ pound beef patty, homemade pimento cheese, icebox pickles, caramelized onions & pickled jalapenos on toasted Slow Dough challah bun $13

CLASSIC CHEESEBURGER – hot seared ½ pound beef patty, American cheese, beefsteak tomato, shredded lettuce & icebox pickles on toasted Slow Dough challah bun $13

BBQ BACON CHEESEBURGER – hot seared ½ pound beef patty, thick cut smoked bacon, Vermont white cheddar, Destination Dunkel BBQ, beefsteak tomato, shredded lettuce & icebox pickles on toasted Slow Dough challah bun $14

FIRE ANT BOCK BRAISED PORK CARNITAS TACOS – griddled white corn tortillas, Vermont white cheddar, chipotle-lime crema, pico de gallo & pickled red onion $12

SCHNITZEL SANDWICH – giant panko crusted pork loin, Vermont white cheddar, Hell's Heavenweizen aioli, baby arugula & caper mustard on toasted Slow Dough pretzel bun $14

BYO "FANCY" DOGS $7
– *Choose your Roll! poppy seed | pretzel | sweet hawaiian *Choose your Meat! classic bratwurst | all beef frank | chicken sausage –
» Top it! Fire Ant Bock brasied pork carnitas, smoked bacon, beef short rib chili $3ea | housemade sauerkraut, diced onions, pickled red onions, pickled jalapenos, icebox pickle relish, Vermont white cheddar, Slam Dunk Pilsner beer cheese, pico de gallo, spicy kimchi, smoked poblano peppers, avocado $.50ea | Finishing Touches! German mustard, mayo, Destination Dunkel BBQ, chipotle-lime crema, Hell's Heavenweizen aioli (complimentary) »

DESSERTS

MASON JAR PARFAIT – layers of delicate chocolate mousse, homemade strawberry jam & fresh whipped cream topped with Destination Dunkel Stout fudge & graham cracker crumbles $8

WARM CHALLAH BREAD PUDDING – Texas peach brulee, Steen's cane syrup butter, candied pecans & vanilla bean ice cream $7

FRIED APPLE CHEESECAKE EMPANADAS – salted caramel & candied pecans $6

CUP OF VANILLA BEAN ICE CREAM – topped with fresh strawberries and your choice chocolate sauce, caramel or hot fudge $4

FRESH GREENS

ANT HILL HOUSE CHOP – fresh mix of greens, beefsteak tomato, English cucumber, avocado, roasted sweet peppers, pickled red onion, Vermont white cheddar & homemade jalapeno ranch $10

PICKLED PEACHES & ROMAINE – candied Texas pecans, fresh strawberries, shaved red onion, goat cheese & white balsamic vinaigrette $10

ROASTED BEETS & BABY ARUGULA – shaved red onion, beefsteak tomato, feta, crispy chickpeas & spicy yogurt dressing $10

add grilled chicken or sweet tea fried chicken $4 | grilled shrimp $6

EXTRAS

SMOKED FINGERLING POTATO SALAD $3
HAND CUT FRIES $3
GREEN APPLE SLAW $3
FRIED EGG $2

FUTURE BEER NERDS

CHEESEBURGER & FRIES $6
MINI CORN DOGS & FRIES $6
CHICKEN STRIPS & FRIES $6
MAC N CHEESE $5

Please notify a team member of any dietary restrictions & we will be happy to accommodate

WELCOME

Each of our beer recipes uses only the finest hops, wheat, barley & other ingredients for a fine tasting brew. The smoothness of each swallow is unsurpassed. Experience our quality for yourself. Belly up & grab a pint!

MISSION STATEMENT

To create & distribute the best craft beer we can while maintaining the integrity & respect that the brewing industry deserves.
WHAT WE CAN'T DRINK.....WE'LL SELL!

OUR STORY

Almost six years ago the three founders of Fire Ant Brewing Company, Bruce Kissinger, Kurt & Carl Hohnholt discovered two distinct connections among themselves. They loved brewing beer & watching football!! With over twenty five years of combined experience they have progressed from brewing five gallon batches over open flame to a sophisticated ten gallon Braumeister System & currently have more than doubled their capacity, honed their skills & developed a consistent Signature Series line of beers. What began as a hobby has turned into a serious passion. After traveling the country researching prominent pubs & breweries they proudly present to you Fire Ant Brewpub!!

SIGNATURE SERIES BREWS

A wheat beer that is cloudy & efferescent with a thick white head & notes of banana
ABV 4.6%
IBU 13.1
$5.25

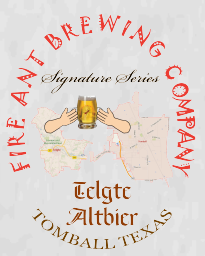
American style cream ale that is sweet up front & finishes clean & crisp
ABV 5.5%
IBU 20
$5.25

A light ale that is smooth & easy drinking with a tropical hop
ABV 5.10%
IBU 27.4
$5.50

A German style kolsch that is light, crisp & refreshing
ABV 5.5%
IBU 26
$5.25

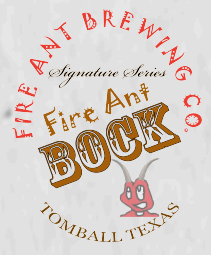
A classic German pilsner with an extra bite of noble hops
ABV 5.0%
IBU 42
$5.25

A clean, gold colored German lager with a malty flavor & dry finish
ABV 5.5%
IBU 23.6
$5.50



An amber colored German style ale that is rich in malt taste & balanced with the bitterness of noble hops
ABV 4.9%
IBU 33.1
$5.50

A darkish red colored IPA that has malty aroma & a good hop bite
ABV 5.8%
IBU 60.3
$5.50



A strong, copper colored lager that has a slight malty sweetness and finishes clean
ABV 6.1%
IBU 22.9
$5.75

A full bodied dark beer that has a rich & roasty flavor upfront & finishes dry with a hint of chocolate
ABV 5.9%
IBU 33.4
$5.75

A roasty brown ale that has an autumn flavor with a touch of smoke in the finish
ABV 5.1%
IBU 35.7
$5.50

A smooth drinking rich dark lager that contains a hint of chocolate
ABV 6.1%
IBU 22.9
$5.75

A pale ale that is single hopped with the complex flavors of mosaic hop
ABV 5.7%
IBU 49.4
$5.75

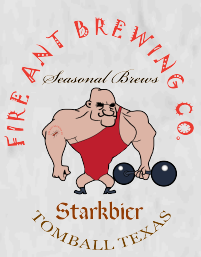
An "all day" IPA that's balanced, drinkable & not overly hopped
ABV 6.2%
IBU 86
$6

A cross between a double IPA & a Belgian strong ale. Very smooth for a highly hopped beer
ABV 7.2%
IBU 92
$6.50

SEASONAL BREWS

A German Amber lager with a rich & toasty malt flavor,subtle bitterness, & a dry finish
ABV 5.5%
IBU 34.3
$6

An amber fall seasonal ale with pumpkin & pumpkin pie spices
ABV 5.8%
IBU 25.4
$6.50



A bold & full flavored American Strong ale that challenges your taste buds with malty & hoppy flavors
ABV 7.6
IBU 80.5
$6.50

BEER FLIGHTS!!!
CHOOSE ANY FOUR OF OUR BREWS
$8

WINES ON TAP!!!
14 HANDS CHARDONNAY $7
COPPOLA R&B PINOT GRIGIO $7
MATCHBOOK DUNNIGAN CABERNET $9
MEIOMI PINOT NOIR $9

SODAS, LEMONADE, ICED TEA & COFFEE
$2.50

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