FIRE ANT BREWPUB

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

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 44 Farms beef short rib chili, Fire Ant Bock braised pork carnitas or grilled chicken $4

TEXAS PRETZEL – freshly baked pretzel twist, sea salt, Slam Dunk Pilsner beer cheese, housemade German mustard $9

BLACK PEPPER SEARED AHI TUNA – wakame salad, cucumber sunomono, red fresno chile, okonomi sauce, togarashi aioli, toasted sesame seed $13

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

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

KUNG PAO BRUSSEL SPROUTS – szechuan peppercorn, spicy soy glaze, red fresno chile, crushed peanuts, scallion $8

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

CHILI CHEESE FRIES – fresh cut fries loaded with 44 Farms beef short rib chili, Vermont white cheddar, scallion $8

MAC N BEER CHEESE – Slam Dunk Pilsner beer cheese, Vermont white cheddar, toasted parmesan bread crumbs, chive $8
» Add smoked bacon, 44 Farms beef short rib chili or Fire Ant Bock braised pork carnitas $4

LOCAL LINK BOARD – grilled Tejas Chocolate & Barbecue "bockwurst", 44 Farms beef frank, grilled pretzel bread, Hell's Heavenweizen aioli, housemade German mustard, pickled stuff $13

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 *split Handhelds are subject to a $3 upcharge

served with your choice | fresh cut fries, salt & vinegar potatoes, green apple-butternut squash slaw

FIRE ANT REUBEN – Mosaic Ant Pale Ale braised pulled corned beef, pepperjack, sauerkraut, smoked poblano pepper, caramelized onion, German mustard aioli, toasted pretzel bun $13

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

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

CLASSIC CHEESEBURGER – hot seared tri-blend beef patty, American cheese, beefsteak tomato, shredded lettuce, icebox pickle, toasted challah bun $13

BBQ BACON CHEESEBURGER – hot seared tri-blend beef patty, thick cut smoked bacon, Vermont white cheddar, Destination Dunkel BBQ, beefsteak tomato, shredded lettuce, icebox pickle, toasted challah bun $14

PIMENTO CHEESEBURGER – hot seared tri-blend beef patty, homemade pimento cheese, icebox pickle, caramelized onion, pickled jalapeno, toasted challah bun $13

KOREAN BBQ PHILLY – shaved gochujang & apple vinegar marinated ribeye, housemade kimchi, caramelized onion, truffle queso blanco, toasted bolillo roll $15

ZA'ATAR SPICED AHI TUNA SANDWICH – seared rare, beefsteak tomato, baby arugula, chermoula yogurt, pickled red onion, toasted challah bun $15

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

2920 "BOCKWURST" – Tejas Chocolate & Barbecue bratwurst, sauerkraut, German mustard, pretzel roll $13

TEJANO DOG – not so Chicago style, poppyseed roll, 44 Farms beef frank, jalapeno relish, mustard, icebox pickle, pico de gallo, celery salt $12

CHILI CHEESE DOG – 44 Farms beef frank, beef short rib chili, Vermont white cheddar, pickled red onion, chive, pretzel roll $12

DESSERTS

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

CHOCOLATE TOFFEE MOUSSE CAKE – no description needed! fresh strawberries, mint $9

FLOUR HOUSE BAKERS SWEET OF THE WEEK – ask your server about today's selection! $9

CUP OF VANILLA BEAN ICE CREAM – fresh strawberries, your choice chocolate or caramel sauce $4

FRESH SALADS

ANT HILL HOUSE CHOP – mixed greens, cherry tomato, English cucumber, avocado, roasted sweet pepper, pickled red onion, Vermont white cheddar, homemade jalapeno ranch $10

KOREAN STYLE GREEN BEAN – mixed greens, English cucumber, red fresno chile, shaved red onion, pickled Asian pear, gochujang vinaigrette, toasted sesame seed $10

CHILLED PEARL COUSCOUS – baby arugula, English cucumber, golden raisin, pickled red onion, cherry tomato, parmesan, chermoula yogurt, charred lemon vinaigrette $10

add grilled chicken, sweet tea fried chicken $4 | grilled shrimp $6 | seared ahi tuna $9

EXTRAS

GREEN APPLE-BUTTERNUT SQUASH SLAW	$3
SALT & VINEGAR POTATOES	$3
FRESH CUT FRIES	$3
FRIED EGG	$2

FUTURE BEER NERDS *kids 12 & under / seniors 55+

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

Proudly serving Tejas Chocolate & Barbecue Brats | 44 Farms Beef | Flour House Bakers Sweets | Slow Dough Bakery Breads #supportlocal

20% GRATUITY WILL BE ADDED TO PARTIES OF 15 OR MORE

SIGNATURE SERIES BREWS

ABV 4.6%
IBU 13.1

A wheat beer that is cloudy & efferescent with a thick white head & notes of banana
$5.50

ABV 5.5%
IBU 20

American style cream ale that is sweet up front & finishes clean & crisp
$5.50

ABV 5.1%
IBU 27.4

A light ale that is smooth & easy drinking with a tropical hop
$5.75

ABV 5.5%
IBU 26

A German style kolsch that is light, crisp & refreshing
$5.50

ABV 5.0%
IBU 42

A classic German pilsner with an extra bite of noble hops
$5.50

ABV 5.5%
IBU 23.6

A clean, gold colored German lager with a malty flavor & dry finish
$5.75

ABV 4.9%
IBU 33.1

An amber colored German style ale that is rich in malt taste & balanced with the bitterness of noble hops
$5.75

ABV 5.8%
IBU 60.3

A darkish red colored IPA that has malty aroma & a good hop bite
$5.75

ABV 5.0%
IBU 42

A strong, copper colored lager that has a slight malty sweetness and finishes clean
$6

ABV 5.9%
IBU 33.4

A full bodied dark beer that has a rich & roasty flavor upfront & finishes dry with a hint of chocolate
$6

ABV 5.1%
IBU 35.7

A roasty brown ale that has an autumn flavor with a touch of smoke in the finish
$5.75

ABV 6.1%
IBU 22.9

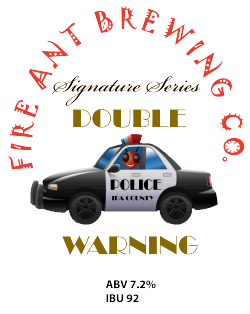
A smooth drinking rich dark lager that contains a hint of chocolate
$6

ABV 5.7%
IBU 49.4

A pale ale that is single hopped with the complex flavors of mosaic hops
$6

ABV 6.2%
IBU 86

An "all day" IPA that's balanced, drinkable & not overly hopped
$6.25



ABV 7.2%
IBU 92

A cross between a double IPA & a Belgian strong ale. Very smooth for a highly hopped beer
$6.75

SEASONAL BREWS

ABV 5.5%
IBU 34.3

A German Amber lager with a rich & toasty malt flavor, subtle bitterness & a dry finish
$6.50

ABV 5.8%
IBU 25.4

An Amber fall seasonal ale with pumpkin & pumpkin pie spices
$7

ABV 7.6%
IBU 80.5

A bold & full flavored American Strong ale that challenges your taste buds with malty & hoppy flavors
$7

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

WINES ON TAP!!!
14 HANDS CHARDONNAY $7
THREE PEARS PINOT GRIGIO $7
MATCHBOOK DUNNIGAN CABERNET $9
MEIOMI PINOT NOIR $9

SODAS, LEMONADE, ICED TEA & COFFEE
$2.50
OTTO'S ROOT BEER
$3.25

STILL THIRSTY? GRAB SOME BEER TO-GO!
16oz CANS - 4 PACK $20 | 6 PACK $30 GROWLER FILLS - 32oz $12 | 64oz $20