



**MCCALL BREWING COMPANY**

**★ HANDCRAFTED ALES ★**

**83638**

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**MENU**

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**PROOF**  
©2025 Ansira, Inc.

807 N. 3RD STREET \*\* MCCALL, IDAHO \*\* 634-3309

MCCALLBREW.COM

OPEN WEDNESDAY – SUNDAY 11 A.M.

## STARTERS

### M MBC NACHOS

Crispy tortilla chips topped with cheese, Pico de Gallo, black beans, green onion, and crema, served with side of salsa.

Half 12.00 | Full 16.75

Add chicken +4.50 | pulled pork +4.50

### SPICY WINGS

One pound of bone in wings tossed in your choice of sauce. 19.50

Classic spicy | Spicy Scotch Ale BBQ | Jamaican Jerk Dry Rub | Teriyaki

### AHI SASHIMI

Lightly seared Ahi tuna sliced thin on a bed of slaw topped with sweet garlic chili aioli. 18.95

### COCONUT PORTER SHRIMP KABOBS

8 grilled jumbo shrimp, marinated in Coconut Porter, served on a bed of coconut rice topped with mango salsa. 18.50

### JALAPEÑO BOTTLE CAPS

Beer battered jalapeño slices fried golden brown with a side of ranch. 15.00

### M MBC HUMMUS PLATE

Classic house made hummus with assorted fresh veggies and warm pita bread. 16.00

### STEAMER CLAMS

One pound of clams sautéed in butter, garlic, white wine, herbs, fresh tomatoes, green onions. Served with sliced sour dough. 18.50

### BAKED BRIE

Creamy baked brie topped with Mango Chutney, served with sliced sour dough. 16.50

### CHIPS & SALSA

Tortilla chips served with side of salsa. 8.00

### PRETZEL

Warm buttery soft pretzel, served with a side of beer cheese. 8.99

### BOWL OF FRIES 5.50

### BOWL OF ONION RINGS 9.00

## SOUPS & SALADS

### CRUNCHY AHI SALAD

Fresh greens with shredded cabbage, carrots and green onion, tossed with cilantro lime vinaigrette, topped with lightly seared Ahi tuna, crispy wonton strips, and garlic chili aioli. 19.00

### BUFFALO CHICKEN SALAD

Crispy chicken tossed in our Spicy Scotch Ale BBQ sauce. Served on a bed of fresh greens, topped with tomato, carrots, cucumber, red and green onion with blue cheese crumbles. 18.50

### M MBC CAESAR

Green leaf lettuce, parmesan, and croutons tossed in house made Caesar style dressing. 17.00

Add chicken +4.50

### DINNER SALAD

Fresh greens topped with assorted veggies. Served with your choice of dressing. 8.00

### SOUP & SALAD COMBO

Dinner salad and bowl of soup. 14.50

### BEER CHEESE SOUP

A smooth blend of aged cheese and our fresh ales.

Cup 6.00 | Bowl 8.00

### SOUP OF THE DAY

Cup 6.00 | Bowl 8.00

### ALL DRESSINGS ARE MADE FRESH IN HOUSE

Ranch | Blue Cheese | Cilantro Lime Vinaigrette | Parm Vinaigrette  
Hippie Hopped Honey Mustard | Oil & Vinegar

## BURGERS

\*All burgers served with lettuce, tomato, onions, pickles, and a side of fries. Substitute onion rings, mashed potatoes, green salad or cup of soup for 2.75

Build your dream burger with additional toppings for 2.25 each.

**Cheese:** Cheddar, Jack, Swiss, Blue Cheese Crumbles

**Veggies:** Grilled onions, Sautéed Mushrooms, Jalapeños

**Meat:** Bacon, Pastrami for 2.75 each

*Not feeling beefy? Substitute any burger for grilled chicken*

### M MCCALL BURGER

½ pound ground beef patty, cooked med-well with side of lettuce, tomato, onion & pickle. 17.75

### GARDEN BURGER

100% meatless patty served on a sesame bun. 17.25

### THE KO'D BURGER

½ pound ground beef patty piled high with grilled onions, mushrooms, bacon, jack cheese, and topped with Wobbily Man BBQ sauce. 20.99

### BACON CHEESE BURGER

½ pound ground beef patty topped with bacon and your choice of cheese. 20.99

### SPICY BLUE BURGER

½ pound ground beef patty topped with bacon, blue cheese crumbles, beer battered jalapeños, and smothered in spicy scotch ale BBQ. 20.99

## SANDWICHES & SPECIALS

\*All sandwiches are served with fries.

Substitute onion rings, mashed potatoes, green salad or cup of soup +2.75

### PAYETTE DIP

Thinly sliced roast beef piled high on a sour dough hoagie topped with Swiss cheese. Served with au jus. 18.50

### WOBBILY MAN CHICKEN SANDWICH

Grilled chicken with a Wobbily Man BBQ glaze, topped with cheddar cheese and bacon on ciabatta. 18.00

### HOT HONEY CHICKEN SANDWICH

Lightly battered chicken tenders, smothered in house hot honey on grilled ciabatta with mayo and pickles. 18.00

### MANGO TERIYAKI CHICKEN SANDWICH

Grilled teriyaki glazed chicken breast, with jack cheese topped with mango salsa on ciabatta. 18.00

### PULLED PORK SANDWICH

Slow roasted pork, shredded and smothered in a zesty Wobbily Man BBQ, topped with coleslaw on ciabatta. 18.00

### PASTRAMI REUBEN

Thin sliced pastrami, with 1000 island, grilled sauerkraut, and Swiss cheese on grilled marble rye. 18.50

### TURKEY CLUB

House roasted turkey breast sliced thin with lettuce, tomato, bacon, and mayo on grilled sour dough. 18.00

### HUMMUS WRAP

Classic house made hummus with fresh greens, tomatoes, onion, carrots, and cucumber, wrapped in a jumbo chipotle tortilla. 17.00

### BANGERS & MASH

German Bratwurst with spicy mustard, served with mashed potatoes, grilled sauerkraut and brown gravy. No choice of starch. 18.50

### FINGER STEAKS

Tender, breaded and fried golden brown served with cocktail sauce and fries. 18.50

### FISH & CHIPS

Mrs. Friday's beer battered cod. Served with fries, tartar sauce and lemon. 18.00

### CHICKEN TENDERS

Savory home style fried chicken. Served with side of ranch, Wobbily Man BBQ sauce and fries. 17.00

## ENTRÉES

\*Served after 5pm ONLY. All entrees start with your choice of green salad or cup of soup, and are served with sautéed veggies and choice of coconut rice, mashed potatoes, or baked potato topped with butter, sour cream and green onions, load up your spud with bacon and cheese for +2.50

### FLAT IRON STEAK

A tender steak grilled to your liking with herb compound butter or house made teriyaki. 29.50

### LINGUINE MARINARA

Linguine tossed in a light zesty house made marinara. Served with garlic bread.

No choice of starch. 23.00

Add chicken +4.50 | sausage +4.50

### GRILLED ATLANTIC SALMON

Grilled to perfection, topped with herb compound butter or house made teriyaki. 29.50

### SAGE CREAM TORTELLINI

Tortellini tossed in a creamy sage sauce topped with parmesan and green onions, served with garlic bread. No choice of starch. 23.00

Add chicken +4.50 | sautéed veggies +4.50

## BEVERAGES

\*Free Refills

**SOFT DRINKS\*** 3.75

**ICED TEA\*** 3.00

**COFFEE (OR DECAF)\*** 2.75

**ORANGE, TOMATO, GRAPEFRUIT,  
CRANBERRY OR APPLE JUICE**

No refills. 3.75

**MILK**

No refills. 3.50

**SHIRLEY TEMPLE**

No refills. 4.75

**FRESH SQUEEZED LEMONADE**

(When available) 20 oz. No refills. 5.00

## DESSERTS

**FIVE LAYER CHOCOLATE CAKE**

Moist, velvety chocolate cake. 8.00

**NEW YORK STYLE CHEESE CAKE** 8.00

## KIDS MENU

For our friends 12 and younger.  
Your choice served with fries.

**HAMBURGER** 9.50

**CHICKEN TENDERS** 9.50

**FISH & CHIPS** 9.50

**GRILLED CHEESE** 9.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Idaho Food Code Advisory 3-700.02

**M** = Pub Favorite

We add 18% service charge for parties of 6 or more or split checks.

# McCALL BREWING CO. NOW OFFERS A FULL BAR!

DON'T FORGET TO ASK YOUR SERVER FOR OUR LIST OF PREMIUM SPIRITS AND HAND CRAFTED COCKTAILS.

## BEERS

### KILOWATT KOLSCH

A lightly hopped Bavarian style ale.  
Clean and crisp.  
ABV 4.9% IBU 25

### PRETENTIOUS LAGER

Light and crisp American style lager.  
ABV 4.6% IBU 19

### BELGIAN BLONDE

Light sessionable craft beer classic.  
Brewed with honey malt, fresh orange  
zest and toasted coriander  
ABV 4% IBU 27

### LEMON GINGER HEFEWEIZEN

A straw colored wheat beer with  
lemon and a hint of ginger.  
ABV 4.9% IBU 20

### HIPPIE HOPPED PALE ALE

A copper colored, hoppy ale in  
the northwest style. Dry hopping  
provides a floral hop aroma.  
ABV 4.9% IBU 55

### MACKINAW RED

Malty, amber ale of medium strength.  
ABV 4.9% IBU 30

### OVERHUNG IPA

A palate stretcher, but not a wrecker,  
definitely not too beaucoup.  
ABV 6.6% IBU 90

### HAZEY JONES

Big 'N juicy hazey IPA. Brewed with  
Idaho grown hops and barley.  
ABV 8.5% IBU 105

### WOBBILY MAN SMOKED SCOTCH

A strong, deep amber ale  
with a big malt flavor.  
ABV 7.2% IBU 45

### SAY WHUT COCONUT PORTER

A rich, roasty porter infused with subtle  
aromas and flavors of toasted coconut.  
ABV 6.5% IBU 35

### DEVIOUS INTENT IMPERIAL STOUT

Roasted barley with hints of chocolate  
and caramel. Huge malty beer.  
ABV 8.5% IBU 50

### TANGLEFOOT

Big malt, medium hopped English  
strong ale. Amber in color and smooth  
going down, but should really be  
nursed as it packs quite a punch!  
ABV 8.5% IBU 41

## MBC HARD SELTZERS

Hand crafted, small batch hard seltzers made onsite.  
Check for rotating flavors. ABV % 5.0

## ROTATING SEASONAL TAP

Ask what's new and exciting, brewed in small batches to  
keep things fresh and interesting.

TAKE US HOME!  
6-PACK CANS!

22 OZ. BOTTLES, GROWLERS AND KEGS OF BEER TO GO



CHECK OUT OUR MCCALL BREWING COMPANY MERCHANDISE!

MCCALLBREW.COM

