



SMALL PLATES

BRISKET NACHOS 18

GRASS-FED BEEF BRISKET, CRISPY TORTILLA CHIPS, CHILE VERDE, PICKLED ONIONS, JALAPENOS, CHEDDAR CHEESE SAUCE, SOUR CREAM, QUESO FRESCO FRESH GUACAMOLE

SUBSTITUTE PULLED PORK +1

BUFFALO CHICKEN WINGS 17

TRADITIONAL BUFFALO SAUCE, CARROTS, CELERY, BLUE CHEESE DIP

SALADS

ADD CHICKEN \$4 | ADD BRISKET \$6 | ADD SALMON \$8

BBQ CHICKEN SALAD 17

HOUSE-SMOKED CHICKEN, ROMAINE, CHARRED CORN, BLACK BEANS, TOMATOES, EDAMAME, CRISPY ONION, GREEN CHILE RANCH

APPLE & ARUGULA SALAD 14

ARUGULA, GRANNY SMITH APPLES, CANDIED WALNUTS, BLUE CHEESE CRUMBLES, BALSAMIC VINAIGRETTE

CAESAR SALAD 14

ROMAINE LETTUCE, PARMESAN CHEESE, GARLIC-HERB CROUTON, TRADITIONAL CAESAR DRESSING

COBB SALAD 18

HOUSE-SMOKED CHICKEN, HARD-BOILED EGG, FRESH AVOCADO, CHERRY TOMATOES, RED ONION, PEPPER-CRUSTED BACON, CRUMBLER BLUE CHEESE, BLUE CHEESE DRESSING

PEANUT NOODLE SALAD 16

SMOKED & PULLED JIDORI CHICKEN, CHILLED UDON NOODLES, GARLIC-PEANUT VINAIGRETTE, CELERY, DAIKON RADISH, SHAVED CARROTS

FOR MORE INFORMATION ABOUT THIS RECIPE, VISIT WWW.TRUSTWORTHYBREWINGCO.COM

DEILED EGGS 12

CRISPY PEPPER-CRUSTED BACON, CHIVES, PAPRIKA-SEASONED BREADCRUMBS

FRIED PORK RINDS 8

KETCHUP, SEA-SALT & VINEGAR

SOY-GLAZED PORK RIBS 14

SOY-CIDER GLAZE, CHOPPED PEANUTS, CILANTRO

BURGERS & SANDWICHES

SERVED WITH KETCHUP-SEASONED PORK RINDS PLANT-BASED PATTY AVAILABLE UPON REQUEST

TRUSTWORTHY BURGER* 17

GRASS-FED BEEF, TILLAMOOK CHEDDAR CHEESE, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN

HICKORY BURGER* 19

GRASS-FED BEEF, TILLAMOOK CHEDDAR CHEESE, PEPPER-CRUSTED BACON, BBQ SAUCE, CRISPY FRIED ONION STRINGS, BRIOCHE BUN

PULLED PORK SANDWICH 17

HOUSE-SMOKED PORK SHOULDER, CAROLINA-STYLE BBQ SAUCE, CREAMY COLE SLAW, BREAD & BUTTER PICKLES, BRIOCHE BUN

BLACK & BLUE BURGER* 19

GRASS-FED BEEF, BLACK PEPPER-CRUSTED BACON, CRUMBLER BLUE CHEESE, SAUTEED MUSHROOMS, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN

SPICY CHICKEN SANDWICH 17

DEEP FRIED CHIPOTLE MARINATED CHICKEN, PEPPERJACK CHEESE, SPICY GARLIC AIOLI, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN

SMOKED BRISKET SANDWICH 18

CHOPPED GRASS-FED BEEF BRISKET, MAPLE BOURBON BBQ, CHEDDAR CHEESE SAUCE, CRISPY ONION STRINGS, HOAGIE ROLL

GUACAMOLE & CHIPS 15

FRESH AVOCADO, JALAPENO, ONION, CILANTRO, LIME, TORTILLA CHIPS, SALSA VERDE

BAVARIAN-STYLE PRETZEL 12

SPICY BROWN MUSTARD, GRUYERE CHEESE SPREAD

SPINACH & ARTICHOKE DIP 14

MARINATED ARTICHOKE HEARTS, BABY SPINACH, PARMESAN, PEPPERJACK CHEESE, TORTILLA CHIPS

LARGE PLATES

FISH & CHIPS 23

BEER BATTERED HADDOCK, HAND CUT POTATOES, COLE SLAW, TARTAR SAUCE

NEW YORK STRIP* 42

14 OZ GRASS-FED STRIP, PARMESAN GARLIC MASHED POTATOES, BRUSSEL SPROUTS, HERB BUTTER, HOUSE-MADE STEAK SAUCE

SEARED SALMON* 25

WILD ALASKAN SALMON, MASHED POTATOES, SPINACH, CHERRY TOMATOES, WILD MUSHROOMS

FILET MIGNON* 44

8 OZ GRASS-FED TENDERLOIN, BRUSSEL SPROUTS, PARMESAN GARLIC MASHED POTATOES, HERB BUTTER, HOUSE-MADE STEAK SAUCE

GRASS-FED BRISKET BURRITO 18

SMOKED BEEF BRISKET, CHILE VERDE, RED ONION, CHIPOTLE COLESLAW, QUESO FRESCO, CHEDDAR CHEESE SAUCE, TORTILLA STRIPS, SERVED WITH KETCHUP-SEASONED PORK RINDS

SMOKEHOUSE MEATS

SERVED BY THE HALF-POUND WITH CORNBREAD AND ASSORTED HOUSE PICKLES

PORK RIBS 26

MAPLE & MUSTARD BRUSHED, ST. LOUIS STYLE

HALF CHICKEN 24

JIDORI CHICKEN, HERB & CITRUS BRINE, LIGHT AND DARK MEAT

PULLED PORK 22

HOUSE PORK RUB, CIDER VINEGAR

BEEF BRISKET 26

GRASS-FED, HAND-RUBBED, SMOKED LOW AND SLOW

BEEF RIBS 25

GRASS-FED, TRUSTWORTHY'S GARLIC & HERB RUB

SAUSAGE 16

HICKORY-SMOKED, SPICY BROWN MUSTARD

PITMASTER'S FEAST 72

CHOICE OF ANY THREE SMOKEHOUSE MEATS SERVED WITH CORNBREAD, HOUSE PICKLES & CHOICE OF TWO SIDES. SERVED FAMILY-STYLE.

SIDES

SCRATCH-MADE MAC & CHEESE

ROTINI PASTA, CHEDDAR, GRUYERE

TRADITIONAL MAC & CHEESE 9

HERB-CRUSTED MAC & CHEESE 9

BACON MAC & CHEESE 10

BRISKET MAC & CHEESE 12

BRUSSEL SPROUTS 8

BACON GREMOLATA, LEMON ZEST

FRENCH FRIES 7

KENNEBEC POTATOES, SEA SALT, CRACKED BLACK PEPPER

CORN BREAD 6

BAKED FRESH IN-HOUSE

MASHED POTATOES 7

PARMESAN, BUTTER, GARLIC

BROCCOLINI 7

GARLIC OIL, CHILI FLAKES, LEMON ZEST

BBQ BAKED BEANS 6

PORK SHOULDER, BEEF BRISKET, SECRET SPICES

COLESLAW 6

TRADITIONAL CREAMY DRESSING

DESSERTS

BANANA PUDDING 9

FRESH BANANA, NILLA WAFERS, BRULEED MARSHMALLOW

STRAWBERRY SHORTCAKE 9

BUTTERMILK BISCUIT, STRAWBERRY COULIS, FRESH STRAWBERRIES

AT TRUSTWORTHY BREWING COMPANY, AND ALL MCCH GROUP VENUES, WE ADHERE TO A STRICT STANDARD OF QUALITY: SUSTAINABLE SEAFOOD, THE FRESHEST PRODUCE AVAILABLE, AND SAUCES MADE FROM SCRATCH. WE HOPE YOU ENJOY YOUR EXPERIENCE AS MUCH AS OUR TEAM ENJOYS SERVING YOU AND YOUR GUESTS. ENJOY!

LLOYD BANSIL | EXECUTIVE CHEF ROBERT PAREKH | GENERAL MANAGER
MATT CREWE | HEAD BREWER

MCC HOSPITALITY GROUP www.mcchgroup.com [f/trustworthybrewingvegas](https://www.facebook.com/trustworthybrewingvegas) [@trustworthybrewingvegas](https://www.instagram.com/trustworthybrewingvegas)

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, OR DAIRY MAY INCREASE THE RISK OF ILLNESS. SOME INGREDIENTS ARE MANUFACTURED IN A FACILITY THAT ALSO PROCESSES EGGS, TREENUTS, SOY, WHEAT, FISH, & SHELLFISH PRODUCTS.

TRUSTWORTHY SIGNATURE BEERS PINT 9 | TASTER 4 | 64 OZ GROWLER 24

T-SHIRT WEATHER / HOPPY CONTINENTAL PILSNER

ABV: 4.8% IBU: 35

THE WEATHER IS BEAUTIFUL AND I WISH YOU WERE HERE... TAKE A SEAT, PUT UP YOUR FEET, RELAX, AND SOAK IN THE MOMENT. YOU'LL SOON BE GREETED WITH REFRESHING AROMAS OF LEMON PEEL, THYME, HAY AND HONEY. BRIGHT CARBONATION BRINGS FLAVORS OF CITRUS, HONEY, AND CEREAL. THE BEER FINISHES BRIGHT, SNAPPY, AND CLEAN. YOU'LL WISH IT WERE T-SHIRT WEATHER ALL YEAR LONG!

GIGIL / RICE PILSNER

ABV: 4.7% IBU: 18

WE USE 20% PUFFED RICE AS PART OF THE GRIST, AND IF THAT SOUNDS LIKE A LOT, YOU'RE RIGHT! THIS BEER IS CRYSTAL CLEAR, LIGHT STRAW IN COLOR, AND HAS A TIGHT WHITE FOAM. AROMAS OF SALTINE CRACKERS, SUBTLE TROPICAL FRUIT AND A CRISP LAGER CHARACTER INVITE YOU TO TAKE YOUR FIRST SIP. THE BEER IS LIGHT ON YOUR PALATE AND HAS A HIGH LEVEL OF CARBONATION. LIGHT MALT FLAVORS, BALANCED HOP BITTERNESS AND REFRESHING LAGER CHARACTER MAKE THIS BEER VERY ENJOYABLE AND VERY EASY DRINKING.

TRUSTWORTHY IPA / WEST COAST IPA

ABV: 6.8% IBU: 60

JUST LIKE YOUR BEST FRIEND, TRUSTWORTHY IPA IS SOMETHING YOU CAN ALWAYS COUNT ON. THIS PALE STRAW COLORED IPA IS GENEROUSLY HOPPED WITH BOTH SIMCOE AND MOSAIC. YOU'LL LOVE THE AROMAS OF TROPICAL FRUIT, TANGERINE, AND ORANGE BLOSSOM HONEY. THE FLAVORS OF GREEN MANGO, CITRUS, RESINOUS HOPS, HONEY AND SUBTLE CRACKER NOTES WONDERFULLY COMPLEMENT THE WHITE LACING. BEFORE YOU KNOW IT, YOU'LL BE HALFWAY THROUGH YOUR PINT. THE LIGHT MALT BODY REALLY MAKE THE HOPS SHINE AND WILL LEAVE YOU WANTING ANOTHER!

SHOWROOM READY / HAZY IPA

ABV: 7.4% IBU: --

IT'S ALWAYS EXCITING TO DRIVE A BRAND-NEW CAR AND THIS HAZY DOESN'T DISSAPOINT. THIS LIGHT GOLDEN IPA HAS A TOTAL LACK OF TRANSPARENCY. FRESH AND JUICY HOP AROMAS FILL YOUR SENSES. AROMAS OF TROPICAL FRUIT AND CITRUS ARE THE FIRST THINGS YOU'LL SMELL. YOUR FIRST SIP WILL DRIVE HOME FLAVORS OF PEACHES AND MANGOES. THIS BEER HAS A FULL BODY AND FLUFFY TEXTURE. THE SOFT CARBONATION AND VERY LOW BITTERNESS LEAVE YOUR PALATE REFRESHED. LET THIS BEER TAKE YOU FOR A SPIN AND YOU'LL DEFINITELY ENJOY THE RIDE.

BRASS JAR / HOPPY AMBER ALE

ABV: 8.0% IBU: 65

THIS BRUISER CLOCKS IN AT 8% AND IS RADIANT RED IN COLOR. IT COMES OUT SWINGING, ONE FIST TATTOOED IN HOPS AND THE OTHER WITH MALT. FIRST CRACK AT THIS BEER FILLS YOUR NOSTRILS WITH SWEET STICKY HOPS, BUT THE SECOND HIT COMES AT YOU WITH CARAMEL, TOFFEE AND FLAN. THAT FIRST SIP FILLS YOUR MOUTH WITH DANK, EARTHY HOPS, PINE SAP, AND TOFFEE. IT FINISHES DRY AND LEAVES A BIT OF LINGERING TOFFEE AND HOP BITTERNESS. BEFORE YOU KNOW IT, THIS SCARY DRINKABLE BEER WILL BE REDUCED TO A SMALL BIT OF FOAM AT THE BOTTOM OF YOUR GLASS.

WHAT PLANE? / OATMEAL STOUT

ABV: 5.3% IBU: 30

THE BEST PART OF A CAMPFIRE IS ROASTING A MARSHMALLOW ON THE END OF A STICK. THAT BURNT MARSHMALLOW IS NOT JUST A TASTY TREAT, BUT THAT FLAMING BALL OF PUFFED SUGAR IS QUITE A SHOW. YOUR FIRST IMPRESSION OF WHAT PLANE? IS WELL DONE MARSHMALLOW, GRAHAM CRACKER AND BAKING CHOCOLATE. YOU OBSERVE IT'S INTENSELY DARK COLOR AND WONDER WHAT ELSE IS THIS BEER HIDING? THE FLAVORS OF THE BEER AREN'T FAR FROM THE AROMAS, DARK SUGAR, CRISPY OATMEAL COOKIES, COCOA AND ESPRESSO. WHEN YOU HOLD IT TO THE LIGHT, THE ONLY THING YOU SEE IS THE TAN LACING AROUND YOUR GLASS, RUBY RED HIGHLIGHTS AND A BEER AS BLACK AS MOST STEALTH AIRCRAFT.

BUILD YOUR OWN FLIGHT

CAN'T DECIDE ON ONE? CREATE YOUR OWN UNIQUE BEER TASTING BY SELECTING FOUR (4) – 5 OZ TASTERS FROM OUR DRAFT LIST

GET TO KNOW US

SELECT FROM OUR TRUSTWORTHY SIGNATURE BEERS

12

EXPLORE TRUSTWORTHY

MIX AND MATCH FROM BOTH OUR SIGNATURE AND SPECIAL RELEASE BEER LISTS

15

DRINK FOR A GOOD CAUSE

TRUSTWORTHY BREWING CO. CARES ABOUT BEING A RESPONSIBLE MEMBER OF OUR LOCAL COMMUNITY.



EACH QUARTER, WE SELECT A DIFFERENT DESERVING LOCAL CHARITY AND DONATE \$1 FROM THE SALE OF EACH GLASS OF OUR CASK-FERMENTED ALE TO AID THEIR CAUSE.

TRUSTWORTHY TO GO



TAKE A 4-PACK OF BREWERY FRESH BEER WITH YOU TO GO!

ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF ICE COLD, BREWERY FRESH TRUSTWORTHY CANS TO ENJOY LATER WITH FRIENDS

WHY DRINK CANNED BEER?



CANS KEEP BEER FRESHER

CANS LIMIT EXPOSURE TO BOTH LIGHT AND OXYGEN WHICH KEEPS THE BEER INSIDE FRESHER AND MORE FLAVORFUL FOR LONGER

CANS ARE MORE PORTABLE

BOTTLED BEER IS HEAVIER AND MORE FRAGILE THAN CANNED BEER WHICH MAKES IT HARDER TO TAKE WITH YOU ON A HIKE OR PICNIC

CANS ARE BETTER FOR THE ENVIRONMENT

CANS TAKE LESS ENERGY AND RESOURCES TO PRODUCE AND TRANSPORT THAN BOTTLES. ALSO, CANS ARE RECYCLED AT A MUCH HIGHER RATE.

CANS DON'T IMPACT FLAVOR

MANY PEOPLE BELIEVE THAT BEER TASTES BETTER OUT OF A BOTTLE, BUT SEVERAL BLIND TASTE TESTS SHOW THAT THERE IS NO CONSISTENT DIFFERENCE BETWEEN FLAVORS OF CANNED AND BOTTLED BEER.



HAND-CRAFTED COCKTAILS

SOUTHERN PEACH SMASH 14

KNOB CREEK BOURBON, PEACH NECTAR, GINGER SYRUP, FRESH MINT, GINGER ALE

RASPBERRY BLUSH 12

EFFEN RASPBERRY VODKA, RASPBERRY LIQUEUR, MUDDLED RASPBERRIES, FRESH LEMON SOUR, SUGAR RIM

TRUSTWORTHY MANHATTAN 16

INFUSE HERESY RYE WHISKEY, CARPANO ANTICA FORMULA, ANGOSTURA, ORANGE BITTERS

DRY-HOPPED COLLINS 12

ST. GEORGE BOTANIVORE GIN, FRESH LEMON JUICE, CANE SYRUP, HOP-INFUSED SPARKLING WATER

CLASSIC MARGARITA 14

CASAMIGOS BLANCO TEQUILA, COINTREAU, PRESSED LIME JUICE, FRESH LEMON SOUR, SALT RIM

WHISKEY BRAMBLE 15

MAKER'S MARK BOURBON, CRÈME DE MURE, BLACKBERRIES, FRESH LEMON JUICE

SMOKE & MIRRORS 14

METEORO MEZCAL, COINTREAU, PINEAPPLE JUICE, PRESSED LIME, GINGER SYRUP, FRESH JALAPENO, COLD CLUB SODA, CAYENNE RIM

TEXAS MULE 12

TITO'S HANDMADE VODKA, FRESH LIME JUICE, GINGER BEER

NON-ALCOHOLIC & OTHER BREWS

CLAUSTHALER 9

DRY HOPPED EUROPEAN-STYLE PALE LAGER

VIRGIL'S CRAFT SODA 7

SMALL BATCH ROOT BEER OR ALL-NATURAL CREAM SODA

FRESH LEMONADE 6

FRESH LEMON JUICE, CANE SUGAR

POMEGRANATE LIMEADE 6

FRESH LEMON JUICE, LIME JUICE, CANE SUGAR, PUREED POMEGRANATE

JuiceFARM COLD PRESSED JUICE 12

REFRESH (CUCUMBER, APPLE, LEMON, GINGER), JUST GREENS (SPINACH, CELERY, CUCUMBER, KALE, PARSLEY, LEMON), SUNNY DAY (PEAR, PINEAPPLE, STRAWBERRY), CARROT, APPLE GINGER

SPECIAL RELEASE BEERS

OUR BREWERS ARE ALWAYS WORKING ON NEW AND EXCITING BEERS TO ADD TO OUR LINEUP. ASK YOUR SERVER ABOUT OUR CURRENT SELECTION OF R&D BEERS, BARREL-AGED OFFERINGS, SOUR ALES, AND A VARIETY OF FRESHLY BREWED TRUSTWORTHY ORIGINALS. WE ALSO OFFER CASK-CONDITIONED VERSIONS OF OUR FAVORITE CREATIONS.



WINE LIST

WHITE

	GLASS	BOTTLE
VILLA DEGLI OMI PROSECCO	12	54
REDHAWK ROSE, OREGON	12	44
SQUIRT GUN SAUVIGNON BLANC, NAPA	14	46
CHARLES KRUG CHARDONNAY, CARNEROS	15	56
PRISONER SNITCH CHARDONNAY, NAPA	22	84
CA' DEL DOGE PINOT GRIGIO, VENETO	12	44
A TO Z RIESLING, OREGON	14	46

RED

	GLASS	BOTTLE
VANISHING POINT PINOT NOIR, SONOMA	16	60
MANOS DEL SUR MALBEC, MENDOZA	14	54
WILLIAM HILL MERLOT, CALIFORNIA	15	56
VINTAGE COWBOY ZINFANDEL, SAN LUIS OBISPO	15	56
VANISHING POINT CABERNET SAUVIGNON, NAPA	28	98
SQUIRT GUN CABERNET SAUVIGNON, NAPA	16	62

ADDITIONAL WINES FOR THE TABLE

WE PROUDLY OFFER ADDITIONAL WINES BY THE BOTTLE FROM OUR RESERVE LIST AVAILABLE AT MORELS FRENCH BISTRO AND STEAKHOUSE. PLEASE ASK YOUR SERVER FOR DETAILS

OWNERS AND PROPRIETORS | CHARLES PASTRON & SAL CASOLA

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