IRON RAIL
BREWING
DOWNTOWN • TOPEKA, KS

MENU

BREWERY & MIDWEST COMFORT FOOD

Gluten Sensitive Options Available!

APPETIZERS

FRIED PICKLES 11.50
Beer-battered pickles with house-made buttermilk ranch.

CHICKEN WINGS 15.50
Full order bone-in wings, celery, and bleu cheese or ranch. Choice of sauce: BBQ, Buffalo, Chipotle BBQ, Honey Sriracha or house rub: Nashville HOT, Habanero Hot Lips, Jamaican Jerk.

CHICKEN TENDERS 12.50
Three hand-breaded jumbo chicken tenders, naked or tossed in choice of sauce: BBQ, Buffalo, Chipotle BBQ, or Honey Sriracha.

PRETZEL TWISTS 11.50
Soft pretzel twists direct from Farm To Market Bread Co., lightly salted with IRB Beer cheese sauce.

NACHO FRIES 15.50
House-cut fries, smoked pulled pork, IRB Beer cheese sauce, diced tomatoes, jalapeños, green onions, and sour cream.
Add sliced avocado +$2

CHEESE BALLS 12.50
Hand-breaded Parmesan cheese, mozzarella cheese, and cheddar cheese with house-made spicy marinara.

SPINACH DIP 9.50
Baked spinach, parmesan cheese, and cream cheese topped with provolone cheese, parmesan cheese, and tomatoes with fresh baked flat bread.

BIG PIG RIG 10.50
Thick-cut smoked bacon with maple syrup and house-made peanut butter sauce.

SIDES

MAC & CHEESE	5
HOUSE-CUT FRIES	5
GREEN BEANS	4
STEAMED BROCCOLI	4
DIRTY RICE	4
COLESLAW	4
BAKED BEANS	4
HUSH PUPPIES	5
CORN	4
MASHED POTATOES	4
POTATO SALAD	4
FRIED OKRA	4

CHECK OUT OUR FAVORITES!

BARBECUE

Served with one side and dill pickles

THE ENGINEER SANDWICH 18.50
Smoked pulled pork, smoked sliced turkey, slow-smoked burnt ends, coleslaw, and a fried onion ring on a toasted brioche bun drizzled with our house-made chipotle BBQ sauce.

BRISKET CHIMICHANGA 17.50
Fried flour tortilla, chopped prime brisket, IRB chili, IRB cheese sauce, pepper jack cheese, sour cream, and green onions - No pickles Included.

BRISKET SANDWICH 16.50
Chopped prime brisket on a toasted brioche bun.
Try it Carolina style with coleslaw on top +$1

PULLED PORK SANDWICH 15.50
Smoked pulled pork on a toasted brioche bun.
Try it Carolina style with coleslaw on top +$1

TURKEY SANDWICH 15.50
Smoked sliced turkey on a toasted brioche bun.

THREE LITTLE PIGS SANDWICH 16.50
Smoked pulled pork, chopped bacon & ham tossed in BBQ sauce with provolone cheese and a fried onion ring on toasted sourdough bread.

EL JEFE SANDWICH 19.50
Chopped prime brisket, jalapeño cheddar sausage, pepper jack cheese, a fried onion ring, and BBQ sauce on a toasted brioche bun.

BABY BACK RIBS PLATE 21
Smoked baby back ribs brushed with BBQ sauce with brioche toast - 6 bones.

BURNT ENDS PLATE 22.50
Slow-smoked burnt ends with brioche toast.

BRISKET PLATE 18.50
½ lb of chopped prime brisket with brioche toast.

PULLED PORK PLATE 17
½ lb of smoked pulled pork with brioche toast.

TURKEY PLATE 17.50
½ lb of smoked sliced turkey with brioche toast.

JALAPEÑO CHEDDAR SAUSAGE PLATE 15.50
½ lb. of jalapeño cheddar sausage with brioche toast.

TWO MEAT PLATE 22
Choice of two meats with brioche toast: ¼ lb of chopped prime brisket, slow-smoked burnt ends, smoked sliced turkey, smoked pulled pork, jalapeño cheddar sausage, or three ribs.

ENTRÉES

CHICKEN FRIED CHICKEN 17
Hand-breaded chicken breast over mashed potatoes, covered in white country gravy with a side of corn.

FRIED CATFISH 16
Cornmeal-breaded catfish, house-cut fries, coleslaw, and hush puppies. Served with house-made remoulade dipping sauce.

ATLANTIC SALMON 21
Grilled salmon filet with Honey Garlic Glaze, dirty rice, and steamed broccoli.

FISH & CHIPS 20
IRB Beer-battered cod, house-cut fries, and coleslaw. Served with house-made remoulade dipping sauce.

BBQ MAC & CHEESE 16
Mac & cheese with choice of chopped prime brisket, smoked pulled pork, or smoked pulled chicken drizzled with BBQ sauce.

CHICKEN BACON MAC AND CHEESE 16
Mac & Cheese topped with a hand-breaded jumbo chicken tender, thick-cut smoked bacon, drizzled with BBQ sauce.

IRB CHILI 8
Slow-smoked burnt ends, chopped prime brisket, IRB Beer, shredded cheddar cheese, and green onions. Served with crackers.

STREET TACOS 15.50
Three flour tortillas, choice of chopped prime brisket, smoked pulled pork, or smoked pulled chicken, coleslaw, and house-made BBQ ranch dressing. Served with house-cut fries.

CHICKEN FRIED STEAK 17
Hand-breaded cubed steak fried. Served with mashed potatoes, corn, and white country gravy.

HOUSE SMOKED MEATLOAF 15
Smoked meatloaf over mashed potatoes, covered in au jus brown gravy with side of corn.

CONNECT WITH US ONLINE

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES

All sandwiches served with house-cut fries

Bacon + $2, Sliced Avocado + $2,
Gluten-Free Bun + $1.50

TURKEY APPLE BRIE SANDWICH 17
Smoked sliced turkey, melted Brie cheese, Granny Smith apples, and bacon on a toasted brioche bun. Served with house-made honey mustard.

TOP CITY CHEESESTEAK 17.50
Chopped prime brisket and sautéed peppers & onions with choice of provolone cheese or IRB Beer cheese sauce on a toasted hoagie bun.

BLT SANDWICH 13.50
Thick-cut bacon, lettuce, tomato, and house-made garlic aioli on brioche toast. Add sliced avocado +$2

HIGH RAIL BURGER 15
Two smashed 4 oz beef patties, cheddar cheese, lettuce, tomato, onion, and pickles on a toasted brioche bun. Add bacon +$2
Try Molly's Kitchen Plant-Based Patty · No Upcharge

SO-CAL CHICKEN SANDWICH 16
Grilled chicken breast, melted provolone cheese, bacon, sliced avocado, lettuce, tomato, onion, and pickles on a toasted brioche bun.

BRISKET GRILLED CHEESE 16.50
Chopped prime brisket, house-made tomato jam, and melted provolone cheese on grilled sourdough bread.

CRISPY CHIPOTLE BBQ CHICKEN 16.50
Hand-breaded chicken breast fried and tossed in our house-made chipotle BBQ sauce, lettuce, tomato, onion, and pickles on a toasted brioche bun.

IRON RAIL CLUB SANDWICH 16
Bacon, ham, smoked turkey, lettuce, tomato, and house-made garlic aioli on brioche toast.

SALADS

Add Chicken + $4.50, Salmon + $9, Sliced Avocado + $2

Dressings:
Buttermilk Ranch, BBQ Ranch, Baja Ranch, Honey Mustard, Strawberry Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Caesar, Oil & Vinegar

SOUTHWEST CHICKEN SALAD 10/15
Assorted greens, smoked pulled chicken, black bean corn salsa, shredded cheddar cheese, and crispy tortilla strips with house-made BBQ Ranch dressing.

SPINACH STRAWBERRY SALAD 9/12.50
Fresh spinach, mixed greens, romaine lettuce, strawberries, smoked pulled chicken, bleu cheese crumbles, and candied pecans wtih house-made strawberry vinaigrette.

CHICKEN CAESAR SALAD 9/12.50
Romaine lettuce, grilled chicken breast, Parmesan cheese, and croutons tossed with caesar dressing.

COBB SALAD 10/15
Romaine lettuce, mixed greens, smoked pulled chicken, sliced hard-boiled egg, bleu cheese crumbles, chopped bacon, and diced tomatoes with choice of dressing.
Add sliced avocado +$2

KIDS

Kids' Meals served with house-cut fries and a drink
Ages 12 & Under

HAMBURGER 8
4 oz smashed patty served on a toasted brioche bun.

PORK SLIDER 8
Smoked pulled pork served on a slider bun.

GRILLED CHEESE 8
American cheese with brioche toast.

CHICKEN TENDERS 8
Two hand-breaded chicken tenders with house-made ranch.

MAC & CHEESE 8

DESSERTS

SKILLET BROWNIE 9
Brownie with salted caramel ice cream; topped with candied pecans and caramel & chocolate drizzle.

PEACH COBBLER 8
Peaches, brown sugar, and oats with salted caramel ice cream. Topped with caramel drizzle.

DRINKS

SODA

LEMONADE
Other flavors available!

SODA WATER

ICED TEA

COFFEE

WE CATER!

VOTED BEST CATERER 3 YEARS RUNNING!

BRING IRON RAIL BREWING TO YOUR NEXT EVENT.
CATERING SERVICES AND EVENT SPACE RENTAL.
GET MORE INFO AT: EVENTS@IRONRAILCATERING.COM

V0126