



5 S. San Francisco St.
Flagstaff, AZ 86001
928-779-BREW(2739)

The “Yard” yarn.

They say attitude is everything in life, and back in the day Beaver Street Brewery owner’s Winnie and Evan Hanseth knew how to go with the flow, but they needed a little elevation in their lives.

So in 1994 the couple left their jobs as a computer programmer and mechanical engineer headed back home to Arizona and poured their skills into a new venture opening Beaver Street Brewery in downtown Flagstaff.

Sixteen years later, and only one block away from Beaver Street Brewery, the couple restored one of the last standing buildings from Flagstaff’s lumber era and created the Lumberyard Brewing Company.

Thus expanding their brewery to allow for distribution of their award winning beers to the laid back fun loving locals of Northern Arizona.

**At the “Yard” it’s not just about the attitude,
it’s all about the “altitude”.**

Cheers.

Wings

All our wings are served "dry" with your choice of sauce "on the side".

You decide how much sauce to toss or dip!

All wings come with Carrots & Celery and your choice of Ranch or Creamy Bleu Cheese Dressing.
Extra Sauce, Dips or Dressing. Only! .59

Sauces, Dips & Dressings

Mild

Chipotle Ranch Dressing
Cilantro Lime Dressing
24 Karat Mustard BBQ
Yard BBQ Sauce

Medium

Cajun "Dry Rub" Seasoning
Buffalo
Thai Angel
Rick's Honey BBQ
Red Ale BBQ

Hot

Hot Buffalo
Smokin' Hot BBQ Sauce

Very Hot

Ring of Fire (5-star)

*** no returns accepted ***

Boneless Wings

Counts equivalents only,
boneless wings by weight.

10 ct - 9.99 1 sauce
20 ct - 17.99 2 sauces
35 ct - 27.99 3 sauces
50 ct - 36.99 4 sauces
100 ct - 68.99 8 sauces

Chicken Wings

10 ct - 11.59 1 sauce
20 ct - 21.99 2 sauces
35 ct - 34.99 3 sauces
50 ct - 46.99 4 sauces
100 ct - 87.99 8 sauces

Crispy Tofu Bites

10 ct - 8.99 1 sauce
20 ct - 15.99 2 sauces
35 ct - 25.99 3 sauces
50 ct - 34.99 4 sauces

Noshing

Ceviche de Verduras (Vegetarian)

A tangy vegetarian blend of hearts of palm, tomato, red onion, jalapenos, cucumber, fresh cilantro, lime juice, and topped with avocado slices. Served with fresh corn tortilla chips. 8.99

Black Bean Hummus Jar

Spicy black bean hummus layered with our flavorful cilantro pesto and topped with marinated queso fresco cheese. Served with fresh corn tortilla chips. 8.99

Bavarian Pretzel Platter

Five large, warm pretzel sticks served with a creamy beer cheese sauce topped with our own fresh salsa for dipping. 8.99

Southwestern Spin Dip

Think of the hot creamy spinach artichoke classic gone southwest style. We twisted it, tweaked it and came out with a tasty oven-baked dish of hot gooey goodness served with fresh corn tortilla chips. 9.99

Irish Egg Rolls

Our twist on the Reuben Sandwich. Corned beef, sauerkraut, carrots and Swiss cheese rolled in an egg roll wrap and deep fried. Served with a side of Russian dressing and our amazing mustard sauce. 10.99

Deep Fried Big Mac n' Cheez Balls (10 ct)

No really, we take our rich 3 cheese smothered penne pasta, roll it up and coat it with crispy panko breadcrumbs then flash-fry them to a crunchy perfection. Served with our creamy ranch dressing and Thai angel sauce for dipping. Sinfully simple! 9.99

Nacho's de los Taproom

Crispy corn tortilla chips smothered in shredded Colby jack cheese, diced tomatoes, green onions, black olives, pickled and fresh jalapenos then garnished with fresh cilantro, sour cream and served with homemade salsa and guacamole on the side. 10.99

Topped with all meat chili, seasoned chicken, or seasoned pork - add 2.29 With black beans - add 1.29

Soup, Chili and Fries

Soup or Chili is served with your choice of (1):

Saltine crackers, corn tortilla chips, southwestern corn bread, or Texas Toast.

Homemade Soup of the Moment

Bowl (10 oz.) 5.79 Large Bowl (18 oz.) 7.99

Lumberyard Chili

Our chili is all meat, medium heat and simmered with our award winning red ale.

Bowl (10 oz.) 7.99 Large Bowl (18 oz.) 10.99

Topped with: (pick 2) - shredded Colby jack cheese, sour cream, diced red onions, diced green onions, fresh cilantro, fresh jalapeno's, pickled jalapeno's, black beans or homemade salsa.

Additional toppings - .59 each

If you want to crank it up we offer 5 Tabasco flavors.

"The Mess" - Served on Pizza Rounds

Our version of Poutine, hot fries smothered in rich brown gravy, topped with creamy queso fresco cheese and garnish with diced green onion. Large 7.99 (13") Huge 10.99 (15")

Chili Cheese Fries - Served on Pizza Rounds

Hot fries, all meat chili, melted Colby jack cheese garnished with diced green onion.
Large 9.99 (13") Huge 12.99 (15")

Cheese Fries - Served on Pizza Rounds

Hot fries, melted Colby jack cheese and garnished with diced green onion. Large 7.99 (13") Huge 10.99 (15")

Just Fries

Side 2.69 Large 5.79 Huge 8.99

Onion Rings

Side 4.59 Large 7.99 Huge 11.99

Sandwiches, Burgers and Mac'

All of our sandwiches, burgers and Mac' are served with your choice of (1) of the following sides:

French Fries	Creamy Diced Red Potatoes	Potato Salad	BBQ Beans
Mac n' Cheez	Fresh Steamed Vegetables	Cole Slaw	Sauerkraut

Substitute the side for one of the following: Onion Rings add - 1.19 House side salad add - 2.29

Add extra Cheese to any of the sandwiches - .59

Cheddar, Pepper Jack, Provolone, Swiss, or Bleu Cheese Crumbles

California Tri-Tip Sandwich*

Our favorite! USDA Choice Tri-tip steak, grilled to medium-rare, sliced and served on our toasted French roll and topped with our Yard BBQ sauce. 12.59

For a hotter version, ask for our Smokin' Hot BBQ Sauce.

BBQ Pulled Pork

Succulent slow-roasted pulled pork heaven smothered with our Yard BBQ sauce topped with our creamy coleslaw. Served on a toasted onion Kaiser roll. 11.59

For a hotter version, ask for our Smokin' Hot BBQ Sauce.

Tombstone Grilled Chicken

Thick sliced grilled chicken breast, topped with pepper jack cheese, bacon, avocado fan, lettuce, tomato and chipotle aioli. Served on a toasted Telera bun. 12.59

The Reuben/Rachel Classic

Reuben style (sauerkraut) or Rachel Style (Coleslaw) Your choice of corned beef or pastrami.

Served traditionally, grilled on seeded rye bread with Swiss cheese and Russian dressing. 12.59

Hummus Reuben (Vegetarian)

Unbelievably tasty! Black bean hummus, caramelized onions, roasted red peppers, Swiss cheese, topped with shredded lettuce and Russian dressing all grilled on seeded Rye bread. 10.49

Crunchy Shrimp Po' boy

Succulent deep-fried beer battered shrimp served on our toasted French roll with shredded lettuce, tomato, red onions and a zesty remoulade sauce. 11.99

Substitute grilled shrimp add - 1.19

Hot Italian Beef

Mouth watering roast sirloin of beef. Served on a toasted French roll with a rich beef au jus on the side. 11.59

Served with (pick 1): - French (au jus only)

- Hot (spicy giardiniera)

- Sweet (grilled red and green peppers)

Make it an Italian combo add a:

1/2 Polish Sausage or 1/2 Hot Link add - 1.59

Burgers Choose:

- 1/3 lb. USDA Choice ground beef patty cooked to medium*

- 1/3 lb. ground Turkey Breast patty

- Gardein™ Vegetarian patty

Served on potato Kaiser rolls.

Lettuce, tomato and red onion on request.

Brew House Cheeseburger

Served with cheddar cheese . 11.59 Add chili - 1.39

Make it a double meat cheese burger add - 3.29

Vietnamese Burger

Our National Award winning burger! Our burger topped with Char siu pork, pepper jack cheese, pickled diakon and carrots, julienned jalapenos, cucumbers, cilantro, sriracha aioli and served on a Bolillo bun. 12.59

Texas Burger

Double slices of bacon, pepper jack cheese, roasted poblano chilies, fried onions, shredded lettuce, Yard BBQ sauce on Texas toast. 12.59

Lava Burger

Grilled jalapeno's, cream cheese, sriracha hot sauce and salsa verde. 12.59

Sunrise Burger

Fried egg, cheddar cheese, double bacon on Texas toast. 12.59

Santa Fe Burger

Sliced Avocado, green chilies, salsa verde and pepper jack cheese. 12.59

Bacon Bleu Burger

Double slices of bacon and melted bleu cheese. 12.59

Patty Melt

Grilled Rye bread, Swiss cheese and sautéed onions. 12.59

Herbivore Burger

Gardein™ vegetarian patty, provolone cheese, guacamole, vegetarian ceviche, and a drizzle of sriracha hot sauce. 12.59

Big Mac n' Cheez

Our twist on this family favorite! Hearty penne pasta is folded into our creamy 3 cheese blend, then oven-baked for a rich gooey treat. 11.59

Favorite add-ons: - diced tomatoes, blue cheese crumbles, pickled jalapenos or roasted poblano chilies - .59 each

Or top with your favorite meat: diced bacon, BBQ pulled pork, BBQ shredded chicken, tri-tip or all meat chili - 2.29 each

Salads

All salads are served with “dressing on the side”.

Greek Cucumber Vinaigrette, Ranch, Cilantro Lime Vinaigrette, Chipotle Ranch, Maple Honey Mustard, Balsamic Vinaigrette, Citrus Hefeweizen Vinaigrette, Bleu Cheese, Russian

Tri-Cobb Salad*

Grilled Tri-tip steak, mixed greens, bleu cheese crumbles, sliced hard boiled egg, tomato, red onion, bacon, and an avocado fan. Regular 12.59 Family 16.99

Southwest Salad

Warm seasoned shredded chicken and pork, over mixed greens, black beans, corn kernels, queso fresco cheese, black olives, red onion, tomatoes, and topped with an avocado fan and corn tortilla strips. Regular 12.59 Family 16.99

Greek Salad

Flavorful mixed greens with red and green bell pepper, tomatoes, cucumbers, red onions, Kalamata olives, feta cheese crumbles served with our tangy Greek Cucumber Vinaigrette salad dressing on the side. Regular 10.49 Family 13.99
For an even heartier salad add Gyro meat!

Harvest Salad

Red grapes, dried cherries, cucumber, shredded carrots, green onion, spiced candied almonds, bleu cheese crumbles atop fresh spring mix served with our tasty Citrus Hefeweizen Vinaigrette salad dressing on the side. Regular 10.49 Family 13.99

House Salad

Mixed greens, green and red peppers, carrots, red onion, cucumber, tomato and shredded Colby jack cheese. Side 3.99 Regular 9.29 Family 11.99

Add your choice of (1): Grilled tri-tip* steak, seasoned chicken breast, Gyro meat or boneless wings: Side 1.79 Regular 2.39 Family 3.39

Sweet Stuff

Banana Pudding

A mason jar full of decadent pudding, bananas, vanilla wafers, and whipped cream. 5.59
Take it to-go for 1.00 more.

Vanilla Ice Cream

Topped with chocolate syrup or our porter caramel sauce. 3.79

Brownie Sundae

Our homemade brownie topped with vanilla ice cream, whipped cream and our porter caramel sauce. 5.39

Popsicles

Bomb Pop. 1.79

Beverages

Pepsi, Diet Pepsi, Mist Twist, Dr. Pepper	2.59	Hot Chocolate	2.59
Mt. Dew, Ginger Ale		Lemonade	2.59
Italian Cream Sodas: Vanilla, Root Beer,	2.99	Strawberry Lemonade	2.79
Orange and Strawberry		Refills	.50
Refills	.50	Juices - Apple, Orange, and	2.79
Sioux City Sarsaparilla	2.99	Cranberry	
Sioux City Prickly Pear	2.99	Milk	2.59
Iced Tea - Regular, Sweet or Green	2.59	San Pellegrino (16.9 oz.)	3.29
Hot Tea - Green, Orange Spice,	2.59	Acqua Panna Still Water (16.9 oz.)	3.29
Chamomile, or English Breakfast		Perrier (11.0 oz.)	2.79
Premium Ground Coffee	2.59		

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Lumberyard Beers

We serve 10 to 12 types of ales/lagers at a time.

Please check our beer boards, beer menus or ask your server for the current innovations on tap.

Railhead Red Ale - 2009 GABF Gold - 2010 World Beer Cup Silver - 2013 World Beer Cup Silver
This handsome ale is produced by balancing a selection of crystal and caramel malts with moderate hops. The result is a rich full bodied and satisfying brew. ABV 5.8% IBU 50

Flagstaff I.P.A. - 2012 GABF Gold - 2010 GABF Bronze - 2009 GABF Silver - 2010 World Beer Cup Bronze
A stronger, more heavily bodied ale with a dramatic hop bitterness. The blend of English and American hops make this copper colored ale pleasing for India pale ale lovers. ABV 6.1% IBU 90

Knotty Extra Pale Ale - 2013 GABF Gold - 2014 World Beer Cup Silver - 2016 World Beer Cup Bronze
This American Pale Ale is crisp and refreshing with light malt flavors. It is accompanied with a firm hop bitterness and aromas that make this the perfect beer. ABV 5.4% IBU 40

Diamond Down Lager

This Bavarian style lager has an alluring pale golden color that highlights the clean, crisp, hop-spicy flavor that is slightly bitter with malty overtones. Easy drinking and approachable make this a entry level craft beer. ABV 5.0% IBU 25

Humphrey's Hefe

This German style wheat beer is gently hopped, unfiltered, highly effervescent and yeasty with a slightly sour flavor and aroma suggestive of cloves and bananas. ABV 5.6% IBU 25

Red Rock Raspberry - Our extremely popular light fruit ale is exhilarating and satisfying with a pleasing aroma with soft raspberry notes. ABV 4.4% IBU 20

Seasonal and Special Brews

From time to time our talented brewers will follow their imaginations and create truly inspired specialty brews.

ABV = Alcohol by Volume IBU = International Bittering Units

Happy Hour Pints 3.75 - Monday-Friday 2pm-6pm

(excluding "Premium" and guest beers)

Pints 5.50 Imperial Pints (20 oz.) 6.50 Pitchers 16.50
Half Pints 3.50 Tasters 1.75

LUMBERYARD CANS TO-GO

Single 2.75
6 Pack 9.50
12 Pack 16.99
Case 32.99

GLASS GROWLERS

1/2 Gallon Growler 17.50
Refill 12.50

LUMBERYARD BOMBERS

TO-GO

22 oz. Bottles

"Regular Bombers" - 4.25
"Premium Bombers" - 7.50

KEGS OF RED, IPA OR PALE

15.5 Gallon Keg 146.50
5.16 Gallon Keg 66.99

SPECIAL ORDERS OF KEGS
TAKEN FOR ADDITIONAL
STYLES OF BEER

PLEASE GIVE US 24 HOURS NOTICE

The Wines

White Wines

Coastal Vines Chardonnay (California) 6.75 22.50
Hess Monterey Chardonnay (California) 9.50 34.00
Citra Pinot Grigio (Italy) 6.75 22.50
Nobilissima Pinot Grigio (Italy) 8.25 29.00
Burgan's Albarino (Spain) 11.00 40.00
Santa Ema Sauvignon Blanc (Chile) 6.75 22.50
The Seeker (Germany) 8.00 28.00

Sweet Blush Wine

Montevina White Zinfandel (California) 6.75 22.50

Dry Blush Wine

Calcu Rose (Chile) 9.50 34.00

Red Wines

Coastal Vines Cabernet Sauvignon (California) 6.75 22.50
Avalon Cabernet Sauvignon (California) 8.25 29.00
Coastal Vines Pinot Noir (California) 6.75 22.50
Angeline White Label Pinot Noir (California) 8.50 30.00
The Crusher Merlot (California) 9.75 35.00
Shoofly Shiraz (Australia) 9.00 32.00
Norton Malbec (Argentina) 7.75 27.00
Hey Mambo Sultry Red (California) 7.75 27.00
Renwood BBQ Zinfandel (California) 9.50 34.00
Vina Zaco Temperanillo (Spain) 9.00 32.00

Bubbles

William Wycliff Brut (California) 4.50 16.50
Jaume Serra "Cristalino" (Spain) 26.00

Sangria

Half Liter (serves 1-2) - 7.00
Liter (serves 2-4) - 12.00

Red Wine Sangria

House made Red Wine Sangria with blueberries, blackberries, and a splash of lemon-lime soda.

White Wine Sangria

House made White Wine Sangria with red grapes, lemon slices, and a splash of apple juice.