Welcome thirst seekers, hop gazers, palate pushers and style defiers. This is the New Realm. Where tradition is not lost on innovation. Nor is quality sacrificed for the sake of experimentation. Here, we welcome you to seek what you thirst (whatever that might be). So, come one, come all, and find your place in the New Realm.

Perfect for Sharing!

Bites

**Hand-Twisted Bavarian Pretzel** 8
House-made, wood-fired Bavarian Pretzel made fresh, with beer & Jalapeño Mustard Sauces (V)

**Blistered Shishito Peppers** 10
Sesame Seeds, Ginger Aioli (V, G)

**Spicy Buffalo Chicken Wings** 14
10 Pieces, Crunchy Vegetables, Ranch & Blue Cheese Dressing (G)

**Spicy Korean Cheek Buns** 12
Collard Greens, Kimchi Mayo
<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BBQ SHRIMP OPEN-FACED TACOS</strong></td>
<td>12</td>
</tr>
<tr>
<td>Pickled Onions, Avocado Crema, Queso Fresco</td>
<td></td>
</tr>
<tr>
<td><strong>SPANISH-STYLE TOMATO BRAISED PORK MEATBALLS</strong></td>
<td>16</td>
</tr>
<tr>
<td>Four pieces, Geechie Boy Grits, Basil, Mozzarella Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>CHEDDAR CRUSTED MAC &amp; CHEESE</strong></td>
<td>11</td>
</tr>
<tr>
<td>Elbow Pasta, Belgian Amber Glaze (v)</td>
<td></td>
</tr>
<tr>
<td><strong>ASIAN-STYLE LOADED FRIES</strong></td>
<td>10</td>
</tr>
<tr>
<td>Char Siu Pork, Sriracha, Cilantro, Garlic-Miso Mayo</td>
<td></td>
</tr>
<tr>
<td><strong>GEOGRIA PEANUT HUMMUS</strong></td>
<td>11</td>
</tr>
<tr>
<td>Radishes, Olive Oil, Sea-Salt Lavash (v)</td>
<td></td>
</tr>
</tbody>
</table>

**FROM OUR HOP GARDEN**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROMAINE &amp; TUSCAN KALE CAESAR</strong></td>
<td>10</td>
</tr>
<tr>
<td>Parmesan Croutons, Garlic Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>BREHOUSE COBB SALAD</strong></td>
<td>18</td>
</tr>
<tr>
<td>Tucker Farm Mixed Lettuces, Hazy Beer Vinaigrette, Smoked Chicken, Nuskie Bacon, Avocado, Boiled Egg, Tomato, Cucumber, Thomasville Tomme</td>
<td></td>
</tr>
<tr>
<td><strong>WOOD ROASTED BEEN &amp; CARROT</strong></td>
<td>13</td>
</tr>
<tr>
<td>Cashew-Chili Crisp “Yogurt”, Miso Verde, Euphonia Pickled Mustard Seeds (ve,g)</td>
<td></td>
</tr>
</tbody>
</table>

**ADDITIONS:**
- Beer Can Pulled Chicken 7
- Blackened Shrimp 8

**BIGGER BITES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FREE-RANGE ROASTED TURKEY</strong></td>
<td>14</td>
</tr>
<tr>
<td>Smoked Turkey, White Cheddar, Turkey Bacon, Arugula, White BBQ Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>HAND-PRESSED CUBAN</strong></td>
<td>13</td>
</tr>
<tr>
<td>Pork Belly, Swiss Cheese, Mustard, House-made Sour Pickles</td>
<td></td>
</tr>
</tbody>
</table>

**BETWEEN THE BREAD**

All sandwiches & burgers are served with a choice of Fresh Greens, Caesar, or fries.

<table>
<thead>
<tr>
<th>Dish</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>“B-ATL” GRILLED CHEESE</strong></td>
<td>12</td>
</tr>
<tr>
<td>Bacon, Thomasville Tomme, Tomatoes, Arugula</td>
<td></td>
</tr>
<tr>
<td><strong>BLACKENED SHRIMP ROLL</strong></td>
<td>13</td>
</tr>
<tr>
<td>Citrus Tartar, Potato Bun</td>
<td></td>
</tr>
</tbody>
</table>
BURGERS YOUR WAY

RADEGAST BURGER* 14

House-Ground Prime Double Beef Burger
White Cheddar, House-made Sour Pickles, Special Sauce, Brioche Bun

ULTIMATE WAGYU BURGER* 15

Premium Wagyu Beef Burger
House-Made Cheddar Fondue, Dunkel Bacon Sauce, Beefonaise, Lettuce, Tomato, Onion Brioche Bun

BEYOND BURGER® 16

Revolutionary Plant-Based Burger
White Cheddar, House-made Sour Pickles, Special Sauce, Brioche Bun (v)

BRATWURST & BEYOND

PINE STREET MARKET BEER BRATWURST 13

Caramelized Red Onion Marmalade, House-made Potato Bun
Choose Your Topping: “Sweet & Sour” Kraut ~or~ Giardiniera

MAIN EVENTS

*HAWAIIAN STYLE AHI TUNA POKE 18

Sushi Rice, Avocado, Bok Choy, Miso Mayo, Ginger Dressing

BEER CAN SMOKED CHICKEN 20

Springer Mountain Farms Half Chicken
Hazy Like A Fox Beer Glaze, Field Pea & Bacon Summer Succotash, Garlic Mashed Potatoes

new!

BEEF BIRRIA DE RES TACOS 18

3 Birra Style Braised Beef Brisket Tacos with Jus, El Milagro Tortillas and Oaxaca Queso, Sofrito Black Beans, NRB Hopped Chili-Lime Elote Street Corn

WOOD-FIRED PIZZAS
MARGHERITA  16
San Marzano Tomato, Mozzarella,
Torn Basil (v)

BUFFALO CHICKEN PIZZA  19
Alfredo, Mozzarella Di Bufala Parmesan
Reggiano, Hot Buffalo Chicken, Ranch

SWEETS

CAMPFIRE S’MORES  8
Chocolate Mousse, Graham Cracker,
Hazelnut Croquant, Strawberries

HOUSE-MADE ICE CREAM SANDWICH  6
Ask your server for today’s flavors

RED BULL PRODUCTS AVAILABLE:
Red Bull (Energy, Sugarfree, Tropical,
Tangerine, & Seasonal)
Other Beverages: Ask your server about our
selection of Coca Cola products, coffee and tea

GARDEN BIANCO PIZZA  18
Alfredo, Bufala Mozzarella, Parmesan
Reggiano, Caramelized Onions, Ricotta,
Roasted Summer Veggies (v)

MEAT HEAD  20
Meatballs, Pepperoni, Ham, Sausage

HOUSE-MADE MILKSHAKES  6
Vanilla, Chocolate, Strawberry,
Ask your server for today’s special flavors

KING OF POPS POPSICLES  4
Blackberry Ginger Lemon, Chocolate Sea Salt,
Raspberry Lime
The New Realm Menu

Executive Chef Megan Brent pulls inspiration from Mitch Steele’s world-class beers, Atlanta’s compelling food scene and local farms to create an approachable menu rooted in tradition. Her blend of global flavors and southern technique pairs comfortably with the restaurant’s inviting setting for area neighbors and guests.

Our Team
Mitch Steele, Brewmaster
Jeff Tryzbiak, General Manager
Megan Brent, Executive Chef

Thanks to our local food partners
Springer Mountain Farms
Tucker Farms • High Road Craft Ice Cream
South East Family Farms • Ashland Farms

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