

Byway Brewing Company  
2825 Carlson Drive  
Hammond, IN 46323



**219-844-5468**  
[www.bywaybrewing.beer](http://www.bywaybrewing.beer)

**WE ARE OPEN FOR FOOD & BEER CURBSIDE OR IN-STORE PICKUP  
AND OXBOW LANDING DELIVERIES**

Dear Byway Brewing Guests & Oxbow Neighbors,

Indiana Governor Eric Holcomb has ordered that all Indiana restaurants close their dining rooms to the public effective immediately and until Tuesday, April 7th.

**BYWAY IS OPEN FOR CURBSIDE & CARRY OUT PICK-UP  
AND DELIVERIES TO OXBOW LANDING HOTELS AND OFFICE BUILDINGS**

**Tuesday – Saturday: Noon until 7:00 PM**  
**Sunday - Monday: Closed**

**(hours in effect until the temporary COVID-19 restrictions are lifted)**

**To order**, please call our taproom at **219-844-5468** and let us know if you'll be picking up at Byway or if you'd like your order **delivered in the Oxbow Landing neighborhood**. If picking up, you can come into our taproom to pick up your order or you can call us from our parking lot at 219-844-5468 and we'll run your order out to your vehicle.

**SELECT FROM OUR FOOD & BEER MENUS BELOW**

Please stay tuned to our website at [www.bywaybrewing.beer](http://www.bywaybrewing.beer) and our social media outlets for updates as these special circumstances unfold.

**We are also offering 25% OFF ALL CARRY-OUT BEER (4-pls & crawlers)**

# BYWAY BREWING

## **Goldblatz– Golden Ale – 5.5% ABV – 15 IBUs**

Light-to-medium bodied, crisp and mildly fruity and is sure to become as familiar with Regionites as the classic film, *A Christmas Story*, based on Jean Shepherd's roots.

\$1.50 4 oz. \* \$5 pint \* \$9 Crowler

## **Orange is the new Wheat – Orange Wheat – 5% ABV – 20 IBUs**

Crisp and refreshing with the equivalent of 120 oranges per barrel in this hazy wheat beer.

\$2.00 4 oz. \* \$6.00 pint \* \$12.50 Crowler

## **Rust Belt – Amber Ale – 5.4% ABV – 30 IBUs**

This easy-drinkin', beautifully clear amber ale has biscuit notes from pale ale malt balanced by earthy and piney notes from the Magnum, Crystal, and Cascade hops from Hop Head Farms in Michigan.

\$1.50 4 oz. \* \$5.00 pint \* \$10 Crowler

## **Cryo The Hopp – American Pale Ale w/ Lactose - 5% ABV – 15 IBUs**

We double dry hop this beer to give off grapefruit, passion fruit, lychee notes from Citra and Amarillo cryo hops smuggled in from a frozen galaxy far, far away. With lactose providing a tinge of unfermentable sweetness, this American Pale Ale is sure to satisfy your insatiable appetite for hops.

\$2.00 4 oz. \* \$6.00 pint \* \$12.50 Crowler

## **Mango Cryo The Hopp – Mango Milkshake American Pale Ale – 5% ABV – 15 IBUs**

We take our Cryo The Hopp and add mango puree and Madagascar vanilla to make this a juicy milkshake pale ale.

\$2.25 4 oz. \* \$6.50 pint \* \$13.50 Crowler

## **CHI.P.A. – American IPA – 6.5% ABV – 65 IBUs**

American-style IPA that uses Simcoe, Mosaic, Citra and Hallertau Blanc hops to produce refreshing tangerine notes and a lasting finish.

\$2.00 4 oz. \* \$6.00 pint \* \$12.50 Crowler

## **Overdue – Double IPA – 7.9% ABV – 53 IBUs**

This DIPa is a big hop bomb explosion of Citra and Galaxy hops. It has a nice medium body from the dash of oats in the grain bill with a smooth mouthfeel. It's accompanied with a triple dry hop of more Citra and Galaxy hops to give it an abundance of tropical fruit aroma.

\$2.50 4 oz. \* \$6.50 pint \* \$15 Crowler

## **Byway to Hell – Double IPA – 9% ABV – 85 IBUs**

No stop signs, speed limits....no coast is gonna slow this Double IPA down. Intense, complex tropical fruit, citrus and pine flavor and aroma from Citra, Amarillo, Centennial, and Chinook hops combine with big maltiness and a hint of caramel in this well-balanced high voltage IPA.

\$3.00 4 oz. \* \$6.50 tulip \* \$18 Crowler

## **Rare Eagle – White Stout w/ coffee and chocolate – 7% ABV – 30 IBUs**

This white stout is infused with a blonde espresso roast, followed by layers of chocolate with a creamy finish due to the addition of milk sugars.

\$2.50 4 oz. \* \$6.00 tulip \* \$15 Crowler

## **The Recluse – Brown Ale – 5.5% ABV – 30 IBUs**

Medium-bodied London-style brown ale gets its deep brown color and flavor notes from caramel and chocolate malts and silky smoothness from flaked oats that you can curl up with during the cold winter months.

\$1.50 4 oz. \* \$5.00 pint \* \$10 Crowler

## **Blak Star Marshmallow – Milk Stout with Marshmallow– 7.1% ABV – 45 IBUs**

This milk stout, also referred to as a sweet stout or cream stout, gets its roasty aroma, near black appearance and cream rich sweetness from chocolate and black barley malts and milk sugar. Oh yea, and we add marshmallow to this!

\$2.00 4 oz. \* \$6.00 pint \* \$12.50 Crowler

## **Imperial Black Star w/ Raspberry – Imperial Milk Stout w/ Raspberry – 10.2% ABV – 45 IBUs**

There's only one man who would dare give me the raspberry: Lone Star!

\$3.25 4 oz. \* \$6.00 snifter \* sorry- no Crowlers \* \$15.00 – 22 oz. Bomber



### SMALL PLATES

**POUTINE** – clock shadow curds, White Marble Farm pork, gravy, poached eggs, serranoes – **12**

**WHITE LOTUS (SALAD)** – romaine, onions, roasted root vegetables, chicken, wild rice, roasted garlic-sesame dressing- **12**

**FRIES** – roasted garlic, parmesan, fresh cracked pepper – **5.5**

**PRETZELS (3)** – beer cheese – **7**

**BLACK FORCE DOMAIN** – spice rubbed wings, animus hot sauce, pickled chilis and carrots – **12**

**LEFT HAND PATH** – roasted brussel sprouts, sweet potato, sweet and sour sauce - **13**

### FLATBREAD

**DOOM RIDER**– grilled chicken, jalapeno-cured bacon, roasted green peppers, red onion, sesame bbq, jack cheese, crispy fried ham, apricot-maple syrup, cilantro, gluten free cauliflower crust - **13**

### SANDWICHES

**All sandwiches served with a side of chips. Add \$2 for Fries. Add \$3 for Parmesan Fries**

**REUBEN** – corned beef, swiss cheese, kraut, 1000 island, marble rye - **13**

**REVOLVER** – house burger, beer cheese, fried onion, bacon, roasted peppers, roasted garlic ketchup, black pepper dijonaise, shredded lettuce – **14**

**EXECUTIONER'S SONG** – house roast beef, toasted roll, horseradish mayo, house giardiniera, the gravy - **14**

**BRIMSTONE** – pan-fried spicy chicken, red onion, charred tomato, hot sauce, serrano mayo, smoked bleu cheese – **12**

**CUBAN** – White Marble Farm pork, Nueske's ham, swiss, pickles, horseradish mustard – **13**

**O.G.** – house burger, bacon-onion jam, smoked cheddar – **14**

**LUCILLE** – Dietz and Watson smoked turkey, Nueske's applewood smoked bacon, chili mayo, heirloom tomatoes, romaine – **14**

Our Menu is created by Chef Brian Rance and Team

**\*\*Consuming raw or undercooked foods may increase your risk of a foodborne illness\*\***

**\*18% Gratuity will be charged to parties of 8 or more\***