



THE BRASS TAP
— CRAFT BEER • SPIRITS • KITCHEN —

THE BRASS TAP
— CRAFT BEER BAR —

PREMIUM
CRAFT
Beer
EST. 2008
QUALITY

CRAFTING AN ELEVATED EXPERIENCE FOR
GUESTS AND THE OPPORTUNITY FOR YOU TO
BUILD SOMETHING TO CALL YOUR OWN.

Welcome to The Brass Tap.

THE BRASS TAP



LOCALIZED OFFERINGS. WORLD-CLASS HOSPITALITY.

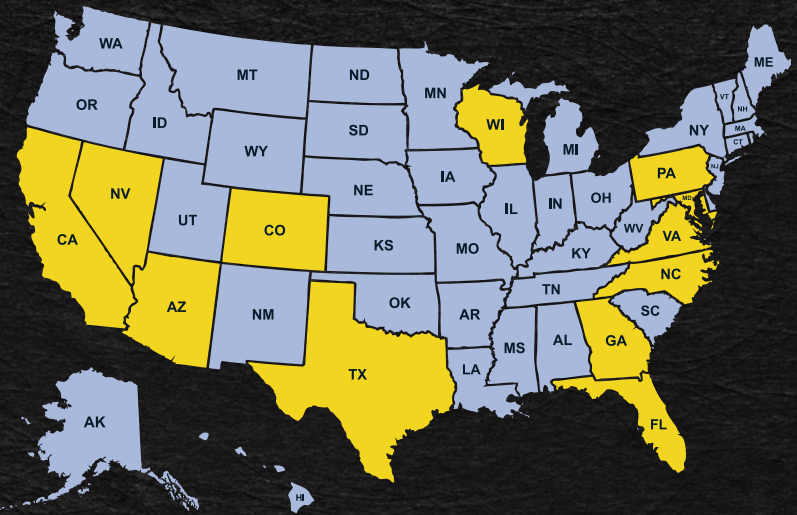
Leading its category, The Brass Tap offers big-city sophistication with the warmth and comfort of a neighborhood pub. Guests can explore an extraordinary selection of craft beers, fresh handmade cocktails, spirits, in-house barrel-aged bourbons, plus a full food menu to complement every beverage and appease any appetite. You'll find everything from live entertainment to unique events, each and every month



PROFILE OF THE BRASS TAP

- Craft Beer Bar with over 50 stores in 12 states and 100 committed deals. Makes TBT Category Leader!
- Atmosphere pulls them in, hospitality keeps them there.
- Something for everyone: Amazing craft beer selection, innovative cocktails, curated wine list.
- Featuring elevated classics and craveable food offerings.
- Always the happening place: Music. Exclusive Beer Tastings. Trivia. Plus, lots of sports on TV.
- Brand identity: Warm, unpretentious. Great energy!
- Thrives in suburban communities with strong retail back-up.
- Tagline: Great Times. Well Crafted.
- Mission: To be the best social gathering place in the neighborhood.
- Learn more about our brand at www.BrassTapBeerBar.com.

OUR LOCATIONS



50+ LOCATIONS 12 STATES

Arizona, California, Colorado, Florida, Georgia, Maryland, Nevada, North Carolina, Pennsylvania, Texas, Virginia, Wisconsin

TERRITORIES AVAILABLE IN 45 STATES



WE KNOW HOW TO ATTRACT GUESTS — AND KEEP THEM.

In addition to offering 60+ unique beers, we also offer fresh handmade cocktails and popular wines. Our food selections exceed expectations within the category by putting a premium upscale twist on classic favorites.



FRESH HANDMADE COCKTAILS

WHITE

- CHARDONNAY, KENDALL JACKSON
- SAUVIGNON BLANC, OYSTER BAY
- PINOT GRIGIO, ECCO DOMANI (140 CAL)
- PROSECCO, LUNETTA (140 CAL)

RED

- RED BLEND, APOTHIC (50 CAL)
- PINOT NOIR, MEJOMI (140 CAL)
- CABERNET SAUVIGNON, FRANCISE
- CABERNET SAUVIGNON, FREAKISH
- ROSÉ, FLEURS DE PRAIRIE (100 CAL)

SPARKLING PALOMA — 10.5 *new*
Teremana Blanco Tequila, Fever-Tree Sparkling Pink Grapefruit, grapefruit & lime juices (25 CAL)

SMOKED OLD FASHIONED — 13
1792 Small Batch Bourbon, Angostura® Bitters, Filly® Black Cherry, house-made simple syrup, orange peel, smoked tableside (240 CAL)

EMBERED TROPICAL SUNSET — 11
Del Maguay® Vida Pueblo Mezcal, chipotle pineapple syrup, grenadine, orange juice (170 CAL)

RANCH WATER — 9
Teremana Blanco Tequila, soda water, fresh lime juice (80 CAL)

BASIL BREEZE — 11
Drumsticker Gungo powder Irish Gin®, house-made simple syrup, grapefruit juice, basil (230 CAL)

ESPRESSO MARTINI — 13 *new*
Shy® Infusions Espresso Vodka, Fever-Tree Espresso, Kahika® (80 CAL)

PEACH BOURBON SMASH — 11.5
Elijah Craig® Small Batch Bourbon, peach purée, house-made simple syrup, soda water, fresh lemon juice, mint (170 CAL)

RASPBERRY LEMON DROP MARTINI — 11.5
Tito's® Handmade Vodka, house-made simple syrup, raspberry liqueur, fresh lemon juice, served up with a sugared rim (290 CAL)

TIKI MAN — 11
Bacardi® Rum, Parrot Bay® Coconut Rum, pineapple brown sugar house-made simple syrup, pineapple, orange & fresh lime juices, grenadine (180 CAL)

THE WEEKENDER — 12
Tito's® Handmade Vodka, sour apple & peach liqueurs, cranberry & orange juices (180 CAL)

TEXAS MULE — 10.5
Tito's® Handmade Vodka, Fever-Tree Ginger Beer, fresh lime juice (100 CAL)

STRAWBERRY BASIL MULE — 10.5
Wheatley Vodka, strawberry purée, Fever-Tree Ginger Beer, basil, fresh lime juice (175 CAL)

STRAWBERRY COCONUT MOJITO — 12.5
Papa's Pilar® Blanco Rum, Parrot Bay® Coconut Rum, strawberry purée, lime juices, house-made simple syrup, soda water, mint (300 CAL)

Margaritas

TAP OUT RITA — 9
Single Estate crafted Lunazul® Blanco Tequila, Triple Sec, fresh lemon & lime juices, organic agave nectar (240 CAL)

WATERMELON RITA — 12.5
Don Julio® Blanco Tequila, watermelon purée, fresh lemon & lime juices, organic agave nectar, Tajín® rim (180 CAL)

SPICY RITA — 9.5
Single Estate crafted Lunazul® Blanco Tequila, Triple Sec, fresh lemon & lime juices, organic agave nectar, Tajín® rim, jalapeño slices (240 CAL)

REPO RITA — 12
Dos Eminos® Reposado Tequila, Triple Sec, honey syrup, fresh lemon & lime juices, organic agave nectar (295 CAL)

MARGARITA FLIGHT — 16
Single Estate crafted Lunazul® Blanco Tequila in 4 flavors: Classic, Prickly Pear, Chipotle Pineapple & Guava (300 CAL)






PREMIUM ANGUS BLEND BURGERS

Wagyu Served or a Better Blend! Our Angus Cuts Offer! Substitute Extra Lean for Fat

- ALL AMERICAN PUP — \$4.5
- CLASSIC BURGER — \$5.5
- THE BUCKY BIRD HOG BURGER — \$7
- IMPOSSIBLE™ BURGER — \$5
- SWEET HEAT BBQ BACON™ — \$5.5
- THE BUCKY BIRD HOG BURGER™ — \$7

LAND & SEA ENTRÉES

- STEAK BITE™ — 23
- CHICKEN TENDERLOIN™ — 14.95
- SEA & CHIMP™ — 16
- SMASH PLATTER™ — 15.95

HANDHELD DELICIOUSNESS

- NEW! STEAK SANDWICH™ — 12
- CRISPY CHICKEN SANDWICH™ — 12
- BAKED CHICKEN BALDINI™ — 10
- SMOKED CHICKEN CHEESE™ — 10
- ASIAN BIRD CRISPY CHICK™ — 10

SHAREABLE FAVORITES

- PESTO CRISPS™ — 12
- CRISPY CHICKEN FRIES™ — 12
- BOOM BOOM BOMB™ — 14.5
- POOR OLD FASHION™ — 11
- CRISPY BRUSCHETTA SPRIGS™ — 10
- CHEESE CURDS™ — 11
- ROASTED BUFFALO CARROT FLOWERS™ — 10
- MAC 'N CHEESE BRIS™ — 8.5
- BIG PORK MAC 'N CHEESE BRIS™ — 11.5
- CHICKEN BRIS™ — 10
- HAND-CRAFTED PICKLE CHIPS™ — 10
- PICKLE FRITAS™ — 8
- LOADED FRIES OR BRIS™ — 10
- PRETZEL™ — 9

TRADITIONAL OR BONELESS CHICKEN WINGS

- 5 WINGS™ — 11 | 10 WINGS™ — 17 | 15 WINGS™ — 23
- WING BASKET™ — 17

WING SAUCES

- Hot Chili Drizzle
- Buffalo
- Hot
- Garlic
- Onion
- Onion
- Onion

DRY RUBS


- Manhattan Hot
- Lemon Poppy Seed
- Spicy
- Hot

SALADS

- TAP SALAD™ — 12.5
- CAESAR™ — 10.5

TACOS • CHIPS & SALSA

- 2 SHARED BURENITO™ — \$4.5
- 2 BACON BURENITO™ — \$4.5
- 2 CRISPY POTATO CHICKEN™ — \$7
- 2 STEAK™ — \$4.5
- IMPOSSIBLE™ — \$4.5



DRAUGHTS

GERMAN MUG | PINT | SNIFTER
AMERICAN SNIFTER | HEFFEWEIZEN | FLUTE
RED WINE | WHITE WINE | LIQUOR

Bold Local Brews

- Amber/Red/Brown Ale
 - Country Boy Shotgun Wedding | 5.3% | 6.5
- Barleywine & Strong Ale
 - Lexington Kentucky Bourbon Barrel Ale | 8.2% | 7.5
- Cider & Mead Styles
 - Angry Orchard Crisp Apple Cider | 5% | 7
 - Baker's Peach Party | 6.5% | 9
 - Crafted Artisan Pineapple Jones | 6% | 12
 - Kheel Farms Mimosa Cider | 6% | 8
- Classic Belgian & Belgian Style Ales
 - Delirium Deliria | 8.5% | 9.5
 - Delirium Tremens | 9% | 11
 - St. Bernardus Abt 12 | 10.5% | 11



NACHOS, DIPS & CHIPS

- SEMI NACHOS™ — 10.5
- IMPOSSIBLE™ — 10.5

TACOS • CHIPS & SALSA

- 2 SHARED BURENITO™ — \$4.5
- 2 BACON BURENITO™ — \$4.5
- 2 CRISPY POTATO CHICKEN™ — \$7
- 2 STEAK™ — \$4.5
- IMPOSSIBLE™ — \$4.5

SIDES

- CRISPY BRUSCHETTA SPRIGS™ — 10
- CRISPY CHICKEN FRIES™ — 12
- BOOM BOOM BOMB™ — 14.5
- CRISPY BRUSCHETTA SPRIGS™ — 10
- CRISPY BRUSCHETTA SPRIGS™ — 10

PERFECTLY PACKAGED. READY TO IMPLEMENT.

SITE CRITERIA

Building:

- 3,200 sq ft – 4,000 sq ft
- 600 sq ft Patio

Venues:

- High-visibility, Class A locations with good access
- Grocery anchor or Power center, Entertainment center



SOUTH ELEVATION

SCALE 3/16" = 1'-0"



EAST ELEVATION

SCALE 3/16" = 1'-0"



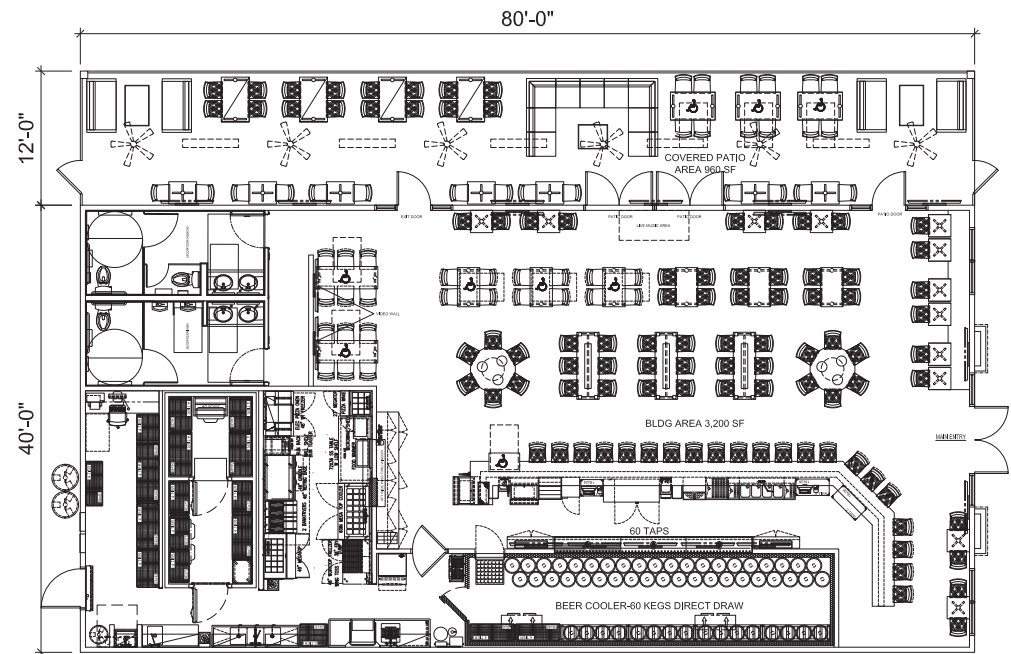
NORTH ELEVATION

SCALE 3/16" = 1'-0"



WEST ELEVATION

SCALE 3/16" = 1'-0"



THE BRASS TAP PROTOTYPE | BLDG AREA 3,200 SF | COVERED PATIO AREA 960 SF
112 SEATS INSIDE | 59 SEATS OUTSIDE | TOTAL 171 SEATS

SITE CRITERIA - CONTINUED

Real Estate:

- Endcap or Freestanding with patio

Traffic Counts:

- 20,000+ AADT

Demographics:

- Residential population +35,000, Median HH Income +\$85,000
- Average age 32-54 (15-minute drive time)

Parking:

- One (1) dedicated space for every 2.5 seats

Visibility:

- Excellent visibility to main road



Great Times. Well Crafted.



CONTACT:

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