



VIS MAJOR BREWING

\$30 plus tax and tip

BEER

Choose one of our rotating tap list of house crafted beers

STARTERS

TRUFFLE POPCORN

Fresh popcorn drizzled with truffle oil,
with salt & grated fresh parmesan

PRETZEL

Salted pretzel served with beer cheese

HOUSE SALAD

Mixed greens, tomato, red onion, feta crumbles & croutons
Dressing: Ranch, Balsamic Vinaigrette, Blood Orange Shallot Vinaigrette (v)

SPECIALTY PIZZA

DON'T GO BACON MY HEART – BLT

Mozzarella & bacon crumble, topped with mayo,
shredded lettuce & diced tomato

EXPAND YOUR CHORIZONS – STREET TACO

Salsa Verde base, mozzarella, pork chorizo, & corn.
Topped with sour crema, cilantro, cotija cheese, and red onion

THE GOONIE

Flaked (imitation) crab and cream cheese base, mozzarella,
topped with crispy wontons, diced green onion, sweet & sour drizzle

AIN'T NO WING

Buffalo sauce base, chicken, mozzarella, blue cheese,
cooked onion topped with ranch

BIG DILL

Spiced garlic oil, mozzarella, pickle, bacon,
topped with ranch & dill

THE PESTO'S YET TO COME

House-made vegan pesto, cooked onion, roasted garlic,
black olive, slivered almonds, portabella mushroom

TACO THE TOWN

Beer cheese base, seasoned ground beef, mozzarella, black olive,
topped with salsa, sour cream, shredded lettuce, tomato & crushed Dorito's

SWEETS

KEY LIME CREAM PIE

Cookie crumb base with real Key lime mousse, topped with whipped cream and toasted coconut

TIRAMISU LAYERED CUP CAKE

Light and airy sponge cake layered with espresso-flavored mascarpone mousse,
whipped cream and cocoa

Omaha Restaurant Week menus are valid from September 13-22, 2024. Dine-in only.