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The Beer Plant

Menu Prices — October 23, 2026

The Beer Plant menu with prices in United States, updated October 2021: 48 items across 9 categories, prices from $1.00 to $18.00.

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The Beer Plant Menu with Prices (United States)

The Beer Plant menu with prices in United States, updated October 2021: 48 items across 9 categories, prices from $1.00 to $18.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/the-beer-plant

Menu categories: Brunch Share Plates · Brunch Entrees · Coffee & Tea Drinks · A La Carte · Gratuity for the Staff · Share Plates · Sandwiches · Entrées · Beverages

Brunch Share Plates

ITEM	PRICE
chilaquiles corn tortillas, tomatillo salsa, sour cream, tofu scramble, pickled red onion. cilantro, red radish	**$9.50**

Brunch Entrees

ITEM	PRICE
'Chicken' and Waffles belgian-style waffles, chicken-fried seitan, buffalo sauce, maple syrup, cultured butter, powdered sugar	**$17.00**
Carrot Lox `smoked carrot lox, everything bagel, pickled red onion, dill cream cheese, capers, chives - served with a side salad wi...	**$14.00**
Honey Butter Chicken Sandwich house-made english muffin, bee-free honey butter, chicken-fried seitan, justegg patty, cheddar-style cheese - served wit...	**$14.00**
Oysters and Grits cajun spiced oyster mushrooms, chili oil, green oaxaxan grits, pickled red onion and pickled jalapeño	**$14.50**
Patty Melt house patty on texas toast with caramelized onions, house sauce, pickles, provolone-style cheese - served with a side of...	**$14.00**
Stuffed French Toast easy tiger sourdough, lemon cream cheese, gala apples, apple caramel jam, pecan granola, maple syrup	**$14.00**
Tarrytown Scramble loaded tofu scramble with beyond sausage, crimini mushrooms, poblano peppers, onions and kale - served with home fries,...	**$15.00**
The Chicago Benedict melange pepper drop biscuit, chicago beef-style marinated seitan, hollandaise, giardinera	**$16.00**

Coffee & Tea Drinks

ITEM	PRICE
Chai Latte house-made chai concentrate, oat milk, agave nectar, ground cinnamon	**$5.50**
Iced Caramel Date Macchiato Double Shot of Espresso, Oatly, Organic Caramel Syrup, Vanilla Extract, Date Syrup, MCT Oil	**$7.00**
Iced Matcha Rose Latte Organic Matcha, Coconut Milk, Macadamia Nut Milk, Butterfly Pea Protein, House-Made Rose Syrup	**$6.50**
Lavender London Fog lavender, earl grey tea, vanilla syrup, almond milk	**$5.50**
Nutella Mocha double espresso, hazelnut syrup, chocolate syrup, macadamia milk, vanilla almond whipped cream, activated charcoal powde...	**$7.00**
The PSL Pumpkin Spice Latte with a Double Shot of Espresso, Coconut Whipped Cream and Almond Milk	**$7.00**

A La Carte

ITEM	PRICE
Side of Toast texas toast with a side of house-made cultured butter	**$3.50**
chicken-fried seitan served with a side of buffalo sauce	**$6.50**
everything bagel with house-made dill cream cheese	**$4.50**
home fries served with ketchup	**$4.00**
house made muffin served with seasonal jam (currently organic strawberry)	**$4.00**
loaded tofu scramble with poblano peppers, crimini mushrooms, beyond sausage and sautéed kale	**$5.00**
side brunch salad mixed greens with fresh dill, radishes and creamy miso vinaigrette	**$4.50**

Gratuity for the Staff

ITEM	PRICE
thank you! you’re amazing, thank you!	**$5.00**
thank you! (Gratuity for the Staff) thank you for your generosity!	**$1.00**

Share Plates

ITEM	PRICE
Buffalo Cauliflower Wings Buffalo sauce, bleu cheese.	**$12.00**
Sriracha Glazed Brussels Sprouts With sesame seeds.	**$9.00**
White ‘Cheddar’ Mac and Cheese Cavatappi pasta, house-made white ‘cheddar’ sauce, salt and vinegar chip topping.	**$9.00**
The Loaded Fries credo queso, house sour cream, avocado puree, pickled red onion, jalapenos, cilantro and green onion	**$10.00**
Korean Broccoli With gochujang, kimchi, miso mayo and tempura crisps.	**$9.00**

Sandwiches

ITEM	PRICE
Nashville Hot and Crispy (Hand Cut Fries) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	**$14.50**
Nashville Hot and Crispy (House Salad) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	**$14.50**
Nashville Hot and Crispy (Mac & Cheese) Battered king oyster mushroom, pickled celery, purple cabbage, remoulade, pretzel bun.	**$17.00**

ITEM	PRICE
Kimchi Grilled Cheese (Hand Cut Fries) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	**$14.00**
Kimchi Grilled Cheese (House Salad) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	**$14.00**
Kimchi Grilled Cheese (Mac & Cheese) With napa cabbage kimchi, provolone-style cheese, gochujang mayo, bartlett pears on sourdough.	**$16.50**

Entrées

ITEM	PRICE
Hill Country ‘Chicken’ and Gravy Chicken-fried seitan, country gravy, mashed potatoes, sautéed broccoli.	**$18.00**
Chicken’ Caesar Salad Lemon pepper ‘chicken’ seitan, romaine lettuce, parmesan-style cheese, capers, croutons, black Spanish radish.	**$14.00**
The Burger (Hand Cut Fries) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	**$15.00**
The Burger (House Salad) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	**$15.00**
The Burger (Mac & Cheese) House-made patty, cheddar cheese, pickles, arugula, house sauce, pretzel bun, and a side of fries.	**$17.50**
Eggplant Parmesan Breaded eggplant, marinara, fresh pasta, basil.	**$16.00**
‘Crab’ Cakes Breaded hearts of palm, tartar sauce, arugula, and roasted asparagus salad.	**$16.50**

Beverages

ITEM	PRICE
Unholy Roller Kombucha From bruja’s brew in Austin, Texas.	**$5.50**
Mango Iced Tea Organic iced tea from mighty leaf.	**$3.00**
Lemonade	**$2.50**
Prickly Pear Lemonade	**$2.50**
Soda	**$2.50**
Rambler Sparkling Water	**$2.50**