

SIDECAR GRILL

Served daily until 8PM

SIDECARS

ELEVATED SIDES AND STARTERS

DOUBLE 6 BRAISED CARROTS cilantro sauce, tortilla crisps 6.99

COAL ROASTED SPAGHETTI SQUASH tomato aioli, pine nut crunch 5.99

BLACK BEANS AND RICE cilantro rice + our world-famous beans 5.49

TATER TOTS N HOUSE TOT SAUCE signature seasoning and aromatic aioli 9.99

CHIPS AND QUESO La Canasta chips, house salsa verde, white queso 9.49

SIDECAR CHILI simmered pork + beef, house spice blend, black bean puree, pickled onions, queso, crema, tortilla chips 12.99

TOSTADA corn crisp, pickled vegetables, tomato aioli, crema, salsa verde, and cotija cheese, pick your topper 8.49

HOUSE SALAD mixed greens, cherry tomatoes, corn relish, black beans, pickled onions, crisp tortillas, Hatch chile vinaigrette 5.49

ENTREES

PICK YOUR TOPPER BELOW

TOSTADA PLATE corn crisp, pickled vegetables, tomato aioli, crema, salsa verde, cotija, black beans, cilantro rice 14.99

TACOS corn tortillas, citrus slaw, grilled corn relish, remoulade, served our world-famous black beans and cilantro rice 16.99

PO BOY remi-Q, iceberg, cherry tomatoes, onions, house pickles, toasted baguette, served with tots and sauce 16.49

BLACK BEAN BOWL (V) Caramelized onion, fire roasted poblano's, cilantro rice, pickled onion, spicy Q 15.49

SOUTHWEST SALAD greens, cherry tomatoes, corn relish, black beans, pickled onions, crisp tortillas, Hatch chili vinaigrette 17.99

GET SAUCY!

CILANTRO SAUCE, TOMATO AOLI, REMOULADE, REMYQ, HATCH CHILI VINAIGRETTE, CREMA, BBQ \$1.50

SALSA VERDE, TOT SAUCE \$2 / QUESO \$4

BLUE PLATES

FRIED COD \$19.99

crispy cod dusted with our signature spice, citrus slaw, seasoned tots, house tartar, lime

BBQ TOTCHOS \$17.99

seasoned tater tots, queso, sidecar chili, pickled onions, crema, spicy Q, cured jalapenos

PICK YOUR TOPPER



ACHIOTE CHICKEN

Fresh chicken thighs marinated in a 24-hour achiote dredge, finished over mesquite & cherry wood.

"Best cluck'n chicken in town!" C. Little

☆☆☆☆☆



PULLED PORK

Our boston butts, rubbed with our house seasoning, slow smoked overnight.

"So good it should be served with a side of... Why didn't I order more!?"

Jim E Dean

☆☆☆☆☆



SMOKED BRISKET

Fresh brisket dusted with our handcrafted rub, smoked and braised overnight in Double 6 beer, Mexican coke and a trinity of peppers.

"It's like a lovechild of the South and Southwest!"

Angus BoVine

☆☆☆☆☆



BLACKENED FISH

Generously coated in our blackening seasoning, right before it hits our 500-degree plancha.

"You can practically taste the low country love in the blackened fish!"

Moe B Dick

☆☆☆☆☆



COAL ROASTED SQUASH

Roasted with garlic, thyme and agave syrup, until slightly charred and perfectly tender.

"Oh, my gourd, you gotta get the squash!"

P. Pumkinniter

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SIDECAR GRILL

SIDE CAR SWEETS

CHOCOLATE TRIFLE layers of chocolate mousse, caramel sauce, coddled cream, vanilla sponge topped with whipped cream and chocolate sprinkles 10

LEMON STRAWBERRY TRIFLE layers of lemon curd, lemon mousse, strawberry sauce, coddled cream, vanilla sponge, topped with whipped cream and rainbow sprinkles 10

FRUITY PEBBLE TREAT fruity pebbles, butter, marshmallows, sea salt, white chocolate and dried blueberries 3.99

COCOA PEBBLE TREAT cocoa pebbles, butter, marshmallows, sea salt, white + dark chocolate 3.99

FOR THE KIDDOS

FRIED CHICKEN NUGGETS & TOTS white meat nuggets, seasoned tots 9.99

GRIDDLED HOTDOG & TOTS all beef dog, seasoned tots 9.99

KIDS FISH AND CHIPS fried cod, house tots, ketchup 13

ROAD SNACKS!

*Made In-House
TAKE SOME TOGO*

Pickled Foods

RED ONIONS
PICKLES
COWBOY CANDY
(JALEPEN0/ONIONS)
ASST'D VEGGIES
(JICAMA/CARROTS /ONIONS)

Sauces

HATCH VINAIGRETTE
CILANTRO SAUCE
TOMATO AOLI
REMOULADE
REMYQ
CREMA
BBQ
SALSA VERDE
TOT SAUCE
QUESO

Seasonings/Rubs

TATER TOT
BLACKENED FISH
PULLED PORK RUB
BRISKET RUB
OL BUD (FISH SEASONING)

OUR STORY

WHAT HAPPENS WHEN TWO FLAGSTAFF FAVORITES COLLABORATE?

In 2010 Satchmo’s BBQ & Cajun proudly poured Mother Road’s first official off-premises pint.

Over the next 15 years, these two partnered on countless beer dinners, charity events, memorials, and workshops. This journey naturally led to our latest collaboration—one that, some might say, has been ‘brewing’ for far too long.

With a shared passion for best of both food & beer, we are thrilled to introduce the Sidecar Grill at Mother Road Brewing Co. A scratch kitchen, bringing you our unique take on classic southern and southwestern comfort foods.

We hope that you enjoy the experience as much as we've enjoyed our journey to get here.

Here's to celebrating community, beer, and food under one roof!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.