

1825 WEST MAIN STREET • FORT WAYNE

# JUNK DITCH BREWING COMPANY

EST 2015

## Lunch

May 15th, 2024

### Sides & Salads

**Pretzel & Pub Cheese** | 13

**Frites** (v) | Sambal & Garlic Aioli | 8

**\*Szechuan Frites** (gf) |  
Szechuan Veal Fat Chili Crisp, Pecorino,  
Scallion | 13

**Fried Brussels Sprouts** (v/gf) | Feta,  
Cranberry, Shallot, Gremolata, Pepita, Lemon  
Agrodolce | 13

**\*Baguette** | Honey Butter | 6

**Frisse Caesar Salad** | Parmesan Aioli,  
Pecorino, Red Onion, Bread Crumb | 14

**House Salad** (v/gf) | Mixed Greens,  
Pickled Onion, Pickled Carrot,  
Rice Wine Vinaigrette | 10

**\*Not Available as a Side**

### Wood-Fired Pizza

**Four Porksmen** | Fennel Sausage, Bacon,  
Ham, Pepperoni, Mozzarella, Chili Oil, Red Sauce,  
Pecorino, Parsley | 16

**Spicy Veal Pizza** | Veal "Carnitas" Mozzarella, Red  
Sauce, Red Onion, House Ricotta, Pickled Peppers,  
Chili Oil | 17

**Hot Pep** | Pepperoni, Pickled Jalapeno, Chili Honey | 15

**Sausage & Mushroom** | Mozzarella, Mushrooms,  
Onion Soubise, Truffle Yuzu Vinaigrette, Arugula | 16

**BBQ Chicken** | White BBQ, Jalapeno, Onion, Chive,  
Smoked Mozzarella, Slappin Jack's BBQ, Cilantro | 15

### LUNCH MAINS

All Sandwiches Served with House Chips

Substitute a Side for an Additional | 4

**JDBC Burger** (v/gf) | 17

Wood Farms Beef Patty or Falafel, Cheddar, Tomato, Secret Sauce,  
Pickled Onion, Pickle, Greens

**Western Burger** (gf) | 18

Beef Patty, Bacon, Slappin Jacks BBQ, Garlic Aioli,  
Pickled Onion, Pickled Jalapeno Mi

**Greek Pita** | 17

Roast Chicken or Falafel, Hummus, Crispy Chickpeas, Tzatziki,  
Red Onion, Pickled Carrot, Cucumber, Feta

**Banh Mi** | 17

Shrimp or Carnitas, French Bread, Thai Slaw, Sliced Radish,  
Pickled Jalapenos, Cilantro, Hoisin, Garlic Aioli

**Ramen** (v) | 12

Slow Egg, Scallion, Radish, Togarashi, Ginger Scallion Oil,  
Crispy Shallot, Miso Confit Garlic

**Cubano** | 17

Carnitas, Ham, French Bread, Pickled Onion, Pickle, Dijon, Gruyere

**Fried Chicken Sandwich** | 17

Chicken Thigh, Bacon, Pickled Onion, Cabbage, Parmesan Aioli

### Dessert

**Chocolate Mousse Cake** | Whipped Cream & Strawberry Coulis | 12

**Frozen Dessert** Choose 1 or 3 Scoops | 6/15

**Ice Cream** (gf) Lemon Lavender

**Froyo** (gf) Strawberry

**Sorbet** (v/gf) Coconut Lime



Thanks to our local farms and producers: Strauss Farms, Gunthorp Farms, Hawkins Farm, Wood Farms, Broxonberry Farms, Something Better with Beth, Hoffman Organics, & Cook's Orchard.

Items denoted with (v) signify a vegan option is available, (gf) signifies gluten free option is available. As always, please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked products may increase your risk of food-borne illness.

Parties of 10 guests or more will be subject to 20% gratuity



EST 2015  
**Beer, Wine, and Other Libations**

May 15th, 2024

ask about our carryout options

**House Beer on Draft**  
Full Pour | 6 Flight Pour | 4

**Andy Pants** Cream Ale  
16oz 5.0% ABV 20 IBU

**Main Street Premium**  
Czech Premium Pale Lager  
16oz 4.6% ABV 30 IBU

**Hefeweizen**  
16oz 5.6% ABV 13 IBU

**Slow News Day** German Style  
Gose  
16oz 3.8% ABV 8 IBU

**Just A Lil Guy** Session IPA  
16oz 3.8% ABV 45 IBU

**Golden Oats** Oatmeal IPA  
12oz 7.2% ABV 70 IBU

**Chill Dad** Cold IPA  
12oz 6.4% ABV 70 IBU

**Quick Elixir** Double IPA  
12oz 8.7% ABV 70 IBU

**Batch** English Strong Bitter  
16oz 5.2% ABV 40 IBU

**Mr. Jacklette** Dunkel Lager  
16oz 4.8% ABV 20 IBU

**Tmave Pivo** Czech Dark Lager  
16oz 4.9% ABV 30 IBU

**St. Jerome** | English Porter  
16 oz 5.0% ABV 35 IBU

**Viceroy** | Maibock  
12oz 6.8% ABV 35 IBU

**16oz House Cans**

**Glitches Get Stitches** IPA | 8  
5.4% ABV 70 IBU

**Spectacular Draculas** Hazy IPA | 8  
6.6% ABV 20 IBU

**Coffee House Blues** | 13  
Imperial Milk Stout with Coffee and Coconut  
10.2% ABV 30 IBU

Guest Brews & Other Libations

**Kombucha Spritzer** House Kombucha, Cava | 10

**Blake's Original** Sweet Hard Cider made with Michigan Apples | Blake's Hard Cider Co. | 6  
12oz Can 5.5% ABV

**Triple Jam** Cider with Strawberries, Blackberries, and Raspberries | Blake's Hard Cider Co. | 6  
12oz Can 6.5% ABV

**Rainbow Sherbet** Sour Ale made with Rainbow Sherbet Flavors | Prairie Artisan Ales | 9  
12oz Can 5.2% ABV

**Mango Sorbet** Mead with Mango and a Hint of Black Peppercorn | B.Nektar Meads & Ciders | 8  
12oz Can 6% ABV

**Seedless Strawberry** Non-Alcoholic Fruit Tart made with Strawberries | Urban Artifact | 8  
12oz Can <0.5% ABV

Wine

Full Wine Menu Available by Request

**Featured White**  
**Foris** Pinot Gris Oregon | 13/39  
Begins with flavors of slate, lemongrass, & nectarine, finishing with sweet ginger spice

**Featured Red**  
**Louis Bernard** Cotes Du Rhone France | 11/33  
Harmonious and rich, with round tannins and a lively, fruit forward character

**Sparkling Wine**  
**Mistinguett** Cava Spain | 9/27  
Notes of apple and melon are carried by tight bubbles and a lasting finish

**Non-Alcoholic Wine**  
**Opia** Sparkling Chardonnay France | 9/27  
Delicious flavors of fresh peach and white pear, brightly acidic

Non-Alcoholic

**Sparkling Lemonade** | 3

**Iced Tea** Sencha Green | 4

**House Kombucha** Sencha Green | 6

**Hot Tea** | 3

Herbal Mint

Elderberry Citrus Green Tea

Apple Spiced Black Tea

**Conjure Coffee**

Hot Mug | 3

Cold Brew | 5

**Coca-Cola, Diet Coca-Cola, Sprite** | 3