

SALADS

Never less than fresh and always made with love.

Our dressings are made fresh in house.
Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard.
Add chicken 2.79 or salmon 3.99 to any salad.

WILTED SPINACH SALAD

Fresh baby spinach leaves tossed in a warm bacon balsamic vinaigrette. Topped with red onions, grape tomatoes and bleu cheese crumbles. 9.99

CLASSIC CAESAR

Get ready for the best Caesar in town! Crisp romaine lettuce tossed with our authentic Caesar dressing topped with seasoned croutons and asiago cheese. Full 6.49 Half 3.49

ROASTED CHICKEN SALAD

Crisp romaine lettuce topped with roasted chicken, red grape tomatoes, artichoke hearts, hard boiled egg and bleu cheese crumbles served with your choice of dressing. 9.99

MEDITERRANEAN TUNA SALAD

Sun dried tomato tuna salad, artichoke hearts, red grape tomatoes, kalamata olives and feta cheese. Served on a bed of crisp romaine with our pesto vinaigrette. 9.99

SOUTHWEST SLOPE SALAD

A southwest salad on the Western Slope. Get it? Your choice of chicken or ribeye steak served warm with black beans over crisp romaine and tortilla chips. Topped with roma tomatoes, red onion, and cheddar cheese. Served with a zesty chipotle ranch dressing. 10.99

THE HOUSE

Made in the house by the house. Crisp romaine lettuce, roma tomatoes, red onion, asiago cheese and croutons served with our house balsamic vinaigrette. Full 6.49 Half 3.49

SOUPS

Now here's something you can warm up to.

MINISTRONE

Hearty & veggie right down to the stock. Cup 3.49 Bowl 3.99

CHEF'S CHOICE

We're racking our brains to bring you the tastiest soups possible. Cup 3.79 Bowl 4.29

SOUP AND SALAD

We offer a choice of a half size House or Caesar salad coupled with one of our savory soups. Cup 6.29 Bowl 6.79

DESSERTS

ITALIAN LEMON CREAM CAKE

A traditional Italian white caked layered with a fluffy lemon cream and dusted with powdered sugar. 6.49

BROWNIE SUNDAE

A rich chocolate brownie served with 2 scoops of Breyer's vanilla ice cream. Topped with caramel, chocolate sauce and whipped cream. 5.49

MUD PIE

An Oreo cookie crust, filled with Breyer's vanilla ice cream, layered with gooey caramel, fudge and topped with mini chocolate chips. 5.49

CHOCOLATE TOWER CAKE

Four layers of delicious cake filled with rich chocolate frosting. Definitely big enough for two, but if you eat one yourself we won't tell. 8.49

TIRAMISU

A layer of sweet mascarpone set atop espresso soaked lady fingers dusted with cocoa powder. 6.49

DEEP FRIED APPLE PIE

Apple pie filling wrapped up in our pizza dough and fried to a crisp golden brown. Served warm with 2 scoops of Breyer's vanilla ice cream, topped with whipped cream and caramel sauce. 5.49

ROOT BEER FLOAT

A half liter carafe of our very own hand crafted root beer served with 2 scoops of Breyer's vanilla ice cream in a pint glass. 5.49

MERCHANDISE

GROWLERS

Logo Growler 5
Fill it with your favorite
Craft Beer 8
Handcrafted Soda 4
Drunken Man Growler filled
with your favorite beer 40
Refills 8

SPECIALTY GLASSWARE & GIFT PACKS

Available in an assortment
of sizes & styles.
Browse our displays
by the front entry or
ask your server for details.

APPAREL

Logo T-shirts and hats available in an assortment of
styles and colors. Browse our display by the front entry
or ask your server for details.

BUMPER STICKER 2

GIFT CARDS
A great idea for any occasion!

KEGS

15 Gallon: 150 5 Gallon: 55 Tap Rental: 6
Please allow two days to fill
Refundable \$75 deposit required

**MENU ITEMS & PRICES SUBJECT TO CHANGE
WITHOUT PRIOR NOTICE**

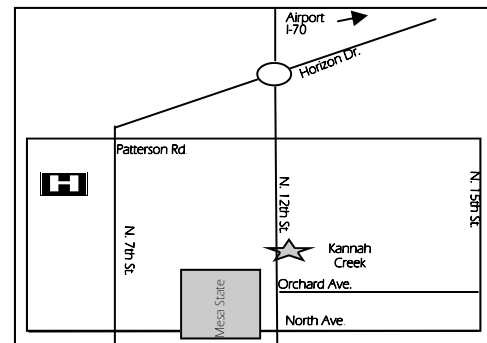


HAND CRAFTED FOOD AND DRINK

Kannah Creek Brewing Company is locally owned and operated. We are passionate about making ridiculously great beer and equally excellent food at an attractive price, ensuring that our customers are the happiest on earth. All of our beers and house sodas are handcrafted on site. Because we want you to keep coming back for more, we are seriously dedicated to provide a warm friendly atmosphere and menu selection that is welcoming to customers of all ages. We would like to express our sincere thanks for your support. Cheers!

1960 N.12th St. Grand Junction, CO 81501
www.kcbcgj.com

Phone 970.263.0111 Fax 970.263.0112
call for hours of operation



ISLAND MESA BLONDE
HIGHSIDE HEFEWEIZEN
LANDS END AMBER
STANDING WAVE PALE ALE
PIGASUS PORTER
BLACK'S BRIDGE STOUT
BROKEN OAR IPA

APPETIZERS

Here are some ideas to get you started.
Add a half salad or cup of minestrone for 3.49 and make it a meal.

SALMON QUESADILLA

Tender flaked salmon combined with a delicious cream cheese spread made with spinach, artichoke hearts, roasted garlic, roma tomatoes and thyme. Folded in a spinach tortilla and served with a side of salsa. 7.49

CHOOSE YOUR CHIP

Our homemade pizza dough topped with your choice of garlic infused oil, mild buffalo sauce or fresh pesto covered with mozzarella and cut into bite size pieces. Served with ranch, bleu cheese or marinara. 6.99 Add chicken 1.29

CALAMARI

Hand cut calamari rings seasoned and fried to a tender and crispy golden brown. Served with homemade marinara and garlic aioli sauce. 9.49

BEER BATTERED PICKLES

Juicy dill pickle spears dipped in a spicy beer batter made with our Lands End Amber Ale, deep fried extra crunchy and molten hot. Served with a side of ranch to cool you down. 6.99

BASKET O' FRIES

Well they're not really in a basket but it just sounds better. Seasoned fries made hot and crispy to order. Served with a side of ranch. 5.79

ARTICHOKE SPINACH DIP

A delicious blend of artichoke hearts, spinach, asiago and cream cheese served warm with carrots, celery and pita bread. 7.49

STEAMED MUSSELS

A full pound of Chilean blue mussels steamed in white wine and garlic butter. Served with our focaccia bread. 11.49

JACK CHEESE STICKS

Hand cut sticks of pepper jack cheese, rolled in panko bread crumbs seasoned with roasted garlic, black pepper and Italian seasoning. Deep fried and served with homemade marinara sauce. 6.99

BUFFALO LEGS

Two pounds of chicken drumsticks tossed in your favorite sauce. Choose from mild, medium, four alarm hot, BBQ, Caribbean jerk, wasabi honey mustard or sweet chili sauce. Served with ranch or blue cheese dressing, carrots and celery sticks. 9.99

BRICK OVEN SKINS

Five delicious, crispy potato skins, filled with a blend of sour cream, cheddar cheese, red onion, bacon and garlic. Baked in our brick oven and served with a side of ranch. 7.99

KANNAH’S PIZZA CREATIONS

All of our non-traditional pies are made with our homemade pizza dough, topped with mozzarella cheese and baked in our brick oven. Add a cup of minestrone or half salad for 3.49.

BIG ISLAND BBQ

Sweet Baby Ray’s BBQ sauce, country ham, pineapple chunks and jalapeno peppers with fresh cilantro. It’s a luau just waiting to happen. 8.49

PINYON PESTO

Fresh pesto, sun-dried tomatoes, toasted pine nuts, roma tomatoes and fresh basil. Made with nothing but the freshest ingredients, you can’t go wrong. 9.49 Add chicken for 1.29

THE STEAKHOUSE

Garlic infused oil, marinated ribeye steak, button mushrooms and red onions topped off with our homemade steak sauce and asiago cheese. 9.99

WHITewater

Spicy olive oil, spicy capicola ham, portabella mushrooms, caramelized onions, roma tomatoes, bleu and goat cheese. This one will definitely get the juices flowing. 9.49

THAI PIE

Thai peanut sauce, roasted chicken, red onions, roasted red peppers and shredded carrots with fresh cilantro. 8.49

CHICKEN BACON AVOCADO

Garlic infused oil, roasted chicken, green chili strips, applewood smoked bacon, roma tomatoes and fresh avocado slices topped with sour cream and cheddar cheese. 9.99

BBQ PIT

Sweet Baby Ray’s BBQ sauce, spicy Italian sausage, applewood smoked bacon, jalapeno peppers, roma tomatoes and cheddar cheese. 9.99

ALFREDO

Alfredo sauce on a pizza? We must be crazy! Creamy alfredo sauce, roasted chicken, portabella mushrooms, fresh baby leaf spinach and sun-dried tomatoes. 9.49

FOG HORN LEG HORN

Sweet Baby Ray’s BBQ sauce, roasted chicken, red onions, black beans and cheddar cheese with fresh cilantro. A well, a well, a well I do declare this is a tasty pizza. 8.49

POSEIDON’S PIE

Garlic infused olive oil, fresh baby leaf spinach, artichoke hearts, kalamata olives, roma tomatoes and feta cheese. You’ll really flip over, for this pie. 9.49

LOW FLYER

Garlic infused olive oil, roasted chicken, sun-dried tomatoes, roasted red peppers and asiago cheese with fresh basil. Despite the name, this pie has definitely gotten off the ground. 8.49

THAT’S NACHO PIZZA

It’s true, we don’t have nachos but we do have a nacho pizza. Layered with mozzarella, cheddar, roasted chicken, jalapeno peppers, red onions, black beans and fresh cilantro. Served with homemade salsa and sour cream. 8.49

CHICKEN BACON RANCH

Creamy ranch dressing as a base with roasted chicken, roma tomatoes, applewood smoked bacon and fresh basil. 9.49

TRADITIONAL PIZZA FAVORITES

Brick oven pizzas made with our homemade dough, fresh marinara sauce and mozzarella cheese. Add a cup of minestrone or half salad for 3.49.

JIMMY’S OWN

Pepperoni, spicy Italian sausage and roma tomatoes with fresh oregano. Our brew master’s own claim to fame... except for the beer of course. 8.49

DA RONI

It’s pepperoni, it’s marinara, it’s cheese. Fogettaboudit. 6.49

12TH STREET COMBO

We promise nothing on this pie was actually found on 12th street. Pepperoni, roasted red peppers, kalamata olives, button mushrooms, caramelized onions and fresh oregano. 9.49

THE KANNAH

Spicy capicola ham, artichoke hearts, portabella mushrooms and roma tomatoes with fresh basil. 9.49

FRONTIERMAN

We’re talking pepperoni, spicy Italian sausage, country ham, and applewood smoked bacon with fresh oregano. 9.49

JALAPENO CREAM CHEESE

Spicy Italian sausage, roma tomatoes, jalapeno peppers and cream cheese. Garnished with fresh oregano. 9.49

FARMERS’ MARKET

Artichoke hearts, button mushrooms, sun-dried tomatoes and roasted red peppers with fresh basil. A little something for those who don’t eat our furry friends. 8.49

RANCHER

Spicy capicola ham and Italian sausage, pepperoni, button mushrooms and kalamata olives with fresh oregano. 9.49

PASTA

Pasta dishes include a choice of half salad or cup of minestrone. Served with a side of our fresh baked herbed focaccia bread.

LASAGNA DI CARNIVORE

One pound of meaty lasagna goodness. A traditional Italian meat sauce of seasoned ground beef and sausage layered with marinara sauce, ricotta and mozzarella cheese, baked in our brick oven, served hot and bubbly to your table. 12.99

SPAGHETTI CLASSICO

A hearty portion of spaghetti pasta topped with our delicious meatballs and homemade marinara sauce. Classic! 10.99

SAUSAGE FLORENTINE

A bed of ziti pasta covered with Italian sausage, roma tomatoes, button mushrooms, baby leaf spinach and our homemade marinara sauce garnished with fresh oregano. 10.99

MUSSELS MARINIÈRE

Chilean blue mussels, fresh mushrooms and roma tomatoes tossed in a white wine and garlic herb butter sauce over a bed of linguine. 12.99

FETTUCINE CON ALFREDO

A hearty bed of fettuccine covered with basil marinated chicken, artichoke hearts, portabella mushrooms and a spicy alfredo sauce topped with sun-dried tomatoes and fresh basil. 12.99

BAKED ZITI

A delicious blend of ziti pasta, marinara cream sauce, Italian sausage, fresh basil, mozzarella and ricotta cheese loaded into a personal baking dish and finished in the brick oven. 10.99

KANNAH BUILD MY OWN? YES YOU CAN!

First choose a sauce base to top our homemade pizza dough and we will cover it with mozzarella for 5.49, then add your favorite toppings and we will take care of the rest. Add a cup of minestrone or half salad for 3.49.

SAUCE BASES

Marinara * Thai Peanut * Garlic Infused Oil * BBQ
Bleu Cheese * Ranch * Alfredo * Spicy Oil * Pesto (add 1.49)

TOPPINGS

.79 EACH	1.29 EACH
Black Beans	Asiago Cheese
Jalapenos	Feta Cheese
Roma Tomatoes	Bleu Cheese
Pineapple	Cheddar Cheese
Caramelized Onions	Kalamata Olives
Roasted Garlic	Artichoke Hearts
Red Peppers	Capers
Fresh Spinach	Sun-Dried Tomatoes
Red Onions	Portobello Mushrooms
Button Mushrooms	Green Chilies
Green Olives	Pepperoncini Peppers
Fresh Basil	Applewood Smoked Bacon
Fresh Oregano	Spicy Italian Sausage
Fresh Cilantro	Country Ham
	Spicy Capicola Ham
	Pepperoni
	Roasted Chicken
	Genoa Salami

CALZONES

Italian style turnovers made with our homemade pizza dough, filled with mozzarella cheese and baked to perfection in our brick oven. Add a cup of minestrone or half salad for 3.49

THE GODFATHER

A tasty calzone from the old country. Genoa salami, country ham, pepperoni, button mushrooms, marinara sauce and asiago cheese. 10.49

THE LONG HORN

Tender pieces of ribeye steak, button mushrooms, roasted red peppers, caramelized onions, cheddar and mozzarella cheese. Served with a side of our homemade steak sauce. 10.49

CALZONE DI KANNAH

A blend of marinara, spicy capicola ham, roasted red peppers, roasted garlic, feta cheese and fresh basil. 9.49

MEATBALL CALZONE

A delicious combination of meatballs, button mushrooms, marinara, roasted red peppers and caramelized onions. 10.49

VEGE CALZONE

Marinara sauce, fresh baby leaf spinach, artichoke hearts, roasted red peppers, kalamata olives and goat cheese. 9.49

BARBEQUE CHICKEN

A savory mix of Sweet Baby Ray’s BBQ sauce, roasted chicken, applewood smoked bacon, red onions, roma tomatoes and cheddar cheese. Served with a side of BBQ sauce. 10.49

TOASTED PANINI SANDWICHES

Lightly toasted on homemade herbed focaccia bread served with your choice of half House or Caesar salad, a cup of minestrone, seasoned fries or tortilla chips.

SUN-DRIED TOMATO TUNA

Albacore tuna salad made with sun-dried tomato mayo, capers, red onions, and asiago cheese. 9.49

BALSAMIC PORTOBELLA

A whole portobella mushroom cap marinated in our balsamic vinaigrette, fresh baby leaf spinach, roasted red peppers, caramelized onions and aged alpine Swiss cheese. 8.49

ROASTED TURKEY CRANBERRY

Roasted turkey breast, thinly sliced and topped with cranberry mayonnaise, fresh alfalfa sprouts and aged alpine Swiss cheese. 9.49

ROAST BEAST

Tender slices of roast beef, roma tomatoes and provolone cheese with a zesty chipotle mayo. 9.99

CHICKEN WITH PESTO

Roasted chicken, pesto mayo, red onions, artichoke hearts, roasted red peppers and provolone cheese. 9.99

ITALIAN TRIO

Deli thin sliced capicola ham, Genoa salami and pepperoni, topped with Italian herb mayonnaise, fresh spinach, roasted red peppers and provolone cheese. 9.49

OVEN ROASTED SANDWICHES

Lightly toasted in our brick oven and served with your choice of half House or Caesar salad, a cup of minestrone, seasoned fries or tortilla chips.

ALBUQUERQUE TURKEY

Roasted turkey, green chilies and pepper jack mayonnaise topped with aged alpine Swiss cheese on ciabatta bread. 10.49

THE RUEBEN

Deli sliced pastrami, aged alpine Swiss cheese, sauerkraut and Russian dressing on toasted marble rye bread. 10.49

BUFFALO CHICKEN

A crispy breaded chicken filet coated with a mild buffalo sauce, topped with aged alpine Swiss cheese, roma tomatoes, crisp romaine lettuce and ranch dressing on a ciabatta loaf. 10.49

MUFFULETTA SANDWICH

A traditional sandwich of New Orleans. Deli sliced ham, salami and provolone cheese piled on top of a crusty artisan bread with a black and green olive spread. 10.49

RIBEYE CHEESE STEAK

Thinly sliced ribeye on a Philly roll topped with button mushrooms, sweet caramelized onions, melted asiago and cheddar cheese. Served with a side of au jus for dipping. 10.49

MEATBALL SUB

An Italian hoagie stuffed with meatballs and smothered with marinara sauce, melted mozzarella and asiago cheese. 10.49

FRENCH DIP IN THE CREEK

Deli sliced roast beef and aged alpine Swiss cheese on a French baguette with a side of au jus for dipping. 9.99

CUBAN SANDWICH

Slow roasted pork loin marinated in a spicy sweet sauce piled onto a ciabatta loaf, then topped with country ham, crunchy dill pickles, yellow mustard and aged alpine Swiss cheese. 10.49