

OUR BEER

Tin Man was shaped in the mind of a boy who grew up in Evansville and saw the rise and fall of commercial brewing in his Midwestern city. Owner Nick Davidson dreamed of bringing brewing back to his hometown, and of brewing beer to forge an interconnected community. Our core beer styles are the foundation of Tin Man, and along with our community, every component plays a part in powering the robot.

Be part of Tin Man. Sit back, relax.
Become one of us.

SEASONAL BEERS

Tin Man Brewing Company releases regular updates to our beer selection. Ask your server about our seasonal brews.

GUEST BEERS

To further assimilate Indiana into craft beer culture, we feature a rotating beer selection from regional craft breweries.

FIRKIN FRIDAYS

On Firkin Fridays, we brew up a special, one time only, 40L batch of beer. Direct queries to your server for more information.

Ask your server for a list of our wine selection.

Tin Man Brewing Company's prime directive: to create and provide freshly brewed beer and homemade sustenance to the humans of Evansville and the surrounding area.

To achieve this, Tin Man utilizes a full-production craft brewery that yields fresh, locally brewed beer of proven, award-winning quality. This brewery is complemented by the area known as The Tasting Room, providing a superior craft beer experience, a selection of regionally produced wines and a full-service menu of our culinary creations.

Our Tasting Room is a fusion of modern and industrial influences with the abundant human interaction and gregariousness of Franklin Street and the west side of Evansville.

We are laser-focused on solely utilizing optimal ingredients in the manufacture of our house-made beers and menu offerings. Our goal is to seamlessly meld craft beer and cuisine to accent the best flavors of both.

We summon you to try something different with Tin Man: high quality, locally produced, hand crafted beers and food.

HAND-CRAFTED NOURISHMENTS

Tin Man amasses high quality ingredients for the formation of creative dishes featuring locally sourced products. These products are then prepared in-house with our own proprietary schematics, creating Tin Man flavor from Tri-State ingredients.



Upgrade[™]
You. Only Better.

What's an Upgrade? A little change that makes a big difference. Think of it as a minor tweak to your personal routine – maybe snacking on fruits and vegetables or going for a quick walk. Upgrade promotes ideas and opportunities for small lifestyle changes that lead to large health improvements.

Find Upgrade here and throughout the community.

Get the idea? Now get the Upgrades. UPGRADENOW.ORG.

Upgrade. You, only Better.

 menu items meet the following:
< 600 calories, < 20 g of fat, < 75 g of carbs and < 800 mg of sodium

SOUPS & SALADS

Soup Du Jour 6

Served with garlic toast

Grilled Cheese Du Jour 7.5

Served with house seasoned potato chips

Pick Two 9

½ Grilled Cheese Du Jour, Soup Du Jour, Side Du Jour or Side Salad (*House or Caesar*)

House Salad 7

Red cabbage, carrots, scallions, tomatoes, cucumbers, dried cranberries, Parmesan cheese, cheddar cheese & croutons

Caesar Salad 7

Caesar dressing, Parmesan cheese & croutons

Wedge Salad 7

Bleu cheese dressing, bacon bits, tomato & bleu cheese crumbles

Southwestern Salad 7

Chipotle dressing, roasted corn, roasted poblanos, black beans, cilantro, fried tortilla strips & a lime wedge

Greek Salad 7 🍷

Greek vinaigrette, red onion, pepperoncini, tomato, black olives & feta cheese

Dressings

Bleu Cheese, Caesar, Champagne Vinaigrette, Chipotle, French, Greek Vinaigrette, Honey Mustard, Ranch
Add Grilled or Fried Chicken 3

Add Steak 5*

Add Shrimp 6

Add Salmon Fillet 6.5*

SANDWICHES

Sandwiches include choice of side

Chicken & Waffle 11

Fried chicken breast with lettuce, red onion & spicy maple mayo on a cornbread waffle

Cheese Steak* 13

Seared steak with provolone cheese, onions, peppers, mushrooms & cheese sauce on toasted bread

Salmon BLT* 16

Seared salmon fillet with bacon, lettuce, tomato & lemon aioli on a toasted bun

Cuban Pork 13

House seasoned pork belly, ham & bacon with pickle, red onion & spicy mustard mayo on toasted bread

Pork Belly & Fried Green Tomato 11

Orange glazed pork belly with fried green tomatoes & house slaw on a cornbread waffle

Surf & Turf* 16

Seared steak & shrimp with caramelized onions, Swiss cheese & Parmesan garlic aioli on a toasted bun

BBQ Pork Belly Sliders 10

Three sliders with BBQ pork belly, fried pickles & red onion on toasted slider buns; served with a side of house slaw

SNACKS

Wings 9

(mild, hot, sweet & spicy orange, BBQ, or dry rub)
With celery & choice of bleu cheese or ranch dressing

Tater Tots 8

Made with Parmesan cheese & served with a side of spicy ketchup

Fried Green Tomatoes 7

With spring mix & roasted red pepper aioli

Hummus 8

With roasted red peppers, carrots, celery & pita bread

Goat Cheese Dip 8

With diced tomatoes & pita bread

Soft Ale Pretzels 7

With choice of cheddar cheese sauce, marinara or queso

Quesadilla 6.5

Onions, bell peppers & cheddar cheese in a tortilla; served with a side of pico & sour cream
Add BBQ Pork Belly 3, Chicken 3, Steak 5, Shrimp 6,*

Deviled Egg Trio 6

Home-style, BBQ pork belly & Fried bacon jalapeño

Fried Pickles 6

Rivet battered, fried pickle slices with choice of sauce

Shrimp Lettuce Wrap 8 🍷

With basil, mint, carrots, cucumber, scallions & shrimp; served with a side of dipping sauce

Beer & Cheese Platter 12

4 regional cheeses paired with 4 Tin Man beer samples

Nachos 6

Fried tortilla chips topped with queso, roasted corn, roasted poblanos, black beans, cilantro, jalapeños, lettuce, pico, cheddar cheese, sour cream & scallions
Add BBQ Pork Belly 3, Chicken 3, Steak 5, Shrimp 6,*

Chips & Dip 4.5

Fried tortilla chips with choice of queso or pico

ENTREES

Brinner 10

Bacon, eggs sunny side up & potato cakes with sour cream

Manhattan 11

Roast beef, mashed potatoes & brown gravy served on garlic toast

Tacos

Breaded Cod 12, Chicken 10, Shrimp 15, Steak* 15
Two tacos served on tortillas & dressed with house slaw, pico & poblano aioli (includes choice of side)

Shrimp & Grits 15

House seasoned shrimp served over grits with bacon, fried egg over easy & scallions

Salmon & Roasted Vegetables* 15 ▲

Seared salmon fillet with roasted seasonal vegetables

Fish & Chips 14

Rivet battered cod with fries & spicy tartar sauce
Add house seasoning to fries for 0.50

Smothered Chicken 14

Grilled chicken breast smothered with goat cheese, spinach & tomatoes; topped with toasted seasoned breadcrumbs (includes choice of side)

Pasta Bowl 9.5

Choice of alfredo or marinara on fettuccine with Parmesan cheese; served with a side of garlic toast

Add Fried or Grilled Chicken 3

Add Steak* 5

Add Shrimp 6

Add Salmon Fillet* 6.5

Add Roasted Seasonal Vegetables 2

BUILD YOUR OWN BURGER & MORE

BUILD YOUR OWN BURGER & MORE* 9.5 (add-ons with pricing below)

Choice of beef patty, grilled chicken breast, fried chicken breast, veggie burger, or portabella mushroom. Dressed with lettuce, tomato, onion, & pickle. Served on a toasted bun. Includes choice of side.

ADD-ONS CHEESE 1.0 each PROTEIN 2.0 each OTHER 1.0 each SAUCES 0.6 each

Cheese

American
Bleu Cheese
Cheddar
Cheddar Cheese
Sauce
Feta
Goat Cheese
Mozzarella
Pepper Jack
Provolone
Queso
Swiss

Protein

Bacon
Bacon Jam
BBQ Pork Belly

Ham

Sweet & Spicy
Orange Pork Belly

Other

Black Olives
Caramelized Onions
Fried Egg
Fried Green Tomato
Fried Onion
Fried Pickles
Garlic Spinach
House Seasoned
Chips
House Slaw
Jalapeños
Mac & Cheese
Pepperoncini

Pico

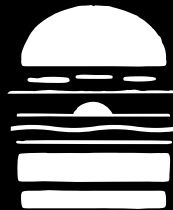
Roasted Poblanos
Roasted Red
Peppers
Sautéed Mushrooms
Sautéed Peppers
Tater Tots
Tortilla Strips

Sauces

BBQ Sauce
Bleu Cheese
Buffalo Sauce (mild)
Buffalo Sauce (hot)
Brown Gravy
Caesar
Chipotle
Honey Mustard

Horseradish

Lemon Aioli
Marinara
Mayo
Parmesan Garlic
Aioli
Poblano Aioli
Ranch
Roasted Red
Pepper Aioli
Sour Cream
Spicy Ketchup
Spicy Maple Mayo
Spicy Mustard Mayo
Sweet & Spicy
Orange



3.4470261396 × 10⁴⁶ COMBINATIONS

Our calculations have determined the above number to be the exact amount of options possible to satisfy your human taste for burgers.

$$p b \sum_{0 \leq k \leq n} \left[\frac{n!}{k! (n-k)!} \right]$$

ASK YOUR SERVER FOR BUILT BURGER SUGGESTIONS.

*Proteins are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Products containing tree nuts and peanuts are stored in our kitchen and may have come into contact with other food items. Please inform your server if you or a person in your party has a food allergy before placing your order.

OVERLORD

— IMPERIAL IPA —



YOU WILL OBEY YOUR OVERLORD

ORDINARY
BEER DOES
NOT COMPUTE.

YOU WILL BECOME ONE OF US.

SIDES

- Cheese Grits 3
- Cup of Soup Du Jour 4
- Fries 3
- House Seasoned Fries 3.5
- House Seasoned Chips 1
- House Slaw 2 🍷
- Kosher Dill Pickle 1
- Loaded Cheese Grits 4
- Loaded Mashed Potatoes 4
- Mac & Cheese 3
- Mashed Potatoes 2
- Vegetable Du Jour 2
- Side Caesar Salad 4
- Side House Salad 4 🍷
- Side Du Jour 2

DESSERTS

Beignets & Coffee 5

Chocolate Cake 6

Infused with Tin Man Beer

Cheesecake Du Jour* 8

DRINKS 2 *(unlimited refills)*

- | | | |
|-----------|-----------|--------------------------------|
| 7 UP | Root Beer | Sweet Tea |
| Diet Rite | Ski | Unsweetened Tea |
| Lemonade | Sunkist | Coffee <i>(seasonal blend)</i> |
| RC Cola | | |

PLATE SPLITTING FEE \$3