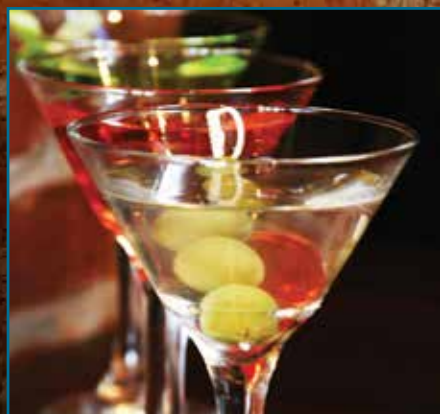
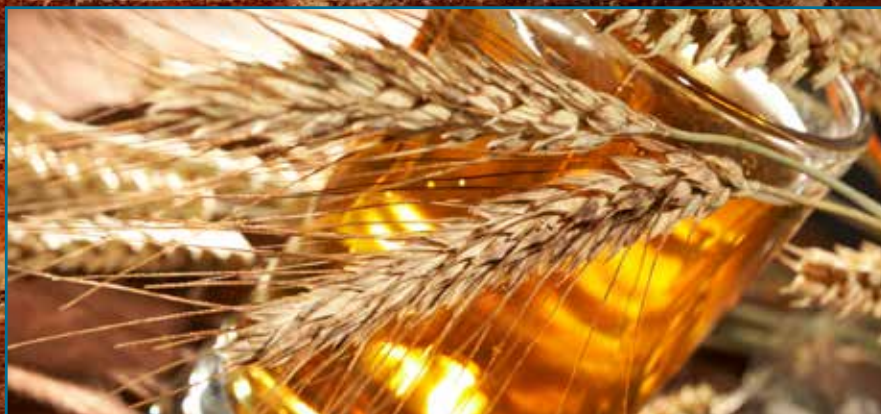
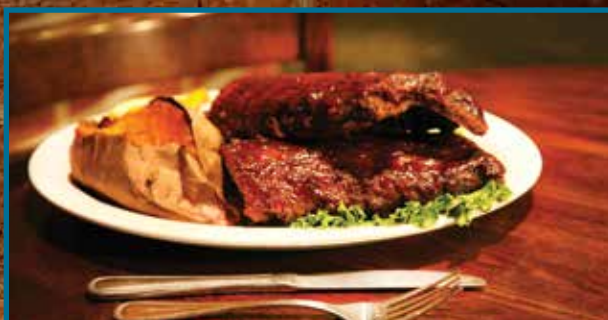


half moon

RESTAURANT & BREWERY



STARTERS

Buffalo Wings

JUMBO chicken wings fried to perfection and tossed with your choice of sauce: Buffalo (Mild, Medium, Hot, or Fire), BBQ (Sweet, Smoky, or Spicy), Asian, Garlic, Sweet Bourbon Glaze, Bing Bang Sauce, Carolina Mustard or Jamaican Jerk. Full Order (12): 12.99 • Half Order (6): 7.99

Half Moon Nachos

Crunchy housemade tortilla chips smothered with melted cheese, diced tomatoes, green onions, black olives, and jalapenos. Topped with your choice of Chili, Pulled Pork, Chicken, and served with sour cream & fresh salsa. Full Order: 11.99 • Half Order: 6.99

Deep Fried Pickles Fries

Battered, spicy pub pickles deep fried and served with ranch dressing - 7.99

Onion Rings

Hand sliced onions, beer-battered, using our own fresh beer, then deep fried to a golden brown. Full Order: 8.99 • Half Order: 5.49

Bottle Caps

Battered and deep fried spicy jalapeño slices served with chipotle ranch dip - 6.99

Loaded Cheese Fries

A heaping helping of fresh hot fries topped with melted cheese, bacon, and green onions. Served with chipotle ranch for dipping. Full Order: 9.99 • Half Order: 5.99

Smokehouse Quesadilla

A flour tortilla loaded with a blend of cheeses and our pulled pork, then grilled to a crisp golden brown. Served with sour cream, fresh salsa, and shredded lettuce - 8.99

Potato Skins

Deep fried crispy potato skins topped with either Cheese & Bacon, Chili & Cheese, or Cheese & Pulled Pork. Full Order (6): 9.99 • Half Order(3): 5.99

Hot Spinach & Artichoke Dip

Spinach and artichoke hearts in a rich and creamy parmesan cheese dip. Served with our crisp housemade tortilla chips - 8.49

Cheese Sticks

Breaded mozzarella cheese sticks, deep fried and served with marinara sauce - 7.99

Pretzel Breadsticks

Soft & salted pretzel breadsticks served with our house made beer cheese. (Wildcat Wheat) - 8.99

Brew Fingers

A 1/2 lb. of our hand breaded chicken tenders deep fried, then tossed with your choice of signature sauce. Served with celery and ranch dressing. Sauces include: Buffalo (Mild, Medium, Hot, or Fire), BBQ (Sweet, Smoky, or Spicy), Asian, Garlic, Sweet Bourbon glaze, Bing Bang Sauce, Carolina Mustard, or Jamaican Jerk - 8.99

Bottomless Chips & Salsa

Our crisp housemade tortilla chips served with freshly prepared salsa - 4.99

Brew Chips & Dip

Seasoned deep fried potato chips served with chipotle ranch dip - 4.99

Spicy Buffalo Chicken Dip

If you like Buffalo chicken wings, then you will love this spicy, creamy Buffalo chicken dip. Served with tortilla chips and celery sticks - 8.49

Fried Mac & Cheese Bites

What could be better than mac & cheese? Well, deep fried mac & cheese, of course! Made in house with a touch of bacon and jalapeno - 8.99



Elwood Haynes in his first car, talking to a policeman.

SOUPS

Bowl - 4.49 • Cup - 3.49

Loaded Potato • Stoplight City Chili
Soup of the day
(available Fall - Spring)

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



SANDWICHES

Served with brew chips and cole slaw.

Substitute French Fries for Brewer's Chips with any sandwich - 99¢

Substitute Onion Rings for Brewer's Chips with any sandwich - 2.99

Chicken Breast

A tender breast of chicken - Chargrilled, BBQ or Blackened. Served on a kaiser roll with lettuce, tomato, pickle and onion - 8.59

Buffalo Chicken

A breaded chicken breast deep fried, then dipped in your choice of Mild, Medium, Hot, or Fire Buffalo sauce. Served on a kaiser roll with cool ranch - 10.99

Brewer's Brisket

Our own apple hickory, slow smoked beef brisket, hand chopped, then piled high on a kaiser roll with your choice of our Sweet, Smoky, or Spicy homemade BBQ sauce served on the side - 9.99

Classic Reuben

The classic Reuben, using thin sliced corn beef, topped with sauerkraut, Swiss cheese and 1,000 Island dressing, all sandwiched between two slices of grilled marbled Rye bread - 9.99

Catfish Fillet

Hand breaded and fried to a golden brown. Served on a toasted sub bun with tartar sauce and lemon on the side - 9.99

Pulled Pork

Our own apple hickory, slow smoked pulled pork piled high on a kaiser roll. Top it with your choice of our Sweet, Smoky or Spicy homemade BBQ sauce and enjoy! - 8.99

Breaded Tenderloin

Our very own Indiana classic. Hand breaded pork tenderloin deep fried to a golden brown. Served on a kaiser roll with lettuce, tomato, pickle and onion - 8.99
Also available grilled.

Turkey Panini

A tasty flat press grilled panini made with sliced turkey that has been smoked in house, bacon, spinach, and a sweet craisin and boursin cheese spread - 8.99

Philly Cheesesteak

Shaved slow roasted prime rib flat grilled with onions, then piled on a toasted sub bun with our classic Philly cheese sauce - 11.99

Cubana

Sliced ham, smoked pork, Swiss cheese, pickle slices and a mustard sauce flat press grilled to perfection - 9.39

Chicken Panini Sandwich

A grilled chicken breast topped with a creamy spinach-artichoke spread, bacon, fresh spinach, & provolone cheese in a flat press grilled Italian sub bun - 10.99

Piggly Wiggly

Our own apple hickory, slow smoked pulled pork, cole slaw & American cheese sandwiched between grilled marbled rye bread - 9.59



Kokomo Police Department, early 1900's.

ASK US
ABOUT
OUR GIFT
CARDS!



*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



Make it a double
for just an extra
★ 3.99 ★



Ask about a
meatless burger
option!

BOTTOMS UP BURGER COLLECTION

Our burgers are so juicy, we serve them bottoms up!

Accompanied with brew chips, and cole slaw. Dressed with lettuce, tomato and onion.

Substitute French Fries for brew chips with any burger for only 99¢ or onion rings for 2.99.

CHEESE CHOICES: American • Swiss • Provolone • Cheddar • Pepperjack

Cheeseburger* - For the burger purist.

A chargrilled classic steakburger prepared just the way you like it. Topped with your choice of cheese - 8.99

Black & Bleu* - A lightly blackened steakburger chargrilled to order, then topped with crumbled bleu cheese - 9.79

Patty Melt* - A chargrilled steakburger prepared just the way you like it. Served between grilled marbled rye bread with grilled onions and melted Swiss cheese - 9.79

Portabella & Swiss* - A chargrilled steakburger prepared just the way you like it. Topped with portabella mushroom and melted Swiss cheese - 9.79

Smokehouse BBQ Bacon Cheddar*

A steakburger chargrilled to perfection and blanketed with any of our house BBQ sauces. Topped with melted cheddar cheese and smoky sweet bacon - 9.79

Bourbon Burger*

A chargrilled steakburger prepared just the way you like it and topped with our house Bourbon glaze, your choice of cheese, and a heaping mound of hand-breaded onion straws - 9.79

Chilli Cheese Burger*

A chargrilled steakburger prepared just the way you like it. Topped with your choice of cheese, our house made chilli, diced onions, and jalapeno slices - 9.79

Buffalo Chicken Burger*

A chargrilled steakburger cooked to order and topped with Blue Cheese crumbles & our breaded deep fried chicken breast tossed in your choice of mild, medium, hot or fire buffalo sauce - 13.99

Philly Burger*

A chargrilled steakburger cooked to order and topped with our tender philly meat and finished with caramelized peppers, onions, and our house beer cheese - 13.99

Full Moon Burger* - A steakburger chargrilled to perfection and topped with cheese, bacon, BBQ sauce, smoked pulled pork, and onion rings. Sure it's a real mess but it tastes real good! - 13.99

Fiesta Burger* - A chargrilled steakburger cooked to order and topped with pepper jack cheese, fried jalapeno bottle caps, and served with house made salsa on the side. - 11.99



Paving North Main Street • Kokomo, 1899

PASTA

Served with your choice of one side.

Fettuccine Alfredo

Fettuccine tossed with a classic, creamy alfredo sauce, made fresh for each and every order - 11.99

With Chargrilled Chicken - 14.99

Cajun Chicken Fettuccine

We put a Cajun twist on an old favorite tossing fettuccine with a spicy alfredo sauce and topping it with spicy blackened chicken - 14.99

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



Any Entrée can surf
by adding Shrimp or
Catfish - 6.99

Add a BBQ Rib Tickler
to any entrée - 5.99

FROM THE SEA

Served with fresh baked brewer's rolls and your choice of two sides.

Catfish

Twin hand breaded catfish fillets fried to a golden brown. Served with tartar sauce & lemon - 14.99

Jumbo Shrimp Any Way You Like It

Prepared your choice of hand-breaded, chargrilled, blackened, sauteed, or house beer-battered. Served with our kickin' cocktail sauce and lemon - 16.99

Brown Ale Alaskan Whitefish

House beer-battered or hand breaded Alaskan whitefish fillets deep fried to a golden brown. Served with tartar sauce and lemon. (Don't forget the malt vinegar!) - 12.99



Garlic Herbed Tilapia*

This mild whitefish lends itself to a rainbow flavor of herbs sauteed in garlic butter, then deglazed with white wine - 14.99

Bourbon Street Salmon and Shrimp

A lovely 8 oz boneless fillet of salmon grilled and glazed with our bourbon glaze, smothered in a saute of mixed peppers, onions, shrimp & bourbon glaze and served on a bed of rice. - 20.99

Salmon Florentine*

A lovely 8 oz bonless filet of salmon grilled to perfection then topped with a rich and creamy spinach, mushroom and parmesan cheese sauce and served on a bed of rice. - 19.99

Asian Salmon*

A lovely 8 oz bonless filet of salmon grilled and glazed with sweet Asian glaze and topped with sesame seeds and rice noodles and served on a bed of rice. - 18.99

ENTREE SALADS

Served with our fresh baked brewers rolls and your choice of: Ranch, French, Thousand Island, Bleu Cheese, Italian, Balsamic Vinaigrette, Honey Mustard, Poppy Seed, or Fat-Free Raspberry Vinaigrette.

Black & Bleu

Hand-cut USDA choice sirloin grilled to order, then served on a bowl of fresh salad greens with bleu cheese crumbles, tomatoes, red onions, and croutons. Full: 12.99 • Half: 8.99

Santa Fe Grilled Chicken Salad

Made with Romaine lettuce and topped with shredded mixed cheese, roasted corn & black bean salsa, fresh grilled chicken, crispy tortilla strips and accompanied by fresh pico de gallo, sour cream and our Santa Fe chipotle dressing.. Full: 12.99 • Half: 8.99

Brewers Cobb Salad

A bed of crisp garden greens topped with julienned ham and turkey. Accompanied with shredded cheese, tomatoes, hard boiled eggs, bacon, apple slices and garlic herb croutons. Full: 12.99 • Half: 8.99

Brew Finger Salad

Our hand breaded Brew Fingers tossed in your choice of sauce and placed atop a bed of crisp garden greens. Topped with tomatoes, shredded cheese and crunchy garlic herb croutons. Full: 12.99 • Half: 8.99

Nacho Salad

Half Moon Nachos in a salad! This salad is made with fresh iceberg lettuce, topped with either pulled pork or chili, tomatoes, shredded cheese, black olives, jalapeno peppers, tortilla strips and green onions! Full: 12.99 • Half: 8.99

Chicken Spinach Salad

Grilled chicken breast on a bed of Fresh Baby Spinach, topped with Feta Cheese, dried cranberries, diced tomato, bacon and crunchy garlic herb croutons. Full: 12.99 • Half: 8.99

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



Any Entrée can surf
by adding Shrimp or
Catfish - 6.99

Add a BBQ Rib Tickler
to any entrée - 5.99

STEAKS & SUCH

All of our steaks are cut by hand from specially aged, USDA Choice grain fed beef

Top any of our steaks with sautéed mushrooms & onions for 1.99

The following entrées are served with fresh baked brewers rolls and your choice of two sides.

Slow Roasted Chargrilled Delmonico*

Our signature Delmonico slow roasted with a secret blend of herbs and spices. Hand cut and grilled to order. Served with au jus and horseradish.

King Cut 16 oz. - 29.99

Hearty 12 oz. - 24.99

Petite 8 oz. - 18.99

Filet* 10 oz. - 33.99 • 5 oz. - 18.99

NY Strip* 12 oz. - 24.99

Ribeye* 14 oz. - 26.99 • 10 oz. - 21.99

Sirloin*

12 oz. - 18.99 • 9 oz. - 15.99 • 6 oz. - 11.99

Ground Steak*

12 oz. of hand pattied and fresh ground USDA Choice steak, prepared just the way you like it - 10.99

Stoplight City Smothered Ground Steak*

Grilled peppers, onions and mushrooms piled atop a 12 oz. chargrilled ground steak. Topped with melted Swiss cheese and bacon - 12.99

Jack Daniels Sirloin

We take our 9oz USDA choice hand cut sirloin and marinate it in our signature Jack Daniels marinade over night and then grill it to order while glazing with our Jack Daniels glaze. - 16.99

Flat Iron Steak*

10 oz. of what is rated as one of the most tender steaks. With its rich beefy flavor, steak lovers will have a new "favorite" steak - 18.99



Temperature Guide

Rare - Cool red center • Medium Rare - Warm red center
Medium - Hot pink center • Medium Well- Slightly pink center
Well Done - No pink (Not responsible for well done steaks.)

SIDES

Baked Potato • Baked Sweet Potato • Mashed Potatoes
French Fries • Mac 'n Cheese • Coleslaw • Cottage Cheese
Country Style Green Beans • Long Grain Wild Rice
Side Salad • Side Caesar • Mashed Sweet Potatoes
BBQ Baked Beans • Sweet Corn Soufflé • Cooked Apples

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



Any Entrée can surf
by adding Shrimp or
Catfish - 6.99

Add a BBQ Rib Tickler
to any entrée - 5.99

SMOKEHOUSE ENTREES

Slo-oo-ow smoked in house, using apple and hickory woods, our own dry rubs and homemade BBQ sauces. Signature house BBQ sauces include Sweet, Smoky, Spicy and Carolina Mustard. Served with fresh baked brewers rolls and your choice of two sides.

BBQ Ribs

Our baby back ribs are uniquely seasoned, slow smoked and basted in your choice of signature sauce.

Full Rack - 22.99 • Half Rack - 14.99

Pulled Pork

Hand rubbed with our special dry rub, then slow smoked and hand pulled. Served with your choice of signature sauce on the side.

Hearty Size - 16.99 • Regular Size - 12.99

Beef Brisket

Hand rubbed with our special dry rub, then slow smoked and hand chopped. Served with your choice of signature sauce on the side.

Hearty Size - 20.99 • Regular Size - 16.99

Smokehouse Chicken

A lightly seasoned whole chicken smoked slowly to tender perfection, then basted in your choice of sauce.

Half Chicken - 11.99 • Quarter Chicken - 9.99

Twin Smoked Sausage

These sausages are made fresh for us here at the Half Moon. We then take these wonderful fresh sausages and slow smoke them in our own smoker for a real smoked BBQ treat - 10.99

Smokehouse Combos

Make your own combo meal from any of the following smokehouse meats:
BBQ Ribs, Smoked Sausage, Beef Brisket, Pulled Pork, or a Quarter Smokehouse Chicken.

Pick Two - 13.99 • Pick Three - 17.99 • Pick Four - 21.99

CHICKEN & PORK

Served with fresh baked brewer's rolls and your choice of two sides.

Chicken Breast

A boneless, skinless, chargrilled chicken breast prepared BBQ'd, Cajun or Lightly Seasoned - 11.99

Bourbon Street Chicken

A Bourbon marinated chicken breast, smothered in a sweet bourbon glaze, mixed peppers & onions on a bed of rice - 14.99

Stoplight City Chicken

A chargrilled chicken breast smothered with caramelized roasted peppers, onions, mushrooms, melted Swiss cheese and bacon - 13.99

Jack Daniels Smothered Chops*

Twin pork chops grilled to perfection and brushed with our own Jack Daniels glaze, then smothered with sauteed mushrooms and onions in a Jack Daniels sauce - 14.99

Twin Glazed Pork Chops*

Twin bone-in pork chops grilled and glazed in your choice of our Jamaican jerk, sweet bourbon, or our signature BBQ sauces. - 13.99

Chicken Fried Chicken

Twin deep fried boneless, skinless chicken breasts, served with garlic mashed potatoes all smothered in our white pepper gravy and served with one side of your choice - 12.99

Chicken Parmesan

An Italian breaded chicken breast deep fried, then married with melted provolone cheese, marinara sauce and parmesan cheese. Served atop a bed of buttered pasta - 13.99

Southwest Chipotle Chicken

Our marinated chicken breast char grilled to order and served on a bed of rice, topped with pepper-jack cheese and roasted corn and black bean cream sauce, then garnished with crispy tortilla strips and diced onion - 16.99

Chicken Florentine

Our grilled chicken breast served on a bed of rice and smothered with a rich, creamy spinach, mushroom, and Parmesan cheese sauce. - 15.99

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.



HOMEMADE DESSERTS

Chocolate Porter Cake

Our own house porter adds a deep and dark roasted flavor to an incredibly delicious and unique cake - 4.99



Hot Fudge Brownie Sundae

A homemade, rich and decadent brownie topped with vanilla ice cream and hot fudge - 4.99

Cheesecake

Rich, creamy and velvety smooth. Our chef's own recipe of this NY classic - 4.99
Cheesecake Toppings: Porter Praline or Cherry



Seasonal Bread Pudding

Ask your server about our chef's wonderful hand crafted seasonal bread pudding! - 4.99

Ice Cream

Chocolate or Vanilla - 1.99

BEVERAGES

COKE • DIET COKE • SPRITE • MR. PIBB
BARQ'S ROOT BEER • ICED TEA • SWEET TEA
HOT TEA • KONA BLEND COFFEE

KIDS MEALS

For our guests 12 years old and under.
Served with a fresh baked cookie and your choice of one side.

Grilled Cheese Sandwich	2.99	Kid Sized Cheeseburger*	4.99
Pasta with Marinara Sauce	3.99	Mini Corn Dogs	4.99
Mac 'n Cheese	3.99	Chopped Steak*	4.99
Brew Fingers	3.99	Kids' Ribs	5.99

*Health advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish can cause foodborne illness.

THE HISTORY OF HOWARD COUNTY

Kokomo was started along the Wildcat Creek by David Foster, a settler from Virginia. Foster came to the north central wilderness in the 1830s to establish a trading post in his two room cabin along the North Bank of the Wildcat Creek. Although most of the land in the Southern part of the state had been established into counties, this area was still very primitive.

The Miami Indians sold this part of Indiana to the U.S. Government for 55 cents an acre in 1838; Foster's settlement was in this part of Indiana. The Indiana County Commissioners met with Foster two years after he settled in the area to negotiate an agreement establishing Foster's trading post as a county seat. In the agreement between Foster and the commissioners, Foster donated forty acres of land on the North bank of the Wildcat to the county and agreed to erect a log courthouse. In return, the county gave Foster the honor of naming the town.

When Foster was asked what he would name the town, he replied that "since it is the worst town in the state," he decided to name it after the "orneriest Indian in the reservation-Kokomo." The commissioners approved of the name and established Kokomo as the seat of Richardsville. In 1846, the county was renamed "Howard" by an act of the Indiana Legislature in honor of Tilghman A. Howard, a member of the Legislature who died while serving in office.

Kokomo was mainly inhabited by farmers until the end of the Civil War. Corn was the primary crop, supplemented by wheat. The crops were sown and harvested by hand and the majority of all supplies were made from available materials. Wool was provided by sheep, flax was grown to make linen and lye was produced to provide the pioneers with a crude soap. Maple trees found in the area provided syrup. At the end of the Civil War, the railroads began to make travel throughout the United States very easy.

Kokomo became a thriving agricultural community by 1876 with a population of around 6,000 people. New factories producing tile and brick were in full swing, and three railroads served the growing community. In 1887, this gradual and steady growth was dramatically increased when natural gas was discovered in the area.

On June 23, 1887, a great gusher of natural gas was struck on the Fred Schrader farm in Southeastern Kokomo. The gas flowed with tremendous force from the ground, illuminating the sky at night with a light visible nearly 20 miles away. Kokomo was turned from an agricultural community into an important industrial city overnight.

Along with the many new companies coming to Kokomo to take advantage of the cheap fuel source, the great inventor Elwood Haynes also came to Howard County at this time. He was employed to supervise the building of a pumping station in Greentown. After moving to Kokomo, he used his mechanical know-how of the Apperson brothers' techniques to start working on his horseless carriage. In 1894, he succeeded in creating the first commercially built automobile. Haynes began producing the automobiles after he went into a partnership with Edgar and Elmer Apperson.

The gas boom had gone dry for most of Indiana by 1900. Fortunately for Kokomo, many of its industries chose to convert their factories to coal or another energy source rather than relocate. The elegant Victorian homes still standing in Kokomo give the town a beautiful reminder of its glorious past. Several downtown buildings, such as the City building, are also prime examples of the gas boom's effect on Howard County architecture.



Group of Delco Radio employees celebrating production of the 50 millionth car radio. 1966



Aerial view of the Chrysler Plant, looking to the southwest. 1985

Kokomo still remains an industrial center for the automotive and steel industries. Chrysler Corporation and General Motors have replaced the Haynes name, and the Cabot Corporation now is located at the former site of Monroe Seiberling's Kokomo Strawboard Works. Once more, Kokomo is going through the change of times as it changes from its industrial labor-intensive base to a high technology electronics center for the world.

Kokomo is not a town of the past. It is alive and growing with commerce, industry and people. All the staff at the Half Moon Restaurant and Brewery welcome you to Kokomo and hope you enjoy your stay with us.

*Adapted from information obtained from the Chamber of Commerce
Historical photos courtesy of the Howard County Historical Society*

1200 West Sycamore Street • Kokomo, IN 46901-4386 • 765-452-4314 • www.howardcountymuseum.org



BREWS

Let us tell you a little about our own beer brewed right here at the Half Moon, made from only the best ingredients and hand crafted with love by John our Brewer, to deliver the freshest most flavorful ales for those in the great "City of Thirsts".

Let your Server know that you would like to become a part of our exclusive Mug Club Today. Benefits Include:

Invites and Deals at all of our Tapping events • Drink from our 25oz mug for the price of a 16 oz. pint
\$2.50 mugs every Monday

HALF MOON BEERS

Wildcat Wheat - An unfiltered light American Wheat beer, that has a light, sweet taste with a hint of fruitiness. The wheat adds a slightly earthy or grainy dimension to this crisp and refreshing brew.
ABV=4.5% O.G.=1.040 IBU=13

Milf-n-Honey Wheat Ale - A delicate and refreshing Honey Wheat ale, with a slight honey aroma and sweet honey flavor on top of a crisp and refreshing American Wheat Ale. This beer continues to grow in popularity! Made with honey.
ABV=5.8% O.G.=1.055 IBU=15

Stoplight City Red - An Irish-Style Red Ale with a medium body and a dry finish. It is reddish in color and has a candy-like caramel sweetness that is balanced with the finest imported hops. A deliciously easy beer to drink!
ABV=5.7% O.G.=1.054 IBU=25

The Kokomonster - Be afraid! The Kokomonster is here! A strong ale that's amber in color with a slightly sweet and malty flavor. It goes down smooth, but packs a powerful punch. This one weighs-in at a monstrous 8.0% ABV. Made with Indiana honey.
ABV=8.0% O.G.=1.070 IBU=20

Moon Beam IPA - For the hopheads! A golden colored India Pale Ale, that starts with a citrus-like aroma from generous helpings of fresh hops, and the hop flavor carries right on through to the finish. A very dry but fruity and flavorful beer that will leave you wanting another!
ABV=6.6% O.G.=1.062 IBU=87

Hop Hugger IPA - This is the IPA you've all been waiting for! It has a silky smooth malty mouthfeel and scintillating aromas of the Citra hops you would only expect from a beer with a name like The Hop Hugger IPA. Come get you some!
ABV=7.1% O.G.=1.066 IBU=70

Cole Porter - A pleasantly roasty and smooth beer that is black in color. If you're into bold flavors matched with outstanding drinkability, you'll love its velvety goodness!
ABV=7.0% O.G.=1.066 IBU=30

HALF MOON SAMPLER

All of our standard and seasonal fresh brewed beer selections in fun sized 4oz. samples.



ALONG WITH OUR SELECTION OF FRESH HAND CRAFTED BEERS WE ALSO OFFER THESE BEVERAGE CHOICES.

**Bud • Bud Light • Miller Lite • Coors Light
Michelob Ultra • Corona • Sharps NA
Jack Daniels Down Home Punch
Smirnoff Triple Black • Smirnoff Twisted Raspberry
Mike's Hard Lemonade • Angry Orchard Hard Cider**

ASK YOUR SERVER ABOUT OUR SEASONAL BEERS!

DID YOU KNOW?

We have mixed drinks! Please let your server know what mixed drink we can make for you.

We have Carryout Beer available!!

We have a private Banquet room available for private parties and special events.



Visit us online at:

**www.HalfMoonBrewery.com
or call 765-455-BREW**

Any of our delicious Food is available for carryout - just give us a call!



**VOTED
KOKOMO'S
BEST BBQ**