

FOOD MENU

PUB FARE

SCRAY-ZY CURDS | 12

Breaded cheese curds | bloody mary aioli

THAI BRUSSELS SPROUTS | 12

Crispy brussels sprouts | sweet chili glaze | sriracha | feta

PUB PRETZEL | 12

10 oz soft baked pretzel | beer cheese

LOADED BEER CHEESE FRIES | 10

Fries | bacon | beer cheese | sour cream | garlic aioli | scallions | shredded cheddar

TOMATO BRUSCHETTA | 12

French bread | fresh mozzarella | house bruschetta mix | balsamic reduction

WOODFIRE BURGERS

*burgers are cooked to temp--make good choices.

DOUSMAN STREET | 16

8 oz beef patty | cheddar | garlic aioli | lettuce | tomato | red onion

TRUFFLE SHUFFLE | 18

8 oz beef patty | mushroom | caramelized onion | truffle oil | Swiss | garlic aioli | lettuce | tomato

RUGGED NORTH | 18

8 oz beef patty | provolone | bacon | sunny side up egg | bloody mary aioli | lettuce | tomato | red onion

BACON BLEU | 18

8 oz beef patty | bacon | lettuce | red onion | tomato | garlic aioli | bleu cheese

SAMMIES/WRAPS

TURKEY MELT IN MY MOUTH | 16

Farmhouse white bread | turkey | bacon | gouda | avocado | tomato | chipotle aioli

PHILLY CHEESEHEAD | 16

Hoagie bun | steak | provolone | peppers | onions

SIZZLIN' SICILIAN | 16

Hoagie bun | salami | shaved ham | provolone | spicy giardiniera

LUCKY CLUCKER | 16

Flour tortilla wrap | grilled chicken | bacon | lettuce | tomato | avocado | ranch

BREWBEN | 16

Rye bread | corned beef | bacon | sauerkraut | Swiss | pickles | Thousand Island dressing

Burgers/sammies served with choice of beer mac & cheese, house salad, house veggies, or fries.

Side of sprouts | 5 Side of loaded fries | 5

OUR STORY

Once upon a time, we bought a brewery, and then we bought a homebrew kit. Life is an adventure, and we grabbed an opportunity to create something we could be proud of. We have carefully crafted everything in this business--the beer, the food, the coffee, the puns--and our culture. We're glad you stopped in, because life is short, and craft beer is good. Take a brewery tour, grab a pint, and connect with your favorite people over some unique gastropub favorites.

It's so good to meet you. We are more than a brewery. We are a family, and we are on a mission:

Connecting people. Creating experiences. Crafting great beer.



WOODFIRE PIZZAS

FORMAGGIO | 16

House pizza sauce | house cheese blend | parmesan
Add calabrese | 3 Add sausage | 3

MARGHERITA | 18

House pizza sauce | fresh mozzarella | tomato | basil | balsamic reduction

SUPREMO | 21

House pizza sauce | house cheese blend | calabrese | sausage | red onion | green peppers | black olives

POLLO DI BUFALO | 21

Buffalo sauce | house cheese blend | chicken | roasted garlic | fresh mozzarella | red onion | ranch drizzle | scallions

THAILANDIA | 21

Thai peanut sauce | house cheese blend | chicken | roasted garlic | carrots | snap peas | scallions | sweet chili glaze

SALADS

Add grilled chicken | 6 Add salmon | 9

COBB SALAD | 14

House mixed greens | hard boiled egg | bacon | cucumber | cherry tomato | avocado | cheddar cheese | house croutons

POWER BOWL | 14

Quinoa | basmati rice | cherry tomato | roasted garbanzo beans | edamame | avocado | cucumber | shredded carrot | feta

PEACH IN OUR TIME | 14

House mixed greens | roasted peaches | walnuts | baby tomato | red onion | raisins | burrata

JUST DESSERTS

CHOCOLATE CAKE TOWER | 12

Ginormous cake slice | chocolate mousse

ROUND FOR THE KITCHEN | 8

Make our cooks' days by buying them a round.

A SPECIAL THANK YOU TO OUR LOCAL VENDORS:



BREADSMITH
HAND MADE. HEARTH BAKED.™

*Burgers or steaks served rare are considered under-cooked and will be served only upon request. Whether eating out or dining at home, consuming under-cooked foods may increase your chance of contracting a food-borne illness.

*Parties of 8 or more guests may be subject to an automatic gratuity charge added to their bill

*There is a 3% surcharge to cover credit card processing fees. Cash or debit card will not be charged that fee. Thanks for understanding.

DRINK MENU

BEER HERE!

KUPFER KÖLSCH | .4L \$6 | FLIGHT \$3

Carefully filtered and properly unlauded, our yeast-forward German Kölsch style beer has a wonderful white head that coats the glass with a clear pale straw color. Bright, clean, and crisp, this beer is very light with a slight hint of honey malt sweetness. (4.4% ABV)

RUGGED NORTH LAGER | .4L \$6 | FLIGHT \$3

Smooth, clean, pale, and German, we crafted this rugged beer in our own image. Deftly balancing strength and drinkability, this lager has a slight malty sweetness and light hop character. The lager style has become so widely consumed and enjoyed throughout the world that it is often known simply as "beer." Our Rugged North Lager is simply that—your beer—any time of the year. (5.0% ABV)

GOOD 'N RUDDY AMBER | .4L \$6 | FLIGHT \$3

Copious crystal malts combine to create this toasty amber with a slight caramel sweetness. Robust and hearty with a ruddy complexion, this beer is starting to sound a lot like your favorite uncle, quite the character and fun to have around at any gathering. Our amber has a clean finish, but you don't have to stop drinking it until you're good and ruddy. (5.3% ABV)

STILT STEPPER NEW ENGLAND IPA | .4L \$6 | FLIGHT \$3

Once upon a time, hops were harvested on stilts. No, really. Sounds like a fairy tale...but with beer, which is the best kind of fairy tale. From those hazy memories of this stilt stepping pastime comes the name for this hazy New England IPA, complete with a full, smooth mouthfeel and delicious hop flavor (but not so bitter that it doesn't get invited to family events). Make sure you tease your taste buds with a tantalizing sniff before enjoying these stilt stepping suds with the rest of your senses. (5.6% ABV)

POMEGRANATE PUCKER SOUR ALE

| .4L \$7 | FLIGHT \$3.50

Dearly Beerloved, we are gathered here today to witness the blessed union between sour and sweet, a beautiful marriage of flavors bonded by their love for exploring the wild side of yeast. Balancing tangy and tart with a light pomegranate sweetness, this sour ale is a quaffable, refreshing brew with a clean finish. (5.3% ABV)

WE DRINK AT DAWN! (BEERMOSA RADLER)

| .4L \$9 | FLIGHT \$6

Tangerine, pineapple, and blood orange combine in pulpy glory to delight your taste buds with this beermosa radler that is tangy and sweet, refreshing as the morning sun and ready to help you get your day drinking started. It's five a.m. somewhere. (5.3% ABV)

CHOCOLATE COFFEE PEANUT BUTTER

NITRO PORTER | .4L \$7 | FLIGHT \$3.50

We have no better words than these. Consider yourself blessed in beer. This porter boasts a creamy nitro head to accentuate a silky peanut butter aroma with a hint of dark chocolate, fading into a fresh coffee finish. (5.9% ABV)

PLATINUM BLONDE COFFEE CREAM ALE

| .3L \$8 | FLIGHT \$4.50

Light and bright blonde ale base, with a surprisingly fun and unexpected coffee flavor and aroma. Full-bodied and sweet, this platinum blonde was cold-steeped to pull out the coffee notes of Copper Rock Coffee's special reserve (ROI Estate) Kenyan AA beans. Turns out, blondes do have more fun. (7.3% ABV)

TRY THEM ALL! FLIGHT OF 4 OR 6

GLUTEN-FREE

Hinterland GF Hazy IPA 6
Lakefront GF Pilsner 6

NON-ALCOHOLIC

Guinness Stout 7
Riverwest Stein Amber 6
Sam Adams Hazy IPA 6
Corona NA 6



TAKE IT TO GO!
GROWLERS
SIXTH BBL | HALF BBL
6-PACKS | 4-PACKS
BOMBER BOTTLES

SCAN ME FOR THE LATEST COPPER STATE PILOT BREWS!



NOT BEER HERE!

SELTZERS & CIDERS

High Noon 6
White Claw 6
Carbliss 6
Stillmank Cider (apple) 6
Stillmank Grow a Pear cider 7
One Barrel Rose Cider 6
Pluck Seltzer 5

COCKTAILS

Manhattan 9
Gimlet 8
Old Fashioned 8
Moscow Mule 7
Margarita 8
Bloody Mary 9
White Russian 8
Huckleberry Hummer 9

SEE OUR SEASONAL COCKTAIL
MENU FOR MORE OPTIONS!

SCAN ME FOR THE FULL LIQUOR MENU TO SEE MORE
THAN ONE WHISKEY, ONE SCOTCH, ONE WINE.



Cheers! Prost! Salud!