





« DINNER MENU »

## Starters

- Calamari** – Golden fried tender calamari and cherry peppers served with marinara sauce . . . . . **\$10.99**
-  **BBQ Pulled Pork Nachos** – Crisp corn tortilla chips topped with in-house hickory smoked pulled pork, our own beer BBQ sauce, Monterey Jack cheese, diced tomatoes, pickled jalapeños and chopped scallions. Drizzled with sour cream . . . . . ½ Portion **\$11.99** . . . Full **\$16.99**
- Buffalo Chicken Tenders** – Boneless chicken tenders, hand breaded and fried. Served with bleu cheese dressing . . . . . **\$9.99**
-  **Hand-Cut Onion Rings** – Hand breaded colossal Spanish onions. Served with zesty dipping sauce **\$8.99**
- Meatballs** – Italian style meatballs served with our marinara sauce and garlic rubbed crostini . . . . . **\$8.99**
- Tomato Brewschetta** – A blend of diced ripe tomatoes, garlic, basil and olive oil. Served over garlic oil toasted ciabatta bread and garnished with shaved Asiago cheese and a balsamic reduction. . . **\$9.99**
- Hummus Plate** – Traditional house-made hummus garnished with sliced cucumber and olive oil. Served with feta cheese, olives and grilled Naan . . . . . **\$11.99**
- Buffalo Chicken Quesadilla** – A flour tortilla stuffed with shredded Monterey Jack cheese and diced blackened chicken tossed in buffalo sauce. Served with blue cheese dressing and garnished with diced tomato and scallion . . . . . **\$9.99**
- Pretzel Bites** – Pop in your mouth baked pretzel bites. Served with a beer cheese sauce . . . . . **\$7.99**
- Fried Pickles** – Crispy dill pickle chips battered & fried. Served with whole grain mustard aioli . . . . . **\$5.99**

## Grilled Pizzas

- Greek** – Roasted garlic purée topped with kalamata olives, roasted red peppers, crumbled Feta cheese and finished with lemon olive oil dressed shredded Romaine lettuce . . . . . **\$12.99**
-  **Lansdowne St. Sausage** – Red sauce, crumbled Italian sausage, peppers, onions and shredded Monterey Jack cheese . . . . . **\$13.99**
- Margherita** – Fresh basil pesto topped with sliced ripe tomatoes, fresh Mozzarella and finished with a light balsamic reduction . . . . . **\$12.99**
-  **BBQ Chicken** – Our own beer BBQ sauce, diced blackened chicken, chopped tomatoes, scallions and shredded Monterey Jack cheese . . . . . **\$13.99**
- Porky's Revenge II** – House-made bacon brown ale marmalade topped with crumbled local sausage and house smoked pulled pork finished with a blend of shredded Monterey Jack cheese and smoked Gouda . . . . . **\$13.99**
- Pepperoni** – Red sauce, pepperoni and shredded Monterey Jack cheese . . . . . **\$11.99**

## House-made Soups & Salads

~ Bread Bowl \$7.99 Bowl \$5.99 Cup \$4.99 ~

- Charred Tomato Soup** – Our own lightly charred creamy tomato soup served with a garlic crostini and topped with shaved smoked Gouda
- Brew City Chili** – Our own sweet & spicy chili topped with shredded Monterey Jack cheese and chopped scallions
- Clam Chowder** – Our own thick and creamy New England Clam Chowder
- Panzanella Salad** – Organic baby mixed greens topped with grape tomatoes, fresh mozzarella, sliced red onion and olive oil toasted croutons tossed in a house-made basil pesto . . . . . **\$12.99**
- Brew House Steak Salad** – Grilled, sliced sirloin steak served over a blend of organic baby mixed greens and chopped Romaine hearts. Garnished with grape tomatoes, sliced red onions, crumbled bleu cheese and crumbled bacon . . . . . **\$16.99**
- Southwest Salad** – Crisp, chopped Romaine hearts topped with shredded Monterey Jack cheese, black bean corn salsa, diced tomato, house-made guacamole and crispy tortilla strips . . . . . **\$12.99**
- Caesar** – Crisp Romaine hearts chopped and tossed with our house-made croutons, shaved Asiago cheese and traditional Caesar dressing. Also available grilled. . . . . Side **\$5.99** Large **\$8.99**
- Mixed Green Salad** – Organic baby mixed greens with grape tomatoes, sliced cucumbers and red onions served with choice of dressing . . . . . Side **\$4.99** Large **\$7.99**

**Add to any salad – Grilled Chicken Breast \$4.99 ~ Turkey Tips \$5.49**

**Blue Moon Chicken Salad \$4.59 ~ Grilled Sirloin \$8.99**


**Grilled Salmon \$7.99 ~ Grilled Shrimp \$5.99 ~ Add \$.69 to blacken any protein for salads**

## Entrees

-  **Guinness Meatloaf** – House-made Guinness Stout meatloaf served with your choice of potato and vegetable of the day. Finished with a caramelized onion and mushroom gravy. . . . . **\$15.99**
- Bourbon Sirloin Steak** – 12oz hand cut New York Sirloin steak topped with tangy bourbon glazed sautéed mushrooms. Served with your choice of potato and fresh vegetable of the day . . . . . **\$23.99**
- Chipotle Chicken N’ Waffles** – Twin hand breaded, deep fried, semi boneless chicken breasts served over a house-made buttermilk waffle. Finished with a chipotle honey drizzle and served with a side of creamy cole slaw . . . . . **\$16.99**
- Grilled Teriyaki Turkey Tips** – Tender, hand cut turkey tips marinated in a sesame ginger teriyaki sauce. Served skewered with red and green bell peppers, red onion and nappa cabbage over a bed of vegetable stir-fried rice. Garnished with fresh scallion and a drizzle of miso aioli . . . . . **\$17.99**
- Fish and Chips** – Fresh haddock hand breaded and fried until golden brown. Served with natural cut fries, cole slaw and tartar sauce . . . . . **\$16.99**
- Smoky Bacon Scallops** – Pan seared sea scallops served over a creamy brown ale bacon marmalade and spinach risotto. Garnished with shaved Asiago cheese, lemon olive oil dressed micro greens and fresh parsley . . . . . **\$24.99**
- Pan Seared Haddock** – Fresh haddock filet, pan seared and served over sautéed fingerling potatoes, baby spinach and sliced leeks. Finished with fresh parsley, lemon zest and a creamy “beer blanc” sauce . . . . . **\$19.99**
- Lemon Caper Grilled Salmon** – Hand cut grilled Atlantic salmon filet topped with a light lemon caper herb butter sauce and garnished with fresh cut chives. Served over herb roasted fingerling potatoes and fresh vegetable of the day . . . . . **\$21.99**
- Fish Tacos** – Fresh Cajun breaded fried haddock with pickled jalapeños and cilantro lime vinaigrette dressed slaw in three grilled flour tortillas. Served with a side of black bean, tomato, corn salsa . . . . **\$13.99**
- Smoked BBQ Beef Ribs** – A colossal half rack of our house smoked beef ribs smothered in our beer BBQ sauce and garnished with crispy fried onion strings. Served with seasoned natural cut fries and a side of our house-made cole slaw. . . . . **\$19.99**
-  **Blackened Chicken Mac ‘n Cheese** – Diced blackened chicken breast tossed with Cellentani pasta in a creamy bechamel sauce. Garnished with diced tomatoes, chopped scallions and shredded Monterey Jack cheese . . . . . **\$15.99**
- Ravioli and Meatballs** – Jumbo five cheese ravioli paired with Italian style meatballs and topped with our house-made marinara sauce. Finished with shaved asiago, fresh parsley and olive oil toasted ciabatta. . . . . **\$15.99**

## Sandwiches & More

~ Served with house chips. ~

-  **BBQ Pulled Pork** – In-house hickory smoked pork tossed in our own beer BBQ sauce topped with fresh cole slaw on a butter toasted house roll . . . . . **\$11.99**
- Meatball** – Italian style meatballs in a toasted sub roll with marinara sauce & provolone cheese. . . . . **\$10.99**
- Brewben** – Pastrami, Swiss cheese, beer braised onions and house-made Thousand Island dressing on a butter toasted pretzel roll . . . . . **\$12.99**

## Sides

Parmesan Fries . . . . . <b>\$4.29</b>	Natural Cut Fries. . . . . <b>\$3.99</b>	Seasoned Fries . . . . . <b>\$4.29</b>
Sweet Potato Fries . . . . . <b>\$4.49</b>	Seasonal Vegetable . . . . . <b>\$3.99</b>	Cole Slaw . . . . . <b>\$2.99</b>
Risotto . . . . . <b>\$4.99</b>	Roasted Potatoes . . . . . <b>\$3.99</b>	

*\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All weights prior to cooking.*

**Please inform your server of any food allergies prior to ordering.**

*No separate checks for parties of 8 or more.*

# Signature Burgers

Served with natural cut fries. No substitutions, toppings can be added for an additional charge.  
 Custom burgers can be built from the Build Your Own section below.

-  **Crunch Time\*** – Black Angus burger topped with habanero jack cheese, bacon, our own beer BBQ sauce and house-made potato chips on a butter toasted onion roll. . . . . **\$15.49**
- Hot Mess\*** – Black Angus topped with smoked pork, bacon, our own beer BBQ sauce & aged cheddar on a butter toasted house roll . . . . . **\$15.99**
-  **The King\*** – Black Angus, bacon, grilled banana & creamy peanut butter on a butter toasted house roll . **\$13.49**
-  **Original Ravioli Roma\*** – Fresh Piedmontese burger topped with a jumbo, hand breaded, five cheese fried ravioli, marinara sauce and provolone cheese. Served on a butter toasted ciabatta roll . . . . **\$19.99**
- Carnegie\*** – Black Angus burger topped with pastrami, Swiss cheese, beer braised onions and whole grain mustard on a butter toasted pretzel roll. . . . . **\$15.49**
- Money\*** – American Kobe burger topped with prosciutto, havarti cheese & fried egg on a butter toasted ciabatta roll. . . . . **\$18.99**
-  **Brew City Beer Burger\*** – Fresh Black Angus beef basted with Wachusett Country Ale and spices topped with beer braised onions on a butter toasted house roll. . . . . **\$11.49**
- Thai Blue\*** – Black Angus with Asian chili paste topped with crumbled bleu cheese and sambal aioli on a butter toasted house roll . . . . . **\$13.99**
- Greek Isles\*** – Ground buffalo patty topped with house made hummus, olive and roasted red pepper tapanade, crumbled feta cheese and a caper Greek yogurt sauce. Served on a butter toasted house roll . . **\$20.99**
- Smokeshow\*** – Black Angus burger served on a butter toasted house roll with brown ale and bacon marmalade, smoked gouda cheese and a fried egg . . . . . **\$14.99**
- Double Down\*** – Two Angus patties, each topped with American cheese and bacon served on a butter toasted ciabatta roll with lettuce, tomato and pickle . . . . . **\$18.99**
- California Turkey Burger** – All white meat ground turkey patty served on a butter toasted house roll with lettuce, tomato, red onion, habanero jack cheese and house-made guacamole . . . . . **\$12.99**
- Sicilian Sausage** – Twin John & Sons medium sausage patties loaded with provolone cheese and topped with sautéed peppers and onions on a butter toasted ciabatta roll. . . . . **\$13.99**

## Build Your Own...

Choose your protein, roll, toppings and fries as priced below.

Served with fresh tomato, lettuce and dill pickles.

- Angus\*** – The very best all natural, grain fed beef, the pride of America’s heartland . . . . . **\$9.49**
- American Kobe\*** – The richest most flavorful American style Kobe available. Naturally raised using traditional Japanese feeding methods . . . . . **\$14.99**
- Piedmontese\*** – Naturally tender, lean and low in fat. Raised free range and naturally, with no hormones or antibiotics . . . . . **\$14.99**
- Buffalo\*** – Slightly sweeter than beef and 94% fat free. Free range and naturally raised . . . . . **\$16.99**
- Sausage** – Twin John & Sons medium sausage patties . . . . . **\$9.49**
- Turkey** – All white meat ground turkey, lower in fat and full of flavor . . . . . **\$9.49**
- Veggie** – Made with fresh corn, black beans and rice. . . . . **\$7.59**
- Grilled Chicken Breast** – Fresh grilled seasoned chicken breast . . . . . **\$7.49**
- Fried Chicken Breast** – Fresh chicken breast hand breaded and deep fried . . . . . **\$7.99**

### Rolls

- house
- ciabatta .89
- onion .59
- pretzel .79
- wheat .69
- gluten free 2.79

### Farm

- bacon 1.89
- smoked bbq pulled pork 2.59
- pastrami 1.99
- prosciutto 2.39
- fried egg 1.39
- chili 1.79
- pepperoni 1.39

### Garden

- sliced cherry peppers .69
- house-pickled jalapeños .59
- beer braised onions .69
- roasted red peppers .59
- sautéed mushrooms .59
- grilled banana .79
- sautéed peppers .69
- cole slaw .69
- fried onion strings 1.29

### Dairy

- aged cheddar .99
- Swiss cheese .99
- havarti .99
- aged provolone .99

### Dairy Cont.

- feta 1.29
- crumbled bleu cheese 1.99
- American .59
- habanero jack 1.29
- beer cheese sauce 1.19
- smoked gouda 1.49
- fresh mozzarella 1.49

### Pantry

- brown ale bacon marmalade 1.99
- marinara .79
- fresh potato chips 1.19
- peanut butter .59
- honey mustard .69
- whole grain mustard aioli .69

### Pantry Cont.

- sambal aioli .79
- sambal paste .69
- bleu cheese dressing .99
- beer BBQ sauce .79
- fried pickles .89
- jumbo fried cheese ravioli 1.99
- guacamole 1.99
- ranch dressing .69
- buffalo hot sauce .69
- homemade hummus 1.29
- tomato salsa .69
- sriracha .69
- whole grain mustard .59
- teriyaki .69

**Fries** – natural cut fries **\$1.69** house potato chips **\$1.49** sweet potato fries **\$2.69**  
 parmesan fries **\$1.99** seasoned fries **\$1.99**