



« DINNER MENU »

Starters

 **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 **\$12.99** Full **\$16.99**
add guacamole **\$1.99**

Spicy Grilled Shrimp – Cajun blackened, grilled shrimp skewer over a bed of organic baby mixed greens and black bean corn salsa. Finished with a cilantro lime aioli **\$7.99**

Fried Pickles – Crispy dill pickle chips battered & fried. Served with whole grain mustard aioli **\$6.49**

Cheesy Bacon Tots – Tater tots smothered in our cheddar beer cheese sauce and topped with crumbled bacon and chopped scallions **\$8.99**

Pretzel Bites – Soft, baked pretzel bites sprinkled with salt. Served with a beer cheese sauce. **\$8.49**

 **Hand-Cut Onion Rings** – Hand breaded, golden fried, colossal Spanish onions. Served with a zesty dipping sauce . . . **\$8.99**

Buffalo Chicken Tenders – Boneless chicken tenders, hand breaded and golden fried. Served with bleu cheese dressing. . . .
..... **\$10.99**

Meatballs – Italian style meatballs served with our marinara sauce and garlic rubbed crostini **\$8.99**

Cranberry Goat Cheese – Local goat cheese and dried cranberries rolled in Panko breadcrumbs and lightly fried to perfection. Served over organic rainbow micro greens with a cranberry compote and a clover honey drizzle **\$13.99**

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**

Calamari – Golden fried tender calamari and cherry peppers served with marinara sauce **\$12.99**


Korean BBQ Spare Ribs – In-house smoked pork spare ribs tossed in a Korean BBQ sticky glaze, topped with toasted sesame seeds and crispy fried wasabi dusted rice noodles **\$12.99**

Buffalo Chicken Quesadilla – A flour tortilla stuffed with shredded Monterey Jack cheese and diced blackened chicken tossed in buffalo sauce. Served with bleu cheese dressing and garnished with diced tomato and scallion **\$10.99**

Grilled Pizzas

 **Lansdowne St. Sausage** – Red sauce, crumbled Italian sausage, peppers, onions and shredded Monterey Jack cheese. **\$14.99**

Margherita – Fresh basil pesto topped with sliced ripe tomatoes, fresh Mozzarella and finished with a light balsamic reduction . . .
..... **\$13.99**

 **BBQ Chicken** – Our own beer BBQ sauce, diced blackened chicken, chopped tomatoes, scallions and shredded Monterey Jack cheese. **\$14.99**

Pepperoni – Red sauce, pepperoni and shredded Monterey Jack cheese. . . **\$12.99**

House-made Soups

~ Bread Bowl **\$8.99** 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

Clam Chowder – Our own thick and creamy New England Clam Chowder

Brew City Chili – Our own sweet & spicy chili topped with shredded Monterey Jack cheese and chopped scallions

House-made Salads

Brew House Steak – Grilled, sliced sirloin steak served over a blend of organic baby mixed greens and chopped Romaine hearts, with grape tomatoes, sliced red onions, crumbled bleu cheese and crumbled bacon **\$17.99**

Blackened Scallop – Pan blackened fresh sea scallops over bed of organic baby mixed greens with julienned bell peppers, Spanish onion, cucumber and diced tomato. . . **\$19.99**

Cranberry Goat Cheese – Fresh baby spinach topped with a lightly fried Panko encrusted cranberry and local goat cheese ball, toasted pistachios, sun-dried tomato and sliced red onion. Served with a house made apple cider maple vinaigrette **\$13.99**

Southwest – Crisp, chopped Romaine hearts topped with shredded Monterey Jack cheese, black bean corn salsa, diced tomato, house-made guacamole and crispy tortilla strips. Served with sriracha ranch. **\$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 **\$9.99**

Mixed Green – Organic baby mixed greens with grape tomatoes, sliced cucumbers and red onions Side **\$4.99** Large **\$8.99**


Add to any salad – Grilled Chicken Breast \$4.99 ~ Grilled Shrimp \$6.99
Blue Moon Chicken Salad \$4.59 ~ Grilled Sirloin \$8.99
Grilled Salmon \$8.99 ~ Add \$.69 to blacken any protein for salads

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. **\$12.99**

Meatball – Italian style meatballs in a toasted sub roll with marinara sauce & provolone cheese **\$11.99**

 **Brewben** – Pastrami, Swiss cheese, beer braised onions and house-made Thousand Island dressing on a butter toasted pretzel roll. **\$13.99**

Chicken Brewschetta – Grilled or fried marinated chicken breast topped with melted provolone cheese, organic baby mixed greens, and tomato bruschetta. Finished with a drizzle of balsamic reduction and served on a butter toasted ciabatta roll. **\$13.99**


Sides

Parmesan Fries **\$4.29**
Natural Cut Fries **\$3.99**
Seasoned Fries **\$4.29**
Sweet Potato Fries **\$4.49**
Seasonal Vegetable **\$3.99**

Cole Slaw **\$2.99**
Risotto **\$4.99**
Roasted Potatoes **\$3.99**
Baked Mac 'n Cheese **\$6.99**
Tater Tots **\$4.99**

Entrees

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. **\$25.99**

 **Guinness Meatloaf** – House-made Guinness Stout meatloaf served with mashed potato and vegetable of the day. Finished with a caramelized onion and mushroom gravy and topped with onion strings **\$16.99**

Backyard BBQ – A half rack of in-house smoked dry rubbed baby back pork ribs smothered in our house-made beer BBQ sauce. Served with a three cheese baked mac 'n cheese, creamy cole slaw and cornbread. **\$18.99**

Chipotle Chicken 'n Waffles – Twin hand breaded, deep fried, boneless chicken breasts served over a buttermilk waffle. Finished with a chipotle honey drizzle and served with a side of creamy cole slaw **\$17.99**


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 **\$25.99**

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 **\$20.99**

Fish and Chips – Fresh haddock hand breaded and fried until golden brown. Served with natural cut fries, cole slaw and tartar sauce **\$16.99**

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 **\$14.99**

 **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. **\$16.99**

Ravioli and Meatballs – Jumbo five cheese ravioli paired with Italian style meatballs, topped with our house-made marinara sauce. Finished with shaved asiago cheese, fresh parsley and olive oil toasted ciabatta **\$16.99**

Our award winning burgers are on the next page.

Ask your server about our delicious desserts.

****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 to the  **right**

 **Crunch Time*** – 8oz Prime burger topped with habanero jack cheese, bacon, our own beer BBQ sauce and house-made potato chips on a butter toasted onion roll **\$16.59**


Hot Mess* – 8oz Prime burger topped with smoked pork, bacon, our own beer BBQ sauce & aged cheddar on a butter toasted house roll **\$16.99**

 **The King*** – 8oz Prime burger, bacon, grilled banana & creamy peanut butter on a butter toasted house roll **\$14.59**

 **Original Ravioli Roma*** – 8oz Piedmontese burger topped with a jumbo, hand breaded, five cheese fried ravioli, marinara sauce and extra sharp provolone cheese. Served on a butter toasted ciabatta roll **\$21.99**

Carnegie* – 8oz Prime burger topped with pastrami, Swiss cheese, beer braised onions and whole grain mustard on a butter toasted pretzel roll **\$16.59**

Money* – 8oz American Kobe burger topped with prosciutto, havarti cheese & fried egg on a butter toasted ciabatta roll . . **\$20.99**

 **Brew City Beer Burger*** – Fresh 8oz Prime burger topped with beer braised onions, American cheese and our secret sauce on a butter toasted house roll **\$11.99**

Thai Blue* – 8oz Prime burger with Asian chili paste topped with crumbled bleu cheese and sambal aioli on a butter toasted house roll **\$14.59**

Buffalo Bill* – Ground 8oz buffalo patty topped with our beer BBQ sauce, cheddar cheese and fried onion strings on a butter toasted onion roll **\$21.99**

Smokeshow* – 8oz Prime burger served on a butter toasted house roll with a house made brown ale and bacon marmalade, smoked gouda cheese and a fried egg **\$15.59**

Double Down* – Two 8oz Prime burger patties, each topped with American cheese and bacon served on a butter toasted ciabatta roll with lettuce, tomato and pickle . **\$20.99**

Pilgrim Turkey Burger – All white meat ground turkey patty topped with stuffing, cranberry compote and roasted garlic aioli on a butter toasted wheat roll . . . **\$13.59**

Sicilian Sausage – Two John & Sons medium 4oz sausage patties loaded with extra sharp provolone cheese and topped with sautéed peppers and onions on a butter toasted ciabatta roll **\$13.99**

**Feeling creative?
Build your own burger
from countless options.**



BUILD YOUR OWN BURGER

Just the way YOU want it!!!

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

Served with fresh tomato, lettuce and dill pickles.

1 Choose Your Protein

USDA Prime* – The very best all natural, grain fed 8oz beef patty **\$9.99**

American Kobe* – The richest most flavorful American style Kobe available. Naturally raised using traditional Japanese feeding methods 8oz **\$15.99**

Piedmontese* – Naturally tender, lean and low in fat. Raised free range and naturally, with no hormones or antibiotics 8oz **\$15.99**

Buffalo* – Slightly sweeter than beef and 94% fat free. Free range and naturally raised 8oz **\$17.99**

Sausage – Twin John & Sons medium sausage patties **\$9.99**

Turkey – All white meat ground turkey, lower in fat and full of flavor. **\$9.59**

Veggie – Made with fresh corn, black beans and rice. **\$8.59**

Grilled Chicken Breast – Fresh grilled seasoned chicken breast **\$8.99**

Fried Chicken Breast – Fresh chicken breast hand breaded and deep fried. **\$9.59**

Beyond Burger – A high protein, plant based 6oz patty with no GMO ingredients. Soy & gluten free **\$15.99**

2 Pick Your Roll

house roll
ciabatta .99

onion .69
pretzel .89

wheat .79
gluten free 2.89

3 Choose Your Cheese

aged cheddar .99
Swiss cheese .99
havarti .99
extra sharp provolone .99

feta 1.39
crumbled bleu cheese 1.99
American .69
habanero jack 1.39

beer cheese sauce 1.29
smoked gouda 1.59
fresh mozzarella 1.59

4 Add Your Toppings

Protein

bacon 1.99
smoked bbq pulled pork 2.69
pastrami 1.99
prosciutto 2.49
fried egg 1.49
chili 1.89
pepperoni 1.49

Veggies

sliced cherry peppers .79
house-pickled jalapeños .69
beer braised onions .79
roasted red peppers .69
sautéed mushrooms .69

grilled banana .89
sautéed peppers .79
cole slaw .79
fried onion strings 1.39
fresh potato chips 1.29

Sauce

brown ale bacon marmalade 1.99
marinara .89
honey mustard dressing .79
whole grain mustard aioli .79
sambal aioli .89
bleu cheese dressing .99
beer BBQ sauce .89
ranch dressing .79

buffalo hot sauce .79
sriracha .79
teriyaki .79

Pantry

peanut butter .69
sambal paste .79
fried pickles .99
jumbo fried cheese ravioli 2.49
guacamole 1.99
homemade hummus 1.39
tomato salsa .79
whole grain mustard .69
cranberry compote .79
pesto .89

5 Choose Your Side

natural cut fries **\$1.79**
house potato chips. **\$1.59**
sweet potato fries **\$2.79**
parmesan fries. **\$1.99**

seasoned fries **\$1.99**
tater tots **\$1.99**
cole slaw **\$1.59**
roasted potato **\$1.79**

vegetable. **\$2.59**
caesar salad **\$2.59**
garden salad **\$2.59**