

FOOD

SHAREABLES

HOUSE PRETZEL

8 Days a Week beer cheese, IPA mustard 7

LOADED FRIES

fresh cut fries, 8 Days a Week beer cheese, ST BBQ sauce, pulled pork, candied jalapeños, diced tomatoes, green onions 9

SHRIMP & CRAB DIP

shrimp, crab, cream cheese, parmesan reggiano, naan bread 12

ROASTED TRI PEPPER HUMMUS DIP

three pepper hummus, naan bread, cucumbers, red peppers 8

PROVOLONE BITES

breaded provolone, marinara sauce 9

FRIED PICKLES

hot brined Nu Skool IPA dill pickles, horseradish cream sauce 9

SMOKED WINGS

smoked chicken wings, ST BBQ sauce 12

TAPROOM WINGS

chicken wings, house made pickles, choice of the following sauces: House Dry Rub, CLE Mild, Margarita, ST BBQ, Mustard BBQ, Reaper (Super Hot) 12

CHARCUTERIE

chef's selection of meats and cheeses, house made pickles, bread, seasonal marmalade, IPA mustard 14

DESSERT

BEERAMISU

Southern Tier Blackwater Seasonal Beer, ladyfingers, tiramisu Cream, cocoa powder, chocolate 7

CHOCOLATE OVERLOAD

chocolate pound cake, chocolate mousse, caramel, pretzel pieces 7

CRÈME BRULÉE TRIO

Flight of Seasonal Dessert Crème Brulees 12

HANDHELDS

fries, chips, or field greens salad

TAPROOM BURGER

all natural Black Angus beef, Provolone cheese, sauteed onions, lettuce, tomato, beer mustard, pretzel bun 11

3X BURGER

all natural black angus beef, cheese, capocollo, prosciutto, lettuce, tomato, zesty herbed aioli, brioche bun 12

SHAVED RIB-EYE

house shaved rib-eye, onions, peppers, mushrooms, 8 Days a Week beer cheese 13

TURKEY

smoked turkey, lettuce, tomato, bacon, avocado, garlic aioli, white bread 12

PULLED PORK

smoked pork, cabbage slaw, candied jalapeños, ST BBQ sauce, brioche bun 11

SKINNY BREWER PANINI

spinach, roasted artichokes, portobello mushroom, red peppers, feta, olive tapenade 12

GREENS

COBB SALAD

mixed greens, bacon, egg, smoked turkey, cherry tomato, bleu cheese crumbles, balsamic dressing 12

POWER GREEN

marinated kale and spinach salad topped with roasted garbanzo beans, heirloom cherry tomato, pumpkin seeds, red onion, tri-color quinoa, avocado, Citra Live strawberry vinaigrette 12

SIMPLE SALAD

mixed greens, cheese, pretzel croutons, cherry tomatoes, cucumbers 9

ENTRÉES

CHICKEN THIGH PIEROGIES

Ohio City Pasta potato and cheddar pierogies, ST BBQ sauce, smoked chicken thighs, caramelized onions, lime crema, fresh cilantro 16

PAN SEARED CITRUS MAHI

pan seared Mahi Mahi, tri-color quinoa, mushrooms, spinach, cherry tomatoes, Citra Live lemon sauce 18

SESAME SOY TEMPEH

orange and soy glazed tempeh, tri-color quinoa, seasonal vegetables 14

FRIED CHICKEN & WAFFLES

cornbread and roasted poblano Belgian-style waffle, buttermilk marinated fried chicken, Sriracha maple syrup, green onions, candied jalapeños, bacon, and sautéed spinach 15

PEPPERCORN CRUSTED STEAK

choice fresh cut sirloin, peppercorn blend, parmesan Yukon potatoes, seasonal vegetables, whipped Straight Bourbon butter 16

THE REEFER

shrimp and crab burger, cabbage slaw, sriracha aioli, Texas toast, open-faced 13

NU SKOOL PIZZA 13"

all pizza dough made fresh daily with our Nu Skool IPA and Caputo flour

BACKYARD

ST BBQ sauce, smoked chicken thighs, cheddar cheese, pickled red onions, cilantro 12

MARGHERITA

fresh Mozzarella, oven roasted heirloom cherry tomatoes, extra virgin olive oil, smashed garlic, basil 11

THREE MEAT

marinara sauce, mozzarella, provolone, double smoked bacon, pepperoni, crumbled Italian sausage 12

VEG OUT

three pepper hummus, oven roasted eggplant, artichokes, portobello mushrooms, red peppers 12

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

