

• THE SMALLER OF THE PLATES •

🍷🌱 FRIED CHICKPEAS 7

Z'atar, Olive Oil

🍷 PICKLED PEPPER ROULETTE 9

Roasted Pickled Shishito Peppers, Sweet Soy Drizzle, Toasted Sesame Seeds

1 in 10 of these babies may be spicy. Game On

🍷 FRITTER ME TIMBERS 9

Goat Cheese Fritters, Maple Blueberry Ginger Dip

TODAY'S SOUP 8

Is It Hot? Is It Cold? Is It Vegetarian? Does It Have Meat In It? Who Knows? Your Server Knows. We Got You

🍷 POUTINE SMALL 8/LARGE 14

Waffle Fries, Meier's Dairy Cheese Curds, House Ale Gravy

🍷 CAKE PLACID PRETZEL NUGS 10

Everything Spice, Maple Mustard

🍷 FANCY HUMMUS 12

Tandoori Hummus, Pickled Cauliflower, Toasted Walnuts, Harissa, Grilled Flatbread, Watermelon Radish Chips

NEW YORK CHEESE AND CHARCUTERIE 16

3 Cheeses And Some Charcuterie, All From NYS, Raspberry Hibiscus Preserves, Marcona Almonds, Toasted Baguette And Crackers

• THESE ARE THE SALADS •

Add one of these things to your salad for \$6: Marinated chicken breast, 3 falafel balls, 4 ounce sirloin steak

🍷🌱 MARKET VEGETABLE SALAD 9

Crisped Shaved And Sliced Market Vegetables, Local Greens, Asgaard Farm Chevre, Fresh Herbs, Lemon Vinaigrette

TUNA SUNOMONO 15

Japanese Style Cucumber Salad, Raw Tuna Cubes, Seaweed Salad, Togarashi, Watermelon, Sesame Oil, Pomegranate Seeds, Won Ton Crisps

🍷🌱 YOU DRIVIN ME CAPRESE 12

Vermont Creamery Buratta, Only The Best Local Tomatoes, Arugula And Walnut Pesto, Wicked Nice Olive Oil, Balsamic Syrup, Maldon Salt

THE NEW BREWHOUSE SALAD 14

Market Greens, Pulled Chilled Smoked Chicken Breast, Green Tea Barley And Quinoa, Asgaard Farm Feta Cheese, Roasted Cauliflower, Crumbled Potato Chips, House Ranch Dressing

🍷🌱 THE YAWNER HALF SIZE 4/WHOLE SIZE 7

It's A House Salad OK? Greens, Tomato, Cucumber, Onion, Blah Blah Blah

• BRICK OVEN PIZZA •

Kindly, we decline substitutions. Gluten-free crust available upon request (it's not vegan though FYI)

🍷 CAULIFLOWER AL PASTOR 13

Green Chile Sauce Base, Spice Roasted Cauliflower and Pineapple, Pickled Red Onion, Vegan Avocado Cream, Sugar House Creamery Dutch Knuckle Cheese

🍷 BROCC YOUR SOCKS OFF 12

Garlic And Olive Oil Base, Artichoke, Broccoli, Sun-Dried Tomato, Whipped Lemon Ricotta, Shredded Mozzarella

🍷 THE LOUSY HUNTER 14

Vegan! Red Sauce Base, Beyond Burger Vegan Sausage, Red Onion, Mushrooms, Red Pepper, Cashew Cheese, Dressed Arugula

THE HUNTER 14

Arugula And Walnut Pesto Base, Adirondack Cheddar, Shredded Mozzarella, Smoked Venison Sausage, Red Onion, Pickled Blueberries

🍷 FUNGUS AMONG US 14

Garlic And Olive Oil Base, Locally Grown Mixed Mushrooms, Arugula, Sugar House Creamery Dutch Knuckle Cheese, Shredded Mozzarella, Balsamic Drizzle

MEGA-RONI 15

Red Sauce Base, Shredded Mozzarella, Double Pepperoni, Pickled Cherry Peppers, Honey Drizzle

Tap The Brakes And Get A Plain Pepperoni Pizza For 12

THE CROP DUSTER 14

Red Sauce Base, Sugarhouse Creamery Dutch Knuckle Cheese, Shredded Mozzarella, Mace Chasm Garlic Harvest Sausage, Red Onion, Red Pepper, Mushroom

🍷 MARGHERITA 11

Red Sauce Base, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

• GLUTEN FOR PUNISHMENT •

All sandwiches (except the falafel) come with house chips. Substitute fries or a small house salad for \$2
Gluten Free Bread Available

RIBEYES OF THE WORLD 15

Baguette, Thinly Sliced Ribeye Steak, Cajun Spice, NY Cheddar Cheese, Roasted Red Peppers, Bacon And Onion Jam, Horseradish Mayo

☺ FALAFEL THE WAGON 14

Warm Pita Bread, Fried Chickpea Falafel, Spicy Tahini Sauce, Tzatziki, Salad Greens, Tomato

THE SHORT STACK 15

Brioche Roll, 2 Fully Cooked Smashed Chuck And Brisket Patties, American Cheese, Grilled Onion, Baconnaisse

☺ STOCKS AND BEYONDS 16

Brioche Roll, MEATLESS Beyond Burger Patty, Spicy Maple Aioli, Grilled Onion, NY Cheddar, Sliced Tomato, Lettuce Leaf

THE CHICKEN SANDWICH 14

Brioche Roll, Marinated Vermont Country Farms All-Natural Chicken Breast, Applewood Smoked Bacon, Pepperjack Cheese, Pineapple Pickled Onion And Green Chile Relish

☺ BURRATA! 13

Baguette, Burrata Cheese, Market Lettuce, Marinated Cherry Tomatoes, Arugula And Walnut Pesto

• RETAIL BEER •

FRESH OFF THE TAP CROWLERS

Any beer on tap can be freshly canned for you into a 32oz Crowler.

Regular - 1 for 12 ~ 2 for 22 ~ 3 for 30

Premium (over 8.0% ABV) - 1 for 15 ~ 2 for 28 ~ 3 for 39

1 Regular & 1 Premium for 24

Ultra Premium (barrel aged or funk beers) 25-27

BOTTLES AND CANS

6 PACKS 11

Ubu Ale or Big Slide IPA

24 PACK BOTTLE CASE 38

Ubu Ale or Big Slide IPA

CAMP COLLECTION 20

3 of each Big Slide IPA, Ubu Ale, Ubu's Golden Ale, Chugger Session IPA

• ROLL THE CREDITS •

EXECUTIVE CHEF

Greg Sherman
Human Suggestion Box

DIRECTOR OF BREWERY OPERATIONS

Kevin Litchfield
Still Doesn't Want Me To Put Anything Here

GENERAL MANAGER

Stu Ruttan
The Cloud Botherer (He's very tall...)

ASSOCIATE GENERAL MANAGER

Morgan McReynolds
Professional Cat Herder

WE HEART LOCAL

Special thanks to our friends at: Sugarhouse Creamery in Upper Jay, NY (Cheese); Asgaard Dairy in AuSable Forks, NY (Cheese); Juniper Hill Farm in Wadhams, NY (In-Season Produce); Triple Green Jade Farm in Willsboro, NY (Breads And Crackers); Meier's Dairy in Fort Covington, NY (Cheese Curds); South Meadow Maple Sugarworks in Lake Placid NY (The BEST Maple Syrup Anywhere); Atlas Hoofed It Farm in Sugarbush, NY (Pork And Eggs); Mace Chasm Farm in Keeseville, NY (Sausage, Pork, Beef); Wild Work Farm in Keene Valley (In-Season Produce)

We are happy to split the check for your table, but, you should be awesome and tell us ahead of time. Also, please be aware that an 18% gratuity may be added to parties of 6 or larger.

Please note that gluten free menu items are prepared in a kitchen that contains wheat, nuts, & other potential allergens. Please inform your server if you have severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.