BEER HALL & KITCHEN



BEER HALL WINGS 10 +CHOOSE ONE

house brine - red pepper flakes / sauteed onions garlic parmesan - lemon / garlic confit spicy buffalo - bleu cheese dressing

HOUSE LAGER PRETZEL 10 beer cheese / horseradish mustard

FRIED BRUSSELS SPROUTS 10 truffle / parmesan / lemon

HOUSE PICKLED VEGGIES 6 cauliflower / carrots / red onions / cornichons / celery

SPAETZLE 8 sauteed onions / gruyere

BREWER'S POUTINE 14 fries / beer cheese / bacon / sauteed onions +ADD fried egg +2

FOUR CHEESE BAKED MAC & CHEESE 12 bread crumb topping

+ADD bacon +2 buffalo chicken +3

CAVATAPPI BOLOGNESE 15 pork / chorizo / san marzano tomatoes / parmesan



all sandwiches served with your choice of a small caesar salad or fries. substitute spaetzle for + 3.

FRAMINGHAMBURGER 15

american/cheddar/lettuce/tomato/onion/red pepper aioli

+ADD bacon +2 +SUB impossible™ burger +3

BRATWURST SANDWICH 14 sauteed onions / sauerkraut / gruyere / horseradish mustard

FRIED EGGPLANT SANDWICH 14

arugula / mozzarella / roasted red peppers / basil aioli +ADD prosciutto +5

PORK SCHNITZEL SANDWICH 15

mustard cream / gruyere / lettuce / pickled red onions

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if anyone in your party has a food allergy before placing your order.



MARGHERITA 13 tomato sauce / fresh mozzarella / basil

STEAK & CHEESE 17 beer cheese / mushrooms / peppers / onions

PROSCIUTTO & ARUGULA 16 fresh mozzarella / balsamic glaze

POTATO & BACON 16 garlic cream / cheddar / scallions

SAUSAGE & RICOTTA 16 sauteed onions / roasted red peppers

BUFFALO CHICKEN 16 buffalo cream / red onions / bleu cheese

LOCAL MUSHROOM 15 gruyere / sauteed onions / truffle oil

PESTO & ROASTED RED PEPPERS 14 arugula pesto / fresh mozzarella / sautéed onions

FARMER'S MARKET 16 squash / brussels sprouts / goat cheese / maple

APPLE & BRATWURST 17 gruyere / caramelized onions / balsamic

EGGPLANT PARM 16 san marzano tomatoes / parmesan

OLD RELIABLE 12 tomato sauce / mozzarella

+ADD potatoes +2 sauteed onions +2 red onions +2 eggplant +4

brussels sprouts +2 mushrooms +3 pepperoni +4 goat cheese +3

bacon +4 prosciutto +5 bratwurst +5 ricotta +3



+ADD chicken +4 shrimp +5 prosciutto +5

CAESAR SALAD 10 garlic croutons / romano

ARUGULA SALAD 12

arugula / pickled red onions / tomatoes / lemon vinaigrette

HARVEST SALAD 14

kale / arugula / cranberries / butternut squash / apples / goat cheese / roasted pepitas / maple dijon vinaigrette

SPINDRIFT 3 orange mango, lemon, grapefruit, raspberry lime

POLAR 2.5 cola, diet cola, ginger ale, seltzer

MAINE ROOT $\overline{3}$ lemonade, root beer







HÓUS LAGEI

helles landbier, 5.2%

6 pack (16oz cans) - 10 15 pack (12oz cans) - 16

BLOOD ORANGE WHEAT radler, 4.0% 6 pack (16oz cans) - 10 15 pack (12oz cans) - 16

SPRINGDAL SPRINGDALE IPA ipa, 6.2% 4 pack (16oz cans) - 12

POST SHIFT PILSNER pilsner, 4.7% 6 pack (16oz cans) - 10



SPRINGDALE

PEARLY

FANS

POST SHIFT

12 pack (12oz cans) - 16



6 pack (16oz cans) - 10 12 pack (12oz cans) - 16

PEARLY white ale, 4.5% 4 pack (16oz cans) - 12



HOPONIUS UNION hoppy lager, 6.5%

6 pack (16oz cans) - 10 12 pack (12oz cans) - 16





BRIG

mocha stout, 6.8% 4 pack (16oz cans) - 12



FIRE IN THE HAM smoked lager, 5.4% 4 pack (16oz) - 12

kellerbier, 6.5% 4 pack (16oz) - 12

RED TAPE amber lager, 5% 6 pack (16oz) - 12

CRANBERRY BERLINER sour wheat lager, 3.5% 4 pack (16oz) - 12

- **DRY-HOPPED POST SHIFT** pilsner, 4.7% 4 pack (16oz) - 12
- **CO-PILOT: BANNER II** hoppy lager, 5.7% 4 pack (16oz) - 12

GINGER & JUICE tart ale 4.5% 4 pack (16oz) - 12

RAZZ HIBBY tart ale, 4.5% 4 pack (16oz) - 12

SUPPORTER SCARF pale ale, 4.5% 4 pack (16oz) - 12

CO-PILOT: HAZY N' YOU dry-hopped w/ bravo and citra, 6.5% 4 pack (16oz) - 15

FLAME CARRIER hazy ipa, 6.5% 4 pack (16oz) - 15

MALTED MILK BALL porter - collab with union square donuts, 5.5% 4 pack (16oz) - 15





APRICULTURE - 12 oak aged sour with apricots 7.5%

KRIEK MYTHOLOGY - 12 oak aged sour with cherries, 6.5%

FRUITS 'N' SHOOTS - 12 oak aged sour with mango and basil, 9%

BARREL AGED FRAMINGHAMMER SERIES

Our dark and decadent Baltic Porter aged in bourbon barrels. This unusual lager style has many similarities to Imperial Stouts. A lengthy conditioning period in oak creates a smooth, chocolaty texture enhanced additions of oats and brown sugar. Noticeable sweetness gets balanced by roasted malt and hop bitterness.

BA FRAMINGHAMMER - 10 the orginial barrel aged version, 12%

VSOF FRAMINGHAMMER - 12 vintage 2014 ba framinghammer, 12%

CO-PILOT: PORTER robust porter with floor malted marris otter grains, 5.0%

4 pack (16oz) - 12



CONVERSATION PIECE

holiday table beer, 5.5% 4 pack (16oz) - 15

BURUNDI BRIG mocha stout 6.5% 4 pack (16oz) - 15

VARIETY PACK

CUT THROUGH THE HAZE

hoponius union galaxy brau nelson brau citra brau

12 pack (12oz) - 20

LAGERNESS MONSTER imperial baltic porter - 12



Something monstrous has surfaced. Lagerness Monster is an Imperial Baltic Porter aged in bourbon barrels. Last spotted years ago, this strong dark lager features deep flavors of chocolate, vanilla, and coffee. Grab one while you can, this one won't lurk long. ABV 14%



PEAR REVIEWED - 12 oak aged sour with pear and cardamom, 7.0%

GRAIN REAPER - 12 barleywine-style ale brewed with malted oats, 12.7%

DARK & STORMY - 12 oak aged sour with ginger, 7.3%





oak aged sour with barbera juice and spice, 9.5%

NEGRONI - 12

oak aged sour with orange and cranberry, 8.3%

AMBURANA WOOD FRAMINGHAMMER - 12 aged in amburana wood barrels, 12%

CINNAMON ROLL-12 with cinnamon and vanilla, 12%

CHERRY - 12 with cherries, 12%

SUPER MOLE - 12 with chili pepper and chocolate, 12%

COFFEE - 12 with coffee beans, 12%

SAMOA - 12 with coconut, caramel and cocoa nibs, 12%

S'MORES - 12 with lactose, vanilla and cocoa beans, 12%

GINGERBREAD - 12

with ginger, cinnamon, nutmeg, cloves and orange peel, 12%



GILDED & AGED MAGNUM golden ale - 40

Our ode to bubbly. This mixed fermentation golden ale was aged in wine barrels and fermented with champagne yeast and grape must. Pairs well with countdowns and new beginnings. 10.8%

