# 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







# 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

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

# POST SHIFT PILSNER pilsner, 4.7%

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



POST SHIFT

SHIPPING OUT OF BOSTON amber lager, 5.3% 6 pack (16oz cans) - 10 12 pack (12oz cans) - 16

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



# BRIG

JPONIU Union

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

**HOPONIUS UNION** 

**SMOKE & DAGGER** 

hoppy lager, 6.5%

black lager, 5.6%

6 pack (16oz cans) - 10

6 pack (16oz cans) - 10

12 pack (12oz cans) - 16



octoberfest, 5.7% 12 pack (12oz cans) - 16



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



MAIBOCK 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



**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



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



# BOTTLES

# **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%



**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%





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%



JACK'S ABBY

LAGERNESS

MUNSTER

# **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%

