

JACK'S ABBY

— BEER HALL & KITCHEN —

MENU

BAR FARE

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

CHEESE BOARD 15
seasonal jam / crostini

BRAT & SHRIMP SKEWERS 12
haroldo's smokey shake / harissa sauce

SANDWICHES

all sandwiches served with your choice of a small caesar salad or fries.

FRAMINGHAMBURGER 15
american / cheddar / lettuce / tomato / onion / red pepper aioli
+ADD
egg +2
bacon +3

JABBY DOGS 15
bacon wrapped hot dogs / guacamole / pico

SCHNITZEL SANDWICH 15
pickled red onion / arugula / gruyere / mustard cream

FRIED EGGPLANT SANDWICH 14
arugula / mozzarella / roasted red peppers / basil aioli
+ADD
chicken +4
prosciutto +5

PLATES

FOUR CHEESE BAKED MAC & CHEESE 12
bread crumb topping
+ADD
bacon +2
buffalo chicken +3

PEARLY MUSSELS 16
zhoug / charred lemon / toasted bread

SAUSAGE PLATTER 18
house pickles / mustard / charred scallion

SEARED SALMON 18
succotash / grilled peaches / arugula

SALADS

+ADD chicken +4
shrimp +5
prosciutto +5

CAESAR SALAD 10
parmesan / crouton

ARUGULA SALAD 12
pickled red onion / strawberries /
goat cheese / balsamic

HARVEST SALAD 14
mixed greens / cherry tomato / avocado /
sweet corn / goat cheese / lime

WATERMELON CAPRESE 14
fresh mozzarella / basil / balsamic / pesto

MARGHERITA 12
tomato sauce / fresh mozzarella / basil

PROSCIUTTO & ARUGULA 16
fresh mozzarella / balsamic glaze

POTATO & BACON 16
garlic cream / cheddar / scallions /
red pepper flake

BRATWURST & RICOTTA 16
sauteed onions / roasted red peppers

BUFFALO CHICKEN 16
buffalo cream / red onions / bleu cheese

TRUFFLE MUSHROOM 16
gruyere / sauteed onions / truffle oil

FARMERS MARKET 14
succotash / sauteed onions / pesto

SWEET CORN PIZZA 15
bacon / red onion / scallions / arugula / pesto /
aleppo

EGGPLANT PARM 15
san marzano tomatoes / fresh mozzarella /
parmesan

OLD RELIABLE 12
tomato sauce / mozzarella

+ADD

truffle oil +1	eggplant +3	bacon +4
arugula +2	mushrooms +3	bratwurst +4
pesto +2	potatoes +3	buffalo chicken +4
red onions +2	ricotta +3	pepperoni +4
sauteed onions +2	succotash +3	prosciutto +5
sweet corn +2		

WOOD FIRED PIZZA

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.

OUR STORY

Jack's Abby Craft Lagers has been brewing world class lager using traditional German standards and American innovation since 2011. Founded by brothers Jack, Eric, and Sam Hendler, Jack's Abby has become a mainstay of the craft brewing scene in the Northeast and nationwide. Since its inception, the brewery has continued to uphold its mission of brewing lagers, and only lagers. This mission challenges the idea that lagers belong to macro brewers and allows consumers to expand their palates and perceptions of what craft beer can be.

The Hendlers grew up in a family that promoted entrepreneurship and hard work. Spending summers with their grandfather and working at the family's ice distribution company, they learned the value of committed family members and loyal employees - the foundation on which Jack's Abby is based.

THE BREWERY

In October 2015, Jack's Abby moved operations into a new brewery in downtown Framingham. The 67,000 square foot space features state-of-the-art brewing equipment including a canning line and a 60 barrel brewhouse with initial brewing capacity of 50,000 barrels annually, and the opportunity to scale up to 125,000 barrels. Jack's Abby is on track to brew approximately 60,000 barrels in 2019.

THE LAGERS

Over 200 years ago in Bavaria, lagers were first created by storing large casks in cool caves high in the Alps. Low temperatures slowed the fermentation - while ales normally ferment for a week, brewers were seeking fermentation times upwards of 4-6 weeks, which became known as 'lagering.' The result of the lagering process created a smoother, crisper, more balanced beer. This radical change in taste and thinking pushed lagers to the forefront of Bavarian beer culture, surpassing the common ale and becoming the leading beer of choice in the region, soon dominating all of Europe.

To create authentic German-style flavors, Jack's Abby brews with traditional ingredients and techniques. The Jack's Abby brewing team travels to Germany every year to procure German hops and malt from small family run operations in Bavaria. The brewers use old-world brewing techniques of decoction and spunding to recreate historical lagers. Jack's Abby also brews boundary pushing styles like its India Pale Lager: Hoponius Union. Jack's Abby is loyal to lager, brewing the finest craft lagers using the highest quality ingredients. **Drink Lager.**

OUR PROCESS



SILO & DELIVERY

We use the finest domestic & imported ingredients in all our beers. Specialty hops & malts contribute to the lager's body, color & flavor.

1



MILL

Malted barley, or "malt" goes into the mill & is crushed into grist. This exposes the starch under the grain's hull.

2

3



MASH MIXER

Malt & water are combined & go through either a step infusion, where the mash is warmed up slowly to 170 degrees, or through a decoction process where part of the mash is boiled to increase malt character.

4



LAUTER TUN

The wort, or sugar water, is then separated from the barley husk & other plant material.

5



KETTLE

The liquid wort flows into the kettle for boiling. A 2000 gallon batch will boil steadily for about 75 minutes, during which time we periodically add hops.

6



FERMENTATION TANK

Once in a fermentation tank (our biggest tanks are 240 bb), yeast is added to our cool wort. Fermenting at about 52° F over the course of a week, the yeast converts the wort's sugars into alcohol & carbon dioxide. The beer is then lagered at 32° F to condition & age until ready for drinking.

7

8

9

10



CENTRIFUGE

The centrifuge spins the beer with a force of up to 10,000 times gravity to separate yeast & protein out of the beer.

11



PACKAGING

When ready, we fill kegs, bottles, & cans with fresh batches of lager. Our lines clean, fill, cap & label before the bottles & cans are manually placed into boxes.

12



DISTRIBUTION

Finally, our beer is distributed to stores, bars, restaurants, and served right here for you to enjoy!



#DRINKLAGER

🐦 @jacksabby

🐦 @JAbeerhall

📍 @jacksabbycraftlagers

📌 Jack's Abby Craft Lagers

📍 Jack's Abby Craft Lagers

SOFT DRINKS

Polar Soda 2.5

cola
diet cole
ginger ale
seltzer

Spindrift Seltzer 3

raspberry lime
orange mango
grapefruit
lemon

Maine Root 3

lemonade

IBC 3

rootbeer

Mem Tea 3

iced tea

JACK'S ABBY

— BEER HALL & KITCHEN —

TAKE-OUT MENU

BAR FARE

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

CHEESE BOARD 15
 house pickles / seasonal jam / crostini

BRAT & SHRIMP SKEWERS 12
 haroldo's smokey shake / harissa sauce

SANDWICHES

all sandwiches served with your choice of a small caesar salad or fries.

FRAMINGHAMBURGER 15
 american / cheddar / lettuce / tomato / onion / red pepper aioli
+ADD
 egg +2
 bacon +3

JABBY DOGS 15
 bacon wrapped hot dogs / guacamole / pico

SCHNITZEL SANDWICH 15
 pickled red onion / arugula / gruyere / mustard cream

FRIED EGGPLANT SANDWICH 14
 arugula / mozzarella / roasted red peppers / basil aioli
+ADD
 chicken +4
 prosciutto +5

PLATES

FOUR CHEESE BAKED MAC & CHEESE 12
 bread crumb topping
+ADD
 bacon +2
 buffalo chicken +3

SAUSAGE PLATTER 18
 house pickles / mustard / charred scallion

SEARED SALMON 18
 succotash / grilled peaches / arugula

SOFT DRINKS

Polar Soda 2.5
 cola
 diet cole
 ginger ale
 seltzer

Spindrift Seltzer 3
 raspberry lime
 orange mango
 grapefruit
 lemon

Maine Root 3
 lemonade

IBC 3
 rootbeer

SALADS

+ADD chicken +4
 shrimp +5
 prosciutto +5

CAESAR SALAD 10
 parmesan / crouton

ARUGULA SALAD 12
 pickled red onion / strawberries /
 goat cheese / balsamic

HARVEST SALAD 12
 mixed greens / cherry tomato / avocado /
 sweet corn / goat cheese / lime

WATERMELON CAPRESE 14
 fresh mozzarella / basil / balsamic / pesto

MARGHERITA 12
 tomato sauce / fresh mozzarella / basil

PROSCIUTTO & ARUGULA 16
 fresh mozzarella / balsamic glaze

POTATO & BACON 16
 garlic cream / cheddar / scallions /
 red pepper flake

BRATWURST & RICOTTA 16
 sauteed onions / roasted red peppers

BUFFALO CHICKEN 16
 buffalo cream / red onions / bleu cheese

TRUFFLE MUSHROOM 16
 gruyere / sauteed onions / truffle oil

FARMERS MARKET 14
 succotash / sauteed onions / pesto

SWEET CORN PIZZA 15
 bacon / red onion / scallions / arugula / pesto /
 aleppo

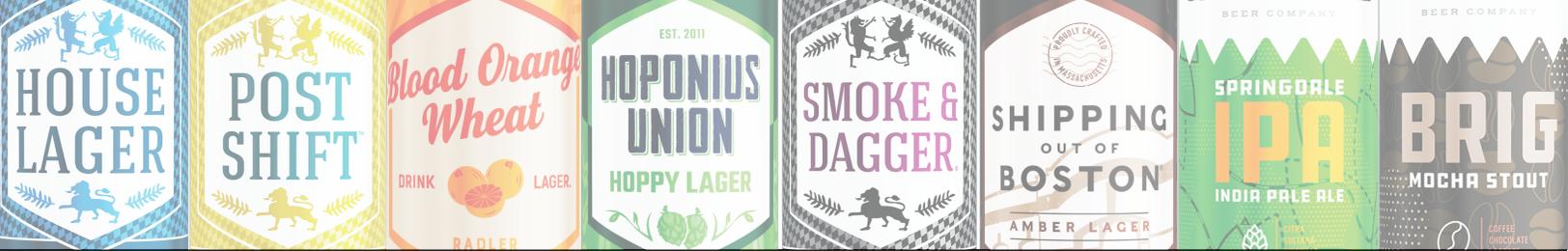
EGGPLANT PARM 15
 san marzano tomatoes / fresh mozzarella /
 parmesan

OLD RELIABLE 12
 tomato sauce / mozzarella

WOOD FIRED PIZZA

+ADD

truffle oil +1	eggplant +3	bacon +4
arugula +2	mushrooms +3	bratwurst +4
pesto +2	potatoes +3	buffalo chicken +4
red onions +2	ricotta +3	pepperoni +4
sauteed onions +2	succotash +3	prosciutto +5
sweet corn +2		



CANS

- 
HOUSE LAGER
 helles landbier, 5.2%
 4 pack (16oz cans) - 8
 15 pack (12 oz cans) - 16
- 
BLOOD ORANGE WHEAT
 radler, 4.0%
 4 pack (16oz cans) - 8
 15 pack (12 oz cans) - 16
- 
POST SHIFT
 pilsner, 4.7%
 4 pack (16oz cans) - 8
 12 pack (12 oz cans) - 16
- 
SHIPPING OUT OF BOSTON
 amber lager, 5.3%
 4 pack (16oz cans) - 8
 12 pack (12 oz cans) - 16
- 
PRIDE & PARQUET
 hoppy lager, 5.7%
 4 pack (16oz cans) - 11
 12 pack (12 oz cans) - 16
- 
HOPONIUS UNION
 hoppy lager, 6.5%
 4 pack (16oz cans) - 8
 12 pack (12 oz cans) - 16

- 
COPPER LEGEND
 oktoberfest, 5.7%
 4 pack (16oz) - 12
 12 pack (12 oz cans) - 16
- 
SMOKE & DAGGER
 black lager, 5.6%
 4 pack (16oz) - 8
- 
GALAXY BRAU
 dry-hopped galaxy lager, 5.5%
 4 pack (16oz) - 12
- 
FRAMINGHAM LAGER
 american lager, 4.5%
 4 pack (16oz) - 12
- 
LAGERS OF THE WORLD: AUSTRALIA
 brewed with finger limes & australian hops, 5%
 4 pack (16oz) - 12
- 
RAY CATCHER
 lemongrass lager, 4.6%
 4 pack (16oz) - 12

- 
SPRINGDALE IPA
 ipa, 6.2%
 4 pack (16oz) - 11
- 
BRIG
 mocha stout, 6.8%
 4 pack (16oz) - 11
- 
COLD BREW BRIG
 mocha stout 6.8%
 4 pack (16oz) - 11
- 
PEARLY
 white ale, 4.5%
 4 pack (16oz) - 12
- 
DAS WEIZEN
 hefeweizen, 5.0%
 4 pack (16oz) - 12
- 
RAZZ HIBBY
 tart ale, 4.5%
 4 pack (16oz) - 11
- 
MARG PARTY
 margarita inspired beer 5%
 4 pack (16oz) - 12

BOTTLES

- 
APRICULTURE - 12
 oak aged sour beer with apricot, 7.5%
- 
KRIEK MYTHOLOGY - 12
 oak aged sour beer with cherries, 6.5%
- 
POIVE RAZ - 12
 raspberry sour ale aged on pink peppercorns, 7.5%
- 
CRYPTO CURRANTS - 12
 oak aged sour beer with red currants, 6%
- 
PINEAPPLE MAYHEM - 12
 oak aged sour beer with pineapples, 8.5%
- 
FRESH BOYSEN - 12
 golden foeder beer with boysenberries, 6.5%
- 
MAPLE BRIGADEIRO - 15
 double barrel-aged mocha stout brewed with oats, coffee, and lactose, 8.5%
- 
DO YOU WANT A PEACH OF ME - 12
 wine barrel aged sour beer with peaches, 6.3%
- 
COCONUT CASTAWAY - 12
 oak aged sour beer with coconut, 6.5%

CHECK THESE OUT!

CRAFT Beer & Brewing

Highest Scoring Oktoberfest Beer 2021

COPPER LEGEND

Celebrate Oktoberfest with this malty, smooth and exceedingly drinkable lager. Copper Legend is the perfect beer for creating legendary times with legendary people. Raise a can to Honor Today's Legends. Brewed with noble hops. Prost!

4 pack (16oz) - 12



JACK'S PACK

12 pack (12oz) - 16



HOUSE LAGER
helles landbier, 5.2%

BLOOD ORANGE WHEAT
radler, 4.0%

POST SHIFT
pilsner, 4.7%

HOPONIUS UNION
hoppy lager, 6.5%

DRAFT



JACK'S ABBY

Blood Orange Wheat

radler, 4.0%

16oz - 5

House Lager

helles landbier, 5.2%

16oz - 5

Post Shift

pilsner, 4.7%

16oz - 6

Hoponius Union

hoppy lager, 6.5%

16oz - 6

Pride & Parquet

hoppy lager, 5.7%

16oz - 6

Shipping out of Boston

amber lager, 5.3%

16oz - 6

CRAFT Beer
& Brewing

Highest Scoring Oktoberfest Beer 2021

Copper Legend

oktoberfest, 5.7%

16oz - 7

Framingham Lager

american lager, 4.5%

16oz - 7

Lager Of Lineage

triple decocted lager, 5.1%

16oz - 7

Ray Catcher

lemongrass lager, 4.6%

16oz - 7

Jabby Brau

hoppy lager, 5%

16oz - 7

French Toast Framinghammer

baltic porter, 12%

8oz - 7

SPRINGDALE

Brig

mocha stout, 6.8%

16oz - 6

Das Weizen

hefeweizen, 5.0%

16oz - 7

Lavenade

tart ale, 4.5%

16oz - 7

Marg Party

margarita inspired beer, 5%

16oz - 7

Spiritual Gangster

hazy ipa, 6.5%

16oz - 7

Razz Hibby

tart ale, 4.5%

16oz - 7

Razzurrected

mixed ferm witbier aged on

raspberry pommace, 8.5%

16oz - 7

Springdale IPA

ipa, 6.2%

16oz - 6

Nitro: Cold Brew Brig

mocha stout

16oz - 7

ETC.

Barrel-Aged Cider

gluten free cider, 6.5%

16oz - 7

Tropical Seltzer

hard seltzer over ice, 5%

12oz - 5

DRAFT



DRAFT



JACK'S ABBY

Blood Orange Wheat
radler, 4.0%
16oz - 5

House Lager
helles landbier, 5.2%
16oz - 5

Post Shift
pilsner, 4.7%
16oz - 6

Hoponius Union
hoppy lager, 6.5%
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Beer & Brewing
Highest Scoring Oktoberfest Beer 2021

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octoberfest, 5.7%
16oz - 7

Framingham Lager
american lager, 4.5%
16oz - 7

Lager Of Lineage
triple decocted lager, 5.1%
16oz - 7

Ray Catcher
lemongrass lager, 4.6%
16oz - 7

Jabby Brau
hoppy lager, 5%
16oz - 7

French Toast Framinghammer
baltic porter, 12%
8oz - 7

SPRINGDALE

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