



PRINTER'S ALE



—♦♦ MANUFACTURING CO ♦♦—

THE CRAFTIEST OF FOOD & BREWS

MENU

STARTERS

BEER'S BFF LOADED TOTS 14.00

SLOW BRAISED PULLED PORK, BEER CHEESE,
HOUSE GUAC, PICO, CILANTRO

PAIR WITH: DYLUX

NIBBLERS BAR BITE 11.00

LOCAL CHEESE SAMPLER

PAIR WITH: WOODCUT WILD ALE FLIGHT

CUP OF HOUSE SOUP 5.00

FUN AND FLAVORFUL LOCAL INGREDIENTS
COMBINED BY OUR CHEF FOR YOUR ENJOYMENT.
ASK YOUR SERVER

GIANT BREW HOUSE PRETZEL 13.00

BEER CHEESE, SPICY BEER MUSTARD,
HONEY MUSTARD

PAIR WITH: EVERYDAY YELLOW

PICKLY CALAMARI 14.00

HANDBREADED CALAMARI, DILL PICKLE SPEARS
CHARRED LEMON, PARSLEY
W/HONEY HOT REMOULADE

PAIR WITH: EVERYDAY MAGENTA

FARMERS ALE GRAZING BOARD 24.00

CHEFS PICK OF LOCAL CURED MEATS AND
CHEESES, SEASONAL FRUIT, CANDIED NUTS,
PICKLED WATERMELON RIND

PAIR WITH: CORE BEER FLIGHT

SALADS

FARMHOUSE WEDGE 10.00

LIL GEM LETTUCE, SHAVED RADISH, ASHER BLUE,
BABY CUCUMBER, CHERRY HEIRLOOM TOMATOES,
CRISPY ONIONS, BUTTERMILK RANCH

PAIR WITH: WOODCUT WILD ALE PLUM

GREENY GODDESS 11.00

LEAFY GREENS, CUCUMBER, STEAMED
ASPARAGUS, HERBS, SWEET PEAS,
GREEN GODDESS VINAIGRETTE

PAIR WITH: HERITAGE SAISON

NOTHING BUT TOMATO 11.00

MARINATED HEIRLOOM TOMATOES, CONFIT
SUNGOLD TOMATOES, VINERIPE TOMATO GELEE
BASIL OIL, SMOKED GOAT CHEESE

PAIR WITH: OSCAR

ADD PROTEIN TO ANY SALAD

GRILLED SHRIMP +7.00

GRILLED/FRIED CHICKEN BREAST +6.00

SMASH BURGERS

W/ HOMESTYLE FRIES

BREWHOUSE CLASSIC SMASH 15.00

CHEDDER, SHAVED ONION, PICKLE, LETTUCE,
SECRET SAUCE

PAIR WITH: EVERYDAY CYAN

PRINTERS STEAKHOUSE SMASH 16.50

GROUND CHUCK & SMOKED BACON WITH ASHER
BLUE, CRISPY OYSTER MUSHROOMS, SHAVED RED
ONION, LETTUCE, PRINTER'S ALE STEAKSAUCE

PAIR WITH: EVERYDAY BLACK

APPLEY SMASH 16.00

GROUND PORK, CHORIZO W/
WILD ARUGULA, SHAVED FENNEL
PICKLED APPLES, TOMME CHEESE

PAIR WITH: EVERYDAY MAGENTA

CHARRED GRILLED CHEESES

W/ SMOKED TOMATO BISQUE

ADAM'S JAM 18.00

CHARRED AND BUTTERED SOURDOUGH,
HERBED CARMALIZED ONION,
MIXED CHEESE, BACON JAM

PAIR WITH: BJ NOVAK DIDN'T START THE FIRE

THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH,
MIXED CHEDDER CHEESE

PAIR WITH: VERNON

PRODUCE STAND RISOTTO 18.00

PECORINO, HOUSE BEER DYLUX, CHARRED LEMON,
PEA SHOOTS (VEG)

PAIR WITH: HERITAGE SAISON

CLASSIC FISH & CHIPS 16.00

CHARRED LEMON, HONEY HOT REMOULADE

PAIR WITH: GUTENBERG'S GOSE

BOWL OF HOUSE SOUP 10.00

SERVED W/ GRILLED CIABATTA



ASK YOUR SERVER ABOUT A LIL
SOMETHING SWEET



ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE ADVISED THAT CROSS CONTAMINATION MAY OCCUR, AS FACTORS BEYOND OUR REASONABLE CONTROL MAY ALTER THE FORMULATIONS OF THE FOOD WE SERVE.