



PRINTER'S ALE



—♦♦ MANUFACTURING CO ♦♦—

THE CRAFTIEST OF FOOD & BREWS

MENU

STARTERS

BOWL OF OLIVES 4.00

MARINATED WARM OLIVE MIX, HERB BLEND,
CITRUS AROMATICS

CUP OF HOUSE SOUP 5.00

FUN AND FLAVORFUL LOCAL INGREDIENTS. ASK YOUR SERVER

BOWL OF HOUSE SOUP 10.00

SERVED W/ GRILLED CIABATTA

NIBBLERS BAR BITE 11.00

LOCAL CHEESE SAMPLER

PAIR WITH: WOODCUT WILD ALE FLIGHT

BEER'S BFF LOADED TOTS 14.00

SLOW BRAISED PULLED PORK, BEER CHEESE,
HOUSE GUACAMOLE, PICO DE GALLO, CILANTRO

PAIR WITH: DYLUX

GIANT BREW HOUSE PRETZEL 13.00

BEER CHEESE, SPICY BEER MUSTARD,
HONEY MUSTARD

PAIR WITH: EVERYDAY YELLOW

PICKLY CALAMARI 14.00

HAND-BREADED 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

LITTLE 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

BREW HOUSE CLASSIC SMASH 15.00

CHEDDAR, SHAVED ONION, PICKLE, LETTUCE,
SECRET SAUCE

PAIR WITH: EVERYDAY CYAN

PRINTER'S 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 WITH
WILD ARUGULA, SHAVED FENNEL,
PICKLED APPLES, TOMME CHEESE

PAIR WITH: EVERYDAY MAGENTA

CHARRED GRILLED CHEESES

W/ SMOKED TOMATO BISQUE

THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH,
MIXED CHEDDAR CHEESE

PAIR WITH: VERNON

ADAM'S JAM 16.00

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

PAIR WITH: BJ NOVAK DIDN'T START THE FIRE

CLASSIC FISH & CHIPS 16.00

CHARRED LEMON, HONEY HOT REMOULADE

PAIR WITH: GUTENBERG'S GOSE

PAN SEARED COD 17.00

PARMESAN TRUFFLED SMASH POTATOES, CHARRED
ONION SOUBISE, BRAISED TURNIP GREENS

PAIR WITH: SPEAK THE 3RD MOST ITALIAN

PRINTER'S ALE CHARGRILLED STEAK FRITES 20.00

GREEN TOMATO CHIMICHURRI & HOUSE SEASONING

PAIR WITH: HERITAGE HELLES



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.