

PRINTER'S ALE



- MANUFACTURING C? --

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 WITH 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

WITH BEER CHEESE. SPICY BEER MUSTARD. & HONEY MUSTARD

PAIR WITH: EVERYDAY YELLOW

PICKLY CALAMARI 14.00

HAND-BREADED CALAMARI, DILL PICKLE SPEARS. CHARRED LEMON. PARSLEY. WITH HONEY HOT REMOULADE

PAIR WITH: EVERYDAY MAGENTA

FARMERS ALE GRAZING BOARD 24.00

CHEF'S PICK OF LOCAL CURED MEATS AND CHEESES. SEASONAL FRUIT. CANDIED NUTS. **PICKLED WATERMELON RIND**

PAIR WITH: CORE BEER FLIGHT

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

PEACH & BURRATA 12.00

LOCAL PEACHES, BURRATA CHEESE, RADISH, HEIRLOOM TOMATOES, BABY ARUGULA. ROASTED SHALLOT VINAIGRETTE

PAIR WITH: EVERYDAY CYAN

ADD PROTEIN TO ANY SALAD

GRILLED SHRIMP +7.00 **GRILLED/FRIED CHICKEN BREAST +6.00**

SMASH BURGERS

WITH HOMESTYLE FRIES

BREW HOUSE CLASSIC SMASH 15.00

CHEDDAR, SHAVED RED ONION, PICKLE,

LETTUCE, SECRET SAUCE

PAIR WITH: EVERYDAY CYAN

PRINTER'S STEAKHOUSE SMASH 16.50

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

PAIR WITH: EVERYDAY BLACK

PEACHY SMASH 16.00

GROUND PORK & CHORIZO WITH WILD ARUGULA, SHAVED FENNEL, LOCAL PEACHES, TOMME CHEESE

PAIR WITH: EVERYDAY MAGENTA

PLANT LOVERS CHOPPED CHEESE (VEGETARIAN & VEGAN) 16.00

HOUSE SEASONED PLANT-BASED PROTEIN. VEGAN CHEESE, FRIED GREEN TOMATO, LETTUCE, BBQ AIOLI, RED ONION, TOMATO

PAIR WITH: DYLUX

CHARRED GRILLED CHEESES

WITH SMOKED TOMATO BISQUE

- 44 4 44 -THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH. **MIXED CHEDDAR CHEESE**

PAIR WITH: HERITAGE HELLES

ADAM'S JAM 16.00

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

PAIR WITH: LUCKY 7

CLASSIC FISH & CHIPS 16.00

WITH CHARRED LEMON & HONEY HOT REMOULADE

PAIR WITH: GUTENBERG'S GOSE

COCONUT CURRY MUSSELS 14.00

WITH CHORIZO, RED CURRY AND COCONUT MILK

PAIR WITH: YELLOW

PRINTER'S ALE CHARGRILLED STEAK FRITES 20.00

HOUSE SEASONING & GREEN TOMATO CHIMICHURRI

PAIR WITH: HERITAGE HELLES

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, 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.



PRINTER'S ALE



-- MANUFACTURING C? --

KIDS MENU

DRINK INCLUDED

CRAFT ROOT BEER, CRAFT CREAM SODA, SPRITE, COKE, APPLE JUICE

FOR CHILDREN 12 & UNDER ONLY

BIG KID GRILLED CHEESE 9

GRILLED CHEDDAR CHEESE WITH TOMATO BISQUE OR FRIES

CHICKEN TENDERS 10

HANDBREADED TENDERS WITH FRIES
AND CHOICE OF SAUCE:
RANCH, HONEY MUSTARD, OR BBQ

CLASSIC CHEESEBURGER 9

WITH PICKLE AND LETTUCE, SERVED WITH FRIES & KETCHUP

SWEET TREATS

DEATH BY CHOCOLATE 10

CHOCOLATE ZEPPOLI TOPPED WITH
CHOCOLATE GANACHE, CHOCOLATE CHANTILLY
AND TOASTED PISTACHIO

SEASONAL HAND PIE 10

HOUSEMADE HAND PIE MADE WITH
GRILLED PEACHES, TOPPED WITH VANILLA
CHANTILLY & SALTED CARAMEL

