



PRINTER'S ALE



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MANUFACTURING CO

THE CRAFTIEST OF FOOD & BREWS

STARTERS

MENU

BOWL OF OLIVES 4.00

MARINATED WARM OLIVE MIX, HERB BLEND,
CITRUS AROMATICS

HOUSE SOUP

FUN AND FLAVORFUL

CUP 5.00

LOCAL INGREDIENTS.

BOWL 10.00

ASK YOUR SERVER

BOWL 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, 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

SALADS

FARMHOUSE WEDGE 10.00

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

PAIR WITH: WOODCUT WILD ALE PLUM

THE CAESAR 10.00

TORN FRESH BAKED CROUTONS,
CHOPPED ROMAINE, SHAVED PARMESAN,
HOUSEMADE CAESAR DRESSING

PAIR WITH: EVERYDAY BLACK

PEACH & BURRATA 12.00

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

PAIR WITH: EVERYDAY CYAN

HARVEST SALAD 12.00

SPRING MIX, MIXED POACHED BEETS, SHAVED RED
ONION, CANDIED PECANS, GOAT CHEESE, ROASTED
SHALLOT VINAIGRETTE, BALSAMIC GLAZE

PAIR WITH: HERITAGE GOSE

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

SERRANO SMASH 16.00

SWEET HEAT CHEESE, PICO DE GALLO,
GUACAMOLE, GRILLED SERRANO PEPPERS,
CALABRIAN MAYO

PAIR WITH: EVERYDAY YELLOW

BBQ PULLED PORK 14.00

GOURMET PRETZEL BUN, PULLED PORK,
HOUSE MADE BBQ SAUCE,
PICKLED RED ONIONS, PEPPER SLAW

PAIR WITH: EVERYDAY MAGENTA

PLANT LOVERS CHOPPED CHEESE (VEGETARIAN) 16.00

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

PAIR WITH: DYLUX

CHARRED GRILLED CHEESES

WITH SMOKED TOMATO BISQUE

THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH,
MIXED CHEDDAR CHEESE

PAIR WITH: DYLUX

ADAM'S JAM 16.00

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

PAIR WITH: EVERYDAY CYAN

CLASSIC FISH & CHIPS 16.00

CHARRED LEMON, HONEY HOT REMOULADE

PAIR WITH: GUTENBERG'S GOSE



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—♦♦ MANUFACTURING CO ♦♦—



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,
TOMATO BISQUE OR FRIES

CHICKEN TENDERS 10

HANDBREADED TENDERS WITH FRIES

CHOICE OF SAUCE:

RANCH, HONEY MUSTARD, OR BBQ

CLASSIC CHEESEBURGER 9

PICKLE, LETTUCE, FRIES, KETCHUP

SWEET TREATS

DEATH BY CHOCOLATE 10

CHOCOLATE ZEPPOLI, CHOCOLATE GANACHE,
CHOCOLATE CHANTILLY, TOASTED PISTACHIO

SEASONAL HAND PIE 10

HOUSEMADE HAND PIE

GRILLED PEACHES, VANILLA CHANTILLY,
SALTED CARAMEL



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.