

# PRINTER'S ALE



THE CRAFTIEST OF FOOD & BREWS

MENU

## **STARTERS**

#### **BOWL OF OLIVES 4.00**

MARINATED WARM OLIVE MIX, HERB BLEND, CITRUS AROMATICS

HOUSE SOUP CUP 5.00 BOWL 10.00 FUN AND FLAVORFUL LOCAL INGREDIENTS. 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 +ZOO 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

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#### 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





## **KIDS MENU**

DRINK INCLUDED CRAFT ROOT BEER, CRAFT CREAM SODA, SPRITE, COKE, APPLE JUICE FOR CHILDREN 12 & UNDER ONLY

## **BIG KID GRILLED CHEESE 9**

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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

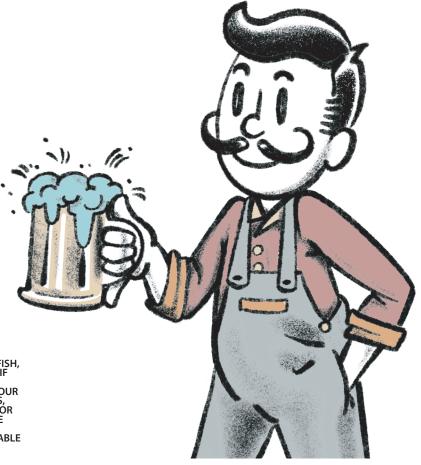
# SWEET TREATS

# 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.