

THE CRAFTIEST OF FOOD & BREWS



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

VIBRATING ROLL 12.00

FRIED SPICY YELLOW TAIL TUNA ROLL,
PANKO, SEAWEED SALAD, TOBIKO,
PRINTER'S ALE YUM YUM SAUCE

PAIR WITH: EVERYDAY YELLOW

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

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.

SALADS

ADD PROTEIN TO ANY SALAD

GRILLED SHRIMP +7.00

GRILLED/FRIED CHICKEN BREAST +6.00

CRUMBLD BACON +2.00

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, HOUSE MADE
CAESAR DRESSING**

PAIR WITH: EVERYDAY BLACK

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

SMASH BURGERS

WITH HOMESTYLE FRIES OR TOTS

ADD EXTRA PATTY +3.00

ADD BACON +2.00

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

APPLEY SMASH 16.00

**GROUND PORK & CHORIZO WITH WILD ARUGULA,
SHAVED FENNEL, PICKLED APPLES, 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

**PULLED PORK, HOUSE MADE BBQ SAUCE,
PICKLED RED ONIONS, PEPPER SLAW**

PAIR WITH: EVERYDAY MAGENTA

CHARRED GRILLED CHEESES

WITH SMOKED TOMATO BISQUE

THE LOCAL 15.00

CHARRED AND BUTTERED SOURDOUGH,
MIXED CHEDDAR CHEESE

PAIR WITH: DYLUX

BRING THE FUNK 15.00

CHARRED AND BUTTERED SOURDOUGH, LOCAL ASHER
BLUE CHEESE, CHEF'S CHOICE LOCAL CHEESES

PAIR WITH: GUTENBERG'S GOSE

ADAM'S JAM 16.00

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

PAIR WITH: EVERYDAY CYAN

ENTREES

PRINTER'S CHICKEN TENDERS 13.00

6 HAND-BREADED BUTTERMILK FRIED TENDERS
TOSSED IN SAUCE, RUB, OR SAUCE ON THE SIDE
SAUCES - PARMESAN GARLIC, BUFFALO, XXX HOT
BUFFALO, BBQ, REMOULADE, RANCH, BLUE CHEESE
DRY RUBS - KITO'S CARIBBEAN JERK,
LEMON PEPPER, SALT & PEPPER

FRIES OR TOTS

PAIR WITH: DYLUX

WOOD SMOKED WINGS 6 PIECE 8.00 12 PIECE 15.00

WINGS TOSSED IN SAUCE, RUB, OR SAUCE ON THE SIDE
SAUCES - PARMESAN GARLIC, BUFFALO, XXX HOT
BUFFALO, BBQ, REMOULADE, RANCH, BLUE CHEESE
DRY RUBS - KITO'S CARIBBEAN JERK,
LEMON PEPPER, SALT & PEPPER
CARROTS, CELERY, RANCH

PAIR WITH: EVERYDAY MAGENTA

PAM'S FAVORITE CATFISH 13.00

NEW ORLEANS STYLE FRIED 8 OZ CATFISH, COLE SLAW,
CAJUN FRIES, HONEY HOT REMOULADE, GRILLED LEMON

PAIR WITH: EVERYDAY YELLOW

CARNITAS TACOS 13.00

THREE CRISPY CARNITAS, LOCAL BIB LETTUCE,
AVOCADO SALSA, PICKLED CARROTS, HOUSE MADE
CHICHARRONES, HOUSE MADE SALSA, LIME WEDGES

PAIR WITH: EVERYDAY CYAN

BAJA CRISPY FISH TACOS 13.00

THREE BEER BATTERED FRIED COD TACOS,
SHAVED CABBAGE, PICO DE GALLO, GUACAMOLE,
BAJA TARTER SAUCE, HOUSEMADE SALSA

PAIR WITH: HERITAGE HEFEWEIZEN

CLASSIC FISH & CHIPS 16.00

BEER BATTERED FISH, FRIES, CHARRED LEMON,
HONEY HOT REMOULADE

PAIR WITH: EVERYDAY YELLOW



SWEET TREATS

SEASONAL HAND PIE 10.00

**HOUSE MADE HAND PIE WITH
SEASONAL FRUIT - ASK YOUR SERVER**

KIDS MENU

**DRINK INCLUDED: CRAFT ROOT BEER, CRAFT
CREAM SODA, SPRITE, COKE, APPLE JUICE**

BIG KID GRILLED CHEESE 9.00

**GRILLED CHEDDAR CHEESE,
TOMATO BISQUE OR FRIES**

CHICKEN TENDERS 10.00

**HAND-BREADED TENDERS WITH FRIES
CHOICE OF SAUCE:
RANCH, HONEY MUSTARD, OR BBQ**

CLASSIC CHEESEBURGER 9.00

PICKLE, LETTUCE, FRIES, KETCHUP

**CHILDREN 12
& UNDER
ONLY**

