

## STARTERS

**BONELESS TENDERS** Choice of Buffalo, Maine Blueberry BBQ or Bang Bang Sauce \$15 **GFA**

**TRUFFLE FRIES** Parmesan, Garlic, Fresh Herbs, Spicy Pepper Flake, Parmesan Peppercorn \$10 **GFA**

**JUMBO SOFT PRETZEL** Stout Cheese Sauce \$12

**BATTERED ONION RING TOWER** Chipotle Ranch \$9

**BAKED SPINACH & ARTICHOKE DIP** Havarti Cheese, Tortilla Chips \$13 **GFA**

**BREW PUB NACHOS** Corn Tortilla Chips, Vermont Cheddar-Jack Cheese Sauce, Jalapeños, Pico de Gallo, Cilantro, Salsa and Sour cream \$12 *Add Beef Chili or Chicken for \$4* **GFA**

**FRIED BRUSSEL SPROUTS** Garlic, Parmesan, Sriracha Ranch \$12

**MEAT AND CHEESE BOARD** Assorted Cured Meats, Cheeses, Crackers, Spreads and Fruit \$18 **GFA**

## HANDHELDS

*All sandwiches are served with fries  
Add onion rings for \$2*

**STEAK AND CHEESE** Shaved Steak, Bell Peppers, Caramelized Onions, American Cheese on a Sub Roll \$16 **GFA**

**SHIPYARD TURKEY BLT** Roasted Turkey Breast, Bacon, Lettuce, Tomato, Mayo, Toasted Thick Cut Wheat Bread \$16 **GFA**

**STACKED REUBEN** Shaved Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Marble Rye \$16 **GFA**

**NASHVILLE HOT CHICKEN** Shaved Lettuce, Ripe Tomatoes, Dill Pickles, Citrus Aioli, Brioche Roll \$15 **GFA**

**FRENCH DIP** ½ Lb Slow Roasted Sirloin, Garlic Herb Cheese, Sub Roll, Au Jus, Horseradish Cream \$16 **GFA**

**CRISPY CHICKEN WRAP** Baby Spinach, Applewood Bacon, Roasted Peppers, Tomatoes, Parmesan Dressing \$15 **GFA**

**FRIED HADDOCK SANDWICH** Lettuce, Tomato, Onion, Brioche Roll, Tartar Sauce \$15 **GFA**

**BREWHAUS GRILLED CHEESE** Ripe Tomato, Griddled Onions, American Cheese, Cheddar Cheese, Havarti and Roasted Peppers \$15 **GFA**

## HAND CRAFTED GRIDDLE BURGERS

*All burgers are served with fries*

**ORIGINAL** Double Beef Patties on a Brioche Roll \$14 **GFA**

**SHIPYARD** Onion Rings, Bourbon Glaze, Cheddar \$15 **GFA**

**VEGGIE** House Made with Quinoa and Sweet Potatoes. Served with Chipotle Aioli \$16 **GFA**

**SPICY CREOLE** Cajun Spiced, Applewood Bacon, Blue cheese \$15 **GFA**

**SWISS N SHROOM** Caramelized Onions, Roasted Mushrooms, Swiss Cheese \$15 **GFA**

**CHILI CHEESEBURGER** Applewood Bacon and Export Ale Beer Cheese \$16 **GFA**

## LIL' SKIPPER MENU

FOR MATES 10 AND UNDER

INCLUDES BEVERAGE, SIDE AND ICE CREAM CUP

**\$8 EACH**

Hot Dog  
Chicken Tenders

Kids Fish and Chips  
Mac n Cheese  
Kids Burger

## FLATBREADS

**PEPPERONI** Garlic Marinara, Mozzarella \$12

**CAPRESE** Basil Pesto, Tomatoes, Mozzarella \$12

**CRISPY CHICKEN RANCH** Alfredo, Bacon, Mozzarella \$13

## SOUPS

**TEXAS STYLE BEEF CHILI**

Melted Cheddar-Jack Cheese, Tortilla Chips Cup \$8 / Bowl \$10 **GFA**

**FRENCH ONION GRATINEE** Caramelized Onions, Burgundy Beef Broth, Toasted Crostini, Melted Swiss \$9 **GFA**

## FROM THE GARDEN

*Add Grilled Chicken \$4 | Buffalo Chicken Tenders \$6  
| Marinated Steak Tips \$8*

**BREWERS COBB** Romaine, Applewood Smoked Bacon, Grilled Chicken, Cherry Tomato, Hard Boiled Egg, Red Onion, Blue Cheese Crumbles \$16 **GFA**

**BANG BANG ASIAN CHICKEN SALAD** Battered Chicken, Tomatoes, Cucumbers, Romaine, Shaved Onions, Crushed Peanuts \$16 **GFA**

**PUB CAESAR SALAD** Ciabatta Crostini, Parmesan Cheese, Ripe Tomato, Creamy Caesar Dressing \$12 **GFA**

**MEDITERRANEAN SALAD** Fresh Romaine, Tomato, Red Onion, Cucumber, Kalamata Olives, Feta Cheese, Tomatoes, Warm Pita \$15 **GFA**

## SUPPER TABLE

*Sides can be substituted on all entrées.  
Add \$2 to substitute onion rings*

**MARINATED STEAK TIPS** Garlic Mashed Potatoes, Bourbon Glaze \$23 **GFA**

**BLACK FOREST BACON WRAPPED SALMON** Vegetable Rice Pilaf, Chef's Vegetable \$21 **GFA**

**MAC & CHEESE SKILLET** Award Winning Recipe, Herb Bread Crumb \$16 *Add Marinated Chicken \$4, Nashville Chicken \$6 Or Steak Tips \$8* **GFA**

**CHICKEN AND BROCCOLI CAVATAPPI** Grilled Chicken, Creamy Alfredo, Spinach, Grape Tomatoes, Parmesan \$19 **GFA**

**SHIPYARD BEER BATTERED FISH N CHIPS** Fresh Haddock from our Partners at Taylor Lobster! Tartar Sauce, Fresh Lemon \$21 **GFA**

**SPINACH AND ROASTED GARLIC RAVIOLI** Caramelized Onion, Roma Tomatoes, Parmesan, Basil Pesto \$17

## SIDES

French Fries Basket \$6

House Salad \$6

Mashed Potatoes \$4

Tortilla Chips With Salsa \$6

Seasonal Vegetables \$5

Grilled Corn Bread \$5

## DESSERTS

**BROWNIE SUNDAE** Warm house made chocolate brownie, served with French Vanilla ice cream and whipped cream, drizzled with caramel and chocolate sauce \$8

**CHEF'S DESSERT DAILY SPECIALS** (ask your server about today's offerings)

**CHOCOLATE MOLTEN LAVA CAKE** \$9

**SMORES MUG** \$7

The Department of Health advises that eating raw meats, seafood, and eggs poses a health risk. 20% gratuity may be added to parties of 8 or more.

**GFA** This item can be prepared Gluten-free, please talk with your server **GF** This item is Gluten Free

\* This food is or may be served raw or undercooked. Consumption of this food may increase the risk of food borne illness.