

## Draft

.5L \$9 / 10oz \$6 / 5oz \$3 / 4-Flight \$12

### SPRING

*kölsch style 5%*

16oz \$9 / 10oz \$6 / 5oz \$3 / 4-Flight \$12

### IRISH RED

*irish red ale 4.6%*

### LITTLE WHALEBOAT

*IPA 6.5%*

### LUNCH

*IPA 7%*

### MEAN OLD TOM

*nitro stout 6.5%*

### PEEPER

*pale ale 5.5%*

### THANK YOU 2024

*IPA 6.1%*

### WOODS & WATERS

*IPA 6.2%*

### ZOE

*amber ale 7.2%*

10oz \$7 / 5oz \$4 / 4-Flight \$12

### DINNER

*DIPA 8.2*

## Bottles To Go

500ml Bottle \$6 / Case \$72

### PEEPER

*pale ale 5.5%*

500ml Bottle \$7 / Case \$84

### IRISH RED

*irish red ale 4.6%*

### LITTLE WHALEBOAT

*IPA 6.5%*

### LUNCH

*IPA 7%*

### MEAN OLD TOM

*vanilla stout 6.5%*

### SPRING

*kölsch style 5%*

### ZOE

*amber ale 7.2%*

500ml Bottle \$9 / Case \$108

### DINNER

*DIPA 8.2%*

## Wines 6oz glass \$9

**RED** *corvina*

**WHITE** *sauvignon blanc*

**ROSÉ** *egiodola/syrah*

## Soft Drinks \$4

**MAINE ROOT SODA**

*root beer, blueberry, ginger beer, cola, lemonade, lemon-lime*

**SPINDRIFT SELTZER**

*lemon, half & half, grapefruit*

## Hard Cider 16oz can \$9

# Maine Beer Company

## Pizza 12"

### CHEESE

\$15

### PEPPERONI

\$17

### MARGHERITA

\$17

### 'NDUJA & GORGONZOLA

\$24

*'nduja, peppadew peppers, gorgonzola, local honey, red sauce, onion, basil*

### ROASTED TOMATO PESTO PIZZA

\$23

*pesto cream sauce, blistered cherry tomatoes, fresh mozzarella, balsamic vinegar  
+add prosciutto*

\$4

### BRAISED BEEF & MUSHROOM

\$24

*beef cheek, mushrooms, roasted shallots, micro basil, sherry gastrique*

### ADDITIONAL TOPPINGS

*onions, jalapeños, hot cherry peppers, roasted red peppers, ricotta, kalamata olives, local honey,*

\$2

*pepperoni, mushrooms, extra cheese*

\$3

*prosciutto, sausage, gluten-free crust, vegan cheese*

\$4

## Salads & Snacks

### MORTADELLA SANDWICH

\$15

*house garlic bread, mortadella, pickled hot spread, dressed greens\**

### HOUSE SALAD

\$14

*local greens, cucumber, tomato, root vegetables, peperoncini,  
toasted pistachios, beer mustard vinaigrette  
+ add Winter Hill Farm feta*

\$4

### CAESAR SALAD\*

\$16

*romaine, kale, aged parmesan, garlic-butter croutons, lemon, caesar dressing  
+ add marinated anchovies*

\$4

### CHEESE & CHARCUTERIE

\$28

*a rotating selection of cheeses from Winter Hill Farm, cured meats,  
beer mustard, and traditional accoutrements*

### CHEESE BREADSTICKS

\$12

*with a side of house-made tomato sauce*

### OVEN-WARMED OLIVES

\$10

*marinated with orange, rosemary, garlic, sweet peppers*

### PRETZEL W/ BEER MUSTARD

\$8

### SWEET & SPICY PECANS

\$6

### TABLE

### 📶 Open Network: Taproom Guest

All contributions made above and beyond your final check will be donated to nonprofits

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.