



SMALL PLATES

- chicken nugs** - crispy chicken thigh bites, sambal aioli, medium buffalo or barbeque sauce 9
- watermelon burrata** -veg/gf- watermelon, burrata, cucumber salsa, crostini 15
- hummus board** -veg - sundried tomato hummus, grilled naan, pickled vegetables 8
- tapas board** - capicola,, smoked gouda, thai chili peanuts, smoked almonds, black beldi olives, pickled vegetables 18
- beef satay** -gf- marinated flank steak, sweet pork jus glaze, rice noodles 12 **contains pork & peanuts*

add: bacon 3, chicken nugs 4, beef satay 10, steak 18

- poutine** -veg- wild mushroom gravy, cheddar cheese curds, pomme frites 10
- pimento mac & cheese** -veg- cheddar, cream cheese, mozzarella, and romano, house pimento cheese 12

SALADS

add: sunny egg 2, bacon 3, grilled or crispy chicken 6, veggie burger 6

- beer hall house salad** -v/gf- pickled carrot & red onion, beets, cucumber, sun dried tomato. white balsamic vinaigrette 12
- caesar salad** - romaine lettuce, croutons, caesar dressing, parmigiano reggiano 15 **contains white anchovies & pasteurized egg*
- cobb salad** - romaine, roma tomatoes, bacon, turkey, boiled egg, avocado, gorgonzola white balsamic vinaigrette 15

BURGERS & SANDWICHES

all sandwiches served a la carte

add: sunny egg 2, bacon 3, avocado 4

- beer hall burger** - local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14
- smash burger** - 4oz local beef, pineland cheddar, white onions, caper remoulade, pickles, romaine 12 extra patty + 5
- veggie burger** -v - quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11
- fried chicken** - double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 13
- grilled chicken** - cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13

ENTREES

- beer and chorizo mussels** - maine mussels, chorizo, gnocchi, jack's abby pilsner, griddled bread 18
- smoked cauliflower steak** -v/gf- rubbed and smoked cauliflower steak, red beet gastrique and curried chickpeas 24
- buttermilk fried chicken** - fried chicken thighs with mushroom gravy, braised collard greens with bacon, mac and cheese 26
- beef ragu**- pappardelle, beef ragu, whipped ricotta 26
- flank steak** - pepsi marinated flank steak, chimichurri compound butter, spiced carrot puree, smoked cauliflower, fingerlings 32

SIDES

- | | |
|---|-----------------------------------|
| hand cut french fries -v- 6 | side salad -v- 8 |
| brown butter & sage gnocchi -veg- sm 6 / lg 10 | beer for a cook 4 |
| caesar grilled broccoli 8 | beers for all the cooks 16 |

Local Partners

Highland Hollow Farm

Rockland Bakery

Bull & Bee Meadery

** All ingredients are not listed, please inform your server of any allergies**

v - Vegan veg - Vegetarian gf - Gluten Free

DINNER MONDAY - SATURDAY 4PM-10PM

FEATURED COCKTAILS

\$13

CUCUMBER REFRESHER

Barr Hill gin, St. Germain,
lemon juice, cucumber tonic, simple syrup

WATERMELON COOLER

ketel one vodka, watermelon liqueur, prosecco,
soda water, lime juice

SUMMER SANGRIA

dark horse cabernet, three olives blueberry, triple sec,
pomegranate simple, soda water

PINEAPPLE TAJIN MARG

aejo tequila, triple sec, orange bitters, pineapple puree, lime
juice, simple syrup, salt & tajin rim

COCONUT DAIQUIRI

bacardi, malibu, lime juice

HOUSE COCKTAILS

518 ESPRESSO MARTINI

grey goose vodka, kahlua, locally roasted espresso &
simple syrup \$15

APPLEJACK OLD FASHIONED

harvest spirits cornelius applejack twice fermented cider,
sugar cube, bitters & orange \$13

BOURBON OLD FASHIONED

smokewagon bourbon, simple syrup, bitters, orange rind &
brandied cherry \$12

KENTUCKY MULE

makers mark, fresh ginger, fresh lime juice, ginger beer &
soda water \$13

MANHATTAN

rittenhouse rye, sweet vermouth, bitters &
brandied cherry \$13

MOJITO

bacardi silver, fresh lime, mint, simple syrup &
soda water \$13

MOSCOW MULE

ketel one vodka, fresh ginger, fresh lime juice,
ginger beer & soda water \$13

NEGRONI

barr hill gin, campari, gallo sweet vermouth &
lemon peel \$14

OGDEN SPRITZ

grey goose vodka, aperol, & archer roos \$12

WINE LIST

BELLA SERA MOSCATO • 9%

sweet & refreshing flavors of peach & apricot
8 oz glass \$8 • 750ml bottle \$30

ZER RIESLING • 13.2%

high-quality german riesling, alsace riesling &
riesling wines from select u.s. regions
8 oz glass \$9 • 750ml bottle \$30

MATUA LIGHTER

SAUVIGNON BLANC • 9%

fresh & vibrant with concentrated blackcurrant leaf, a hint of
cut-grass & green melon
8 oz glass \$9 • 35oz bottle \$35

PROPHECY ROSE'

the wine is delicate & bright with layered notes of fresh red
fruit, melon, & citrus leading to a crisp & refreshing finish
8 oz glass \$9 • 750ml bottle \$35

BONTERRA CHARDONNAY • 13.6%

tropical notes of pineapple & banana plus buttercream, caramel &
smoke. this is a smooth, creamy chardonnay.
8 oz glass \$9 • 750ml bottle \$35

REX GOLIATH MOSCATO • 14%

a light-bodied, deliciously sweet & refreshing wine with pretty
floral aromas.
8 oz glass \$9 • 750ml bottle \$30

CAPOSALDO PINOT GRIGIO • 12.5%

features a dry, crisp, vibrant texture & delicate aromas of white
fruit, flowers & almonds.
8 oz glass \$9 • 750ml bottle \$35

CHATEAU SOUVERAIN

PINOT NOIR • 13.9%

notes of dark cherry & plums with sweet toasted oak aromas
8 oz glass \$8 • 750ml bottle \$30

DARK HORSE

CABERNET SAUVIGNON • 13.5%

this cabernet wine was carefully aged to develop dark fruit
flavors & dark roast aromas.
8 oz glass \$7 • 750ml bottle \$30

MOCKTAILS \$8

N/A CRAN-MINT MARTINI

muddled mint & orange wedge, simple syrup, fresh squeezed
lemon juice, cranberry juice, & lemon wedge

N/A SPICY JALAPENO MARG

muddled jalapeno & orange wedge, simple syrup, fresh
squeezed lime juice, pineapple juice, soda water, jalapeno

N/A PEACH MULE

peach puree, fresh squeezed lime juice, fresh ginger,
n/a ginger beer, soda water, & lime wedge.