

APPETIZERS

GREAT FOR SHARING

NACHOS ELLICOTTVILLE

CORN TORTILLA CHIPS, MELTED MONTEREY JACK & CHEDDAR, TOMATO, FRESH JALAPENO, CUMIN BLACK BEANS, BLACK OLIVES, RED ONION, SALSA, SOUR CREAM & FRESH GUACAMOLE • **SINGLE 17.85 • DOUBLE 22.05**
ADD ROASTED CHICKEN OR PULLED PORK \$4

FRESH GUACAMOLE

HAND MASHED AVOCADO, FRESH LIME, CILANTRO, AND SEASONING WITH PICO DE GALLO, COTIJA CHEESE, AND CORN TORTILLA CHIPS
SINGLE 16.33 • DOUBLE 21.58

EBC CALAMARI

BREADED, FRIED GOLDEN & TOSSED IN OUR SWEET SAUCE OF GINGER, WORCESTERSHIRE, PINEAPPLE JUICE, & SPECIAL HOUSE INGREDIENTS. SERVED WITH ROASTED GARLIC & LIME AIOLI • **18.90**



SIGNATURE TRUFFLE FRIES

WHITE TRUFFLE OIL, RED CHILI FLAKES, PARMESAN AND PARSLEY COMBINED TO ENHANCE AN OLD-TIME FAVORITE • **14.70**

LOADED BREWER TOTS

HOUSE SMOKED BBQ PULLED PORK OVER CRISPY TATER TOTS WITH MELTED MONTEREY JACK & CHEDDAR CHEESES, BBQ SAUCE, SCALLIONS & SOUR CREAM • **21.58**

SALADS

ADD
• GRILLED CHICKEN BREAST \$4
• SMOKED FRESH SALMON \$7
• SAUTÉED SALMON FILET \$9
• GARLIC HERB SAUTÉED SHRIMP \$10

GREEN SALAD

EXPERIENCE THE REFRESHING CRUNCH OF OUR WINTER GREEN SALAD, FEATURING A MIX OF BABY FRISEE, BOSTON, AND RED LETTUCE. ENHANCED WITH FRESHLY GRATED PARMESAN REGGIANO AND CRISPY CROUTONS, THIS SALAD INCLUDES TANGY PICKLED RED ONION AND SWEET, SAVORY ROASTED TOMATOES FOR A BURST OF FLAVOR. DRESSED WITH OUR HOUSE-MADE FRESH HERB VINAIGRETTE - A DELIGHTFUL, VIBRANT SALAD PERFECT FOR THE SEASON • **17.85**

PIEROGIES

LOCALLY SOURCED POTATO PIEROGIES, SAUTÉED IN A LIGHT BROWN BUTTER, WITH SWEET RED ONION AND BELL PEPPER, TOPPED WITH CRISP BACON BITS, SOUR CREAM, AND SCALLIONS • **16.37**

• FAVORITE •

BAVARIAN SOFT PRETZEL

A SINGLE GIANT BAVARIAN SOFT PRETZEL SERVED WITH OUR SIGNATURE BEER CHEESE & STONE GROUND BAVARIAN MUSTARD • **17.38**

CRISPY BUFFALO CHICKEN THIGHS

TENDER BONELESS CHICKEN THIGHS FRIED CRISP, TOSSED IN A CLASSIC REDHOT® & BUTTER BUFFALO SAUCE, SERVED WITH E.B.C. BLEU CHEESE DRESSING, CELERY, AND CARROTS • **17.85**

CHEESY GARLIC HERBED FOCACCIA

INDULGE IN OUR FRESHLY BAKED IMPORTED REAL TUSCAN FOCACCIA, INFUSED WITH AROMATIC GARLIC AND A MEDLEY OF FRESH SAVORY HERBS. FLUFFY AND GOLDEN-BROWN, GENEROUSLY LAYERED WITH CREAMY MELTED FRESH MOZZARELLA, CREATING A DELICIOUSLY CHEWY TEXTURE. TOPPED WITH A DRIZZLE OF HIGH-QUALITY OLIVE OIL AND A SPRINKLE OF SEA SALT, THIS IRRESISTIBLE BREAD IS PERFECT FOR SHARING OR SAVORING ON ITS OWN. ENJOY IT WARM FOR A DELIGHTFUL TASTE OF ITALY IN EVERY BITE • **17.38**

ADD MARINARA DIPPING SAUCE \$1.99



CLASSIC CAESAR

ENDLESS VARIATIONS ARE IN VOGUE, BUT THE ORIGINAL CAESAR IS STILL THE FINEST. HEARTS OF ROMAINE LETTUCE, SHAVED PARMESAN, AND GARLIC CROUTONS, TOSSED IN OUR HOMEMADE LEMON AND GARLIC DRESSING • **18.43**

CYPRUS GREENS & GRAINS SALAD

ARCADIAN GREENS, KALAMATA OLIVES, FRENCH FETA, RED ONION, MARINATED ARTICHOKE HEARTS, CUCUMBERS, CRISPY QUINOA AND FARRO, HUMMUS, TOASTED CHICK PEAS, PARSLEY OIL, AND A MIXTURE OF ANCIENT GRAINS - DRIZZLED WITH A ZESTY GREEK STYLE VINAIGRETTE, AND SERVED WITH TOASTED NAAN BREAD • **20.53**

POWER BOWL

FRESH LEAFY KALE, CINNAMON ROASTED BUTTERNUT SQUASH, APPLE CIDER POACHED FARRO, LOCAL APPLES, CRISPY FRIED QUINOA, AND CHOPPED WALNUTS, FINISHED WITH A MAPLE BLUSH VINAIGRETTE • **19.89**

ELICOTTVILLE
BREWING CO.

DAILY SPECIALS +
FEATURES SCAN HERE!



SANDWICHES & BURGERS

SIDES SERVED WITH FRENCH FRIES OR SEASONAL SLAW • MAKE IT FRESH CUT FRIES +\$1.99
COMPLIMENTARY DILL PICKLE UPON REQUEST



WE TEMP OUR BURGERS + STEAKS TO THESE 3 CHOICES

RARE: BLOOD RED, JUICY, PINK CENTER 120°

MEDIUM: MILDLY PINK, JUICY, WARM CENTER 130°

WELL DONE: NO PINK, STILL JUICY, VERY SAD 140°



BEEF ON WECK

A WESTERN NEW YORK CLASSIC. TENDER ROAST BEEF, SHAVED THIN, DIPPED IN AU JUS ON A TOASTED SALT & CARAWAY ENCRUSTED COSTANZO® ROLL • **23.68**

NEW AGE REUBEN • NEW •

THE CLASSIC BREW PUB STAPLE WITH A TWIST. LAYERS OF MELTY SWISS, TENDER CORNED BEEF PASTRAMI, AND A SULTRY CHILI AGAVE SLAW (A BOLD TWIST ON TRADITIONAL SAUERKRAUT!) STACKED BETWEEN WARM, TRADITIONAL MARBLED RYE. SERVED WITH A ZESTY HOUSE-MADE THOUSAND ISLAND FOR DIPPING • **22.33**

GRILLED CHEESE & TOMATO BISQUE

A BOWL OF RUSTIC TOMATO BASIL AND PARMESAN BISQUE WITH AN ORIGINAL WISCONSIN CREAMY GRAN QUESO GRILLED CHEESE SOURDOUGH SANDWICH WITH SLICES OF GOOD BACON AND SLICED TOMATO (*NOT SERVED WITH FRIES OR SLAW*) • **19.95**

ULTIMATE STEAK SANDWICH

EXPERIENCE THE PINNACLE OF FLAVOR WITH OUR ULTIMATE STEAK SANDWICH. FEATURING TENDER PERFECTLY GRILLED STEAK, THIS MASTERPIECE IS TOPPED WITH A RICH THREE PEPPERCORN COGNAC CREAM SAUCE THAT ADDS A LUXURIOUS TOUCH. MELTED PROVOLONE ENHANCES EACH BITE, WHILE CHARRED TOMATOES AND CARAMELIZED RED ONION ADD A BURST OF SWEETNESS. FRESH ARUGULA PROVIDES A PEPPERY CRUNCH, ALL SERVED ON A CRUSTY BAGUETTE FROM THE LOCAL ELLICOTTVILLE BAKE SHOP • **29**

SOUTHERN STYLE FRIED CHICKEN

JIUICY TENDER BREAST OF CHICKEN DONE IN A ZESTY DILL PICKLE MARINADE, LIGHTLY BREADED, SEASONED & FRIED GOLDEN. SERVED ON A TOASTED BRIECH BUN WITH CREAMY SOUTHERN SAUCE & TANGY PICKLE
MAKE IT REAL NASHVILLE HOT, ASK YOUR SERVER • **22.63**



BLACKENED FISH TACOS

OUR SIGNATURE BLACKENED WHITE FISH IN A FLOUR TORTILLA, WITH COTIJA CHEESE, CILANTRO, FRESH LIME, PICO DE GALLO, SHREDDED ROMAINE LETTUCE, AND DRIZZLED WITH CHIPOTLE AIOLI. SERVED WITH CHOICE OF FRENCH FRIES OR HOUSE SLAW • **22.63**

QUESADILLAS

SAUTÉED RED & GREEN BELL PEPPER, TOMATO, SWEET ONION, CHIPOTLE PESTO, CILANTRO, CHIHUAHUA, OAXACA, & MANCHEGO CHEESES, SANDWICHED BETWEEN A CHEDDAR & JALAPEÑO TORTILLA. SERVED WITH FRESH JALAPEÑO & LIME • YOUR CHOICE OF CHICKEN OR SLOW ROASTED PULLED PORK • SIDES OF SOUR CREAM & SALSA • **21.00**

SOUTH OF THE BORDER

DID YOU KNOW? TAP + BOTTLE TAQUERIA

WE ALSO OWN & OPERATE AN AUTHENTIC MEXICAN RESTAURANT, BREWPUB & CRAFT BOTTLE SHOP - JUST AROUND THE CORNER!

SOUTHWEST RICE BOWL

SAFFRON JASMINE RICE WITH BLACK BEANS, ROASTED CORN AND POBLANOS, CHEDDAR & COTIJA CHEESES, SHREDDED LETTUCE, JALAPEÑO, & PICO DE GALLO. TOPPED WITH CILANTRO-LIME CREMA AND FRESH MADE GUACAMOLE • **22.63 • ADD CHICKEN \$4**



SOUP

HEARTY PORTIONS
+ FLAVOR PACKED



CLASSIC FRENCH ONION

A CROCK OF CARAMELIZED ONIONS IN RICH BEEF BROTH INFUSED WITH THYME AND BAY LEAF. SMOTHERED WITH SWISS AND PROVOLONE, THEN BAKED GOLDEN BROWN • **11.08**

SPICY AFRICAN PEANUT

OUR FAMOUS "TASTE OF ELLICOTTVILLE" SOUP!
A HEARTY CREAMY SOUP OF CHICKEN, PEANUT ROUX, CAYENNE, AND TOMATO WITH A MILDLY SPICY FINISH • **11.08**

TOMATO-BASIL

HOMEMADE TOMATO BISQUE MADE WITH STEWED RUSTIC SAN MARZANO TOMATO, FRESH BASIL, OLIVE OIL AND PARMESAN • **10.50**

WINTER 25/26

ENTREES + COMFORTS

HEARTY + INNOVATIVE DISHES

SOUTHERN FRIED CHICKEN GOUDA MAC 'N CHEESE

CLASSIC GOUDA MAC PAIRED WITH OUR ZESTY SOUTHERN FRIED CHICKEN. ADD NASHVILLE HOT SAUCE FOR THE REAL DEAL! • **26**

PULLED PORK GOUDA MAC

NESTLED IN A HOT CAST IRON SKILLET WITH SIZZLING PULLED PORK, LAYERED WITH CREAMY GOUDA QUESO MAC & CHEESE, TOPPED WITH CRISPY PRETZEL AND PARMESAN CRUST AND FRESH SLICED JALAPEÑO • **25**

CHICKEN PARMESAN

TENDER CHICKEN BREAST, BREADED DEEP-FRIED GOLDEN AND TOPPED WITH A RICH MARINARA SAUCE, MELTED MOZZARELLA, AND SPRINKLE OF FRESH GRATED PARMESAN REGGIANO OVER A BED OF PASTA. SERVED WITH A VIBRANT ARUGULA SALAD, LIGHTLY TOSSSED IN ZESTY LEMON AND EXTRA VIRGIN OLIVE OIL, ADDING A REFRESHING CONTRAST TO THE SAVORY FLAVORS • **26**

10OZ. PETITE STEAK MEDALLIONS

A VERY TENDER, FLAVORFUL CUT. THE TERES MAJOR MEDALLION IS EXPERTLY SEASONED WITH CITRUS AND BLACK PEPPER BORSARI®, CHARBROILED AND FINISHED WITH CRISPY SMASHED SALT POTATOES, TOPPED WITH SOUR CREAM, FRESH CHOPPED CHIVES, AND SERVED WITH A SIDE OF BUTTER POACHED GREEN VEGGIES • **34**

EBC FISH FRY

#1 SUPERIOR GRADE WHITE HADDOCK BREADED IN EBC PALE ALE BEER BATTER WITH JAPANESE BREAD CRUMBS, DEEP FRIED GOLDEN BROWN. SERVED WITH SEASONED FRIES, COLESLAW, AND FRESH LEMON • **25**

DESSERTS

DECADENT +
HANDMADE



CHOCOLATE CHIP SKILLET COOKIE

YOUR FAVORITE CLASSIC COOKIE - GIANT, SOFT AND GOOEY - SERVED Á LA MODE WITH FRENCH VANILLA BEAN ICE CREAM IN A CAST IRON SKILLET



MILKSHAKES & SMOOTHIES

CHECK OUT OUR WIDE ARRAY OF BOTH FAMILY FRIENDLY & 'ADULT' DESSERT SHAKES
ASK YOUR SERVER!

ELICOTTVILLE
• BREWING CO. •



DAILY SPECIALS +
FEATURES SCAN HERE!



DAILY SPECIALS + FEATURES

*IF YOU HAVE A FOOD ALLERGY PLEASE NOTIFY US
ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE
ASK AN EMPLOYEE FOR DETAILS



IT'S A KEEPER!

TAKE HOME AN ELEGANT E.B.C. LOGO PINT FOR \$2.99 MORE. ADD AS A SOUVENIR TO ANY BEER YOU ORDER.