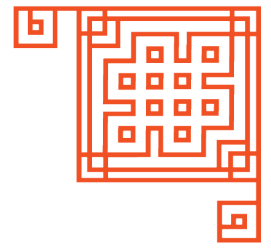


Ask to see our Vegan  
or Gluten-Free menu



# SKEWED BREWING

## STARTERS & SNACKS

### DUCK WINGS

Our signature Duck Wings (five of 'em) in your choice of sauce ~sorry, no mixing & matching \$11.29

**SZECHUAN-PEPPERCORN, MAPLE-BUFFALO, NASHVILLE HOT, THAI CHILI & LIME**

### BRICK OVEN PRETZELS

Oven baked pretzels served soft 'n' hot with our own Beer Cheese or Beer Mustard \$9.29

### SRIRACHA TOFU

VEGAN GF

Pan seared tofu and chickpeas on a bed of coconut-peanut sauce, drizzled with sweet Thai Chili & Sriracha \$9.29

### PIEROGIES

Cheese and potato dumplings, golden seared, and topped with sour cream, green onion, and our signature bourbon-bacon-jam \$11.79

### BEER-BATTERED CHICKEN

Fried chicken strips, battered in ale, choice of dipping sauce \$9.79

### BACON & BROWN SUGAR CHICKEN WINGS

One half dozen jumbo wings with our killer brown sugar dry rub, or your choice of wing sauce \$12.29

**SWEET BABY RAY'S HOT, NASHVILLE-HOT, THAI-CHILE LIME, MAPLE BUFFALO, BBQ**

### RAGING PORK TACOS

Dos tortillas loaded with our Raging Pineapple braised pork, pickled red onion, radish, fresh lime, and cilantro-crème fraîche \$10.29

### SMOKED PORK BELLY

Slow roasted and served crisp with a bourbon, brown sugar, and maple glaze with scallions \$13.29

### CLASSIC HUMMUS

VEGAN GF

House-made chick-pea & tahini hummus (ask what today's preparation is) drizzled with cold-pressed California EVOO, with veggie sticks for dipping \$11.79

### FRIED PICKLE SPEARS

Panko-battered pickle spears, deep fried, with a side of chipotle ranch \$9.49

**BUY A VET A BEER!**  
For \$6 you can buy a beer for any service member to collect on Military-Mondays. Leave a personal message, and see your beer on our beer board until it's claimed!

## POUTINE

Our fries are hand cut daily and topped with Yancey's Fancy New York cheese curd.  
\*Try 10 poutines and get 1 free- ask for a Poutine Punch Card\*

### CLASSIQUE POUTINE

Our signature gravy and Yancey's Fancy New York cheese curd on our hand cut fries \$11.49

### VEGGIE CLASSIC

Our house veggie-gravy (it's amazing) on fries with Yancey's Fancy cheese curd \$11.49

### THE DIRTY PLATE

Beer battered chicken tenders, jalapeños, dill pickles, and chipotle aioli \$12.79

### BELGIAN FRITES

GF

White truffle oil, sea salt, shaved Parmesan, garlic aioli \$12.79

### OH CAROLINA!

House smoked pulled pork piled on, BBQ sauce, and NY cheddar on house fries \$13.29

### CHICKEN TIKKA MASALA

Tikka masala sauce (Indian spices), chicken breast, local cheese curds, cilantro \$12.79

### LOADED POTS

Fresh cheese curds, bacon, sour cream, scallions \$10.79

### CAJUN FRIES

Cajun dusted fries, sriracha aioli, and house pepper relish \$10.29

### LE BLOC

GF

Hand cut fries with crisp bacon, smoked blue cheese, and local maple syrup \$13.29

### THE ALAMO

Fresh avocado, pickled jalapeños, tomatillo salsa, NY cheese curd, spicy-ranch, fresh cilantro \$13.79

### FOX FRIES

Hand cut fries, house made beer cheese, crumbled bacon \$13.29

### THE BIG LEBOWSKI

Hand cut fries, fresh cheese curd, and deep-fried pierogies loaded with stout gravy, sour cream, and bacon jam \$15.49

## SALADS

### RAINBOW CHOP

Fresh rainbow kale, local beet greens, and crisp romaine tossed in a grape-seed vinaigrette with heirloom tomatoes, red onion, candied pecans, and smoked blue cheese \$11.29

### BUFFALO CHICKEN SALAD

Fresh field greens, heirloom cherry tomatoes, celery, and red onion tossed in creamy-blue cheese dressing and topped with beer-battered chicken tenders tossed in our maple-buffalo sauce \$12.79

### ADIRONDACK CHICKEN SALAD

Grilled chicken breast, dried cranberries, bacon, cheddar cheese, red onion, & Granny Smith apples, with a creamy cranberry dressing on fresh field greens \$13.79

### THE HEALTH NUT

Romaine and local organic beet greens (Agbotic farms in Sackets), with dried cranberries, sunflower seeds, apple slices, and cinnamon dusted chickpeas- tossed in our grapeseed vinaigrette \$12.29

## MAC & CHEESE

Our house macs are served with your choice of side salad or hand cut fries

### MAC DADDY

Our house smoked, hand pulled pork, with stout BBQ and cheddar cheese \$14.79

### CLASSIC MAC

A hearty bowl of our house mac & cheese prepared with a sharp, New York cheddar cheese and a buttery Panko topping \$11.79

LOWVILLE



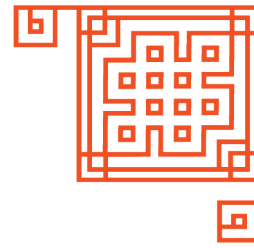
NEW YORK

SKWEDEBREWING.COM

21182 SALMON RUN MALL LOOP W. WATERTOWN, NY 13601

315.788.2337

Please notify your server of ANY serious food allergies, including celiac disease.  
Please be aware, separate checks take time, your server may decline to split a bill more than 3 ways.



Ask to see our Vegan  
or Gluten-Free menu

# SKEWED BREWING

## HOUSE BURGERS

Our kick-ass burgers are made with a custom blend of chuck, short ribs, and brisket from grass-fed, grain-finished cattle- always fresh, never frozen- and served with our own hand cut fries or a side salad.

Substitute gluten-free roll for \$1.49 | Substitute "Beyond Beef" meatless patty for \$1.79 | Add vegan cheddar for \$.79

### WAC ARNOLD

A 'smash burger' with special sauce (TI dressing), lettuce, cheese, pickles, and onions on our brioche bun... We're lovin' it! \$13.79

### FRENCH ONION

Caramelized onions, melted provolone, and roasted garlic & thyme aioli \$13.79

### 3 DEGREES OF KEVIN BACON

Two strips of buttermilk fried bacon, bacon aioli, and our signature bourbon bacon jam on a grass fed beef burger \$14.79

### THE "EH" BURGER

Our grass-fed burger loaded with poutine (french fries, gravy, and cheese curd) \$14.29

### SWEET HEAT

This burger starts with a kickin' dry rub, topped with our house hot-pepper relish, and jalepeno bacon, finished with a sriracha aioli \$14.29

### TEX-MEX

Our signature grass-fed beef burger topped with fresh avocado, jalepeno bacon, tomatoes, cheddar cheese, & chipotle ranch \$14.79

### HARVEST TURKEY

Apple slices, cheddar cheese, bacon, cranberry aioli, & a drizzle of local maple syrup on a turkey burger \$13.79

### IT'S NOT MEAT, IT'S YOU <sup>NEW</sup>

Our Beyond Beef meatless "burger" with roasted garlic veganise, lettuce, tomato, and stout caramelized onions \$15.29

### BEER CHEESE AND BACON

Our signature grass-fed beef burger topped with crispy bacon, whole grain beer mustard, and our outta-this-world beer cheese \$13.79

### THE HOWARD

Crispy bacon, a fried egg, cheddar cheese, and HP sauce on one of our grass-fed beef burgers \$14.49

### MESSY PRESLEY

Our grass-fed beef burger smothered with creamy peanut butter, house banana-jam, and two strips of crispy bacon \$14.49

### THE BMP

Crispy bacon, sautéed mushrooms, garlic aioli, and melted provolone \$13.49

### BLUE RIBBON

Smoked blue cheese, stout caramelized onions, creamy blue dressing, and our legendary bourbon bacon jam \$13.79

### SMOKEHOUSE TURKEY

Fresh ground turkey, crisp bacon, smoked provolone cheese, and a roasted garlic aioli \$13.29

## BUILD YOUR OWN BURGER

Starting at \$9.79 plus...

### STEP ONE:

Choose Your Bread: Egg-Washed Brioche Kaiser Roll, Vegan-Friendly Sourdough, Gluten Free Roll (it's also vegan friendly) +\$1.79, Artisan Lettuce Wrap

### STEP THREE

Add Toppings: .79 each- Stout Caramelized Onions, Sautéed Mushrooms, Hot-Pepper Relish, Cole Slaw / Cheese: .79 each- Cheddar, Smoked Provolone, American, Smoked Blue, Vegan Cheddar / Other Toppings .29 each- Lettuce, Tomato, Onion, Pickles, Jalapeños

### STEP TWO:

Choose Your Protein: Local Grass-Fed Beef Burger, Grilled Chicken, Beyond Beef Meatless Burger (+\$2.29), Seared Tofu  
**MAKE IT A DOUBLE DECKER: X2 YOUR PROTEIN FOR \$5.29**

### STEP FOUR

Get Saucy .79 each: House Beer Mustard, Roasted Garlic and Thyme Aioli, Sriracha Aioli, Chipotle Ranch, Creamy Blue Cheese, Sweet Baby Rays Hot, Bacon Aioli, Ranch  
**ADD BACON FOR \$1.79, JALAPEÑO BACON FOR \$2.29, OR A FRIED EGG FOR \$2.49**

## SANDWICHES

Gluten Issues? Substitute gluten-free roll for \$1.79 | Substitute a grilled chicken breast for fried, if you're into that sort of thing

### PICKLE RICK!

Buttermilk-battered chicken breast, house Szechuan Sauce (limited edition!), dill pickles, and cilantro aioli on toasted kaiser roll topped with fried pickle spears \$14.79

### TAJ CHICKEN

Our buttermilk-fried chicken breast tossed in a coconut curry tikka masala with a fresh cilantro aioli \$13.79

### DIRTY BIRD

Our buttermilk fried chicken, pickled jalapeños, dill pickles, cheddar cheese, & chipotle ranch dressing \$14.29

### FRIED GREEN TOMATO BLT

Fried Green Tomatoes on toasted sourdough with Dukes Mayonnaise, field greens, fresh avocado, and jalepeno bacon \$14.29

### NASHVILLE HOT CHICKEN

Our buttermilk fried chicken breast doused in our butter & cayenne signature Nashville Hot sauce, dry rub, and dill pickles \$13.49

### PULLED PORK

Smoked in house, hand pulled, doused with our Skewed Stout BBQ sauce, and topped with a Carolina slaw \$12.79

### BEER-BATTERED HADDOCK

Golden battered, large haddock fillet with lettuce, tomato, & fresh lemon on toasted Kaiser roll w/ house made tartar \$15.29

### GRILLED CHICKEN

Grilled chicken breast, roasted garlic aioli, stout caramelized onions, and melted provolone cheese on an amazing pretzel roll \$12.29

### #VESPA2020

Sliced prime rib, caramelized onions, horseradish mayo and melted provolone on our brioche roll \$11.79

## SIDES & SUBS

### MY GIRLFRIEND'S NOT HUNGRY

Double your fries \$3.49

### GLUTEN ISSUES?

Sub a gluten free roll on any of our sandwiches for \$1.79 ~Ask to see our Gluten-Free menu.

**\*NOTIFY OUR STAFF IF YOU SUFFER FROM CELIAC DISEASE\***

### IT'S ALL GRRRAAVY

Upgrade your side of fries to a side of classic or vegetarian poutine \$3.29

### VEGETARIAN?

You can sub a Beyond Beef patty on any burger or sandwich for \$2.29 ~Ask to see our Vegan menu.

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