

DRAFT

BEAT BREWERY HALL

CANS and BOTTLES

PILSNERS/LAGERS

Peroni
LAGER /5.1%/ ROME

Miller High Life
LAGER /4.6%/ MILWAUKEE, WI

Von Lüne Lagers Pilsner
Pilsner - German /4.5%/ Chelsea, MA

Jack's Abby House Lager
LAGER /5.4%/ FRAMINGHAM, MA

WHEAT, WHIT & BLONDE

Allagash White
BELGIAN WITBIER /5.1%/ PORTLAND, ME

3 Stars Whisker Assassins
STRONG ALE /12.5%/ WASHINGTON, DC

SOUR, FUNKY, FRUIT

Casey's Beet Beer - A LIMITED COLLAB W/ SPRINGDALE
SOUR - ALE /6.2%/ FRAMINGHAM, MA

Fore River Preble, Raspberry
SOUR - ALE /4%/ SOUTH PORTLAND, ME

Hermit Thrush Home & Home
SOUR - ALE /5.2%/ BRATTLEBORO, VT

Prairie Vape Tricks
SOUR - FRUITED /5.9%/ KREBS, OK

Springdale See you in the Pit
SOUR - FRUITED /7.3%/ FRAMINGHAM, MA

Plan Bee Farm Barn Beer
AMERICAN WILD ALE /5.5%/ POUGHKEEPSIE, NY

Oxbow Post No Bills
SAISON /6.5%/ NEWCASTLE, ME

APA/IPA

Sierra Nevada
PALE ALE /5.6%/ CHICO, CA

Harpoon IPA
IPA /5.9%/ BOSTON, MA

Zero Gravity Little Wolf
APA /4.7%/ BURLINGTON, VT

Toppling Goliath Pseudo Sue
APA /6.2%/ DECORAH, IA

Battery Steele Flume
IPA- IMPERIAL /8%/ PORTLAND, ME

Epic Brewing Maximum Cowbell
NE IPA /7%/ SALT LAKE CITY, UT

Mast Landing Green To Green
IPA /7%/ WESTBROOK, ME

BROWNS, PORTERS, STOUTS

KCBC Ryders of the Black Rainbow
STOUT - IMPERIAL /14%/ BROOKLYN, NY

Harpoon Boston Irish Nitro Stout
STOUT - IRISH DRY /4.3%/ BOSTON, MA

CIDER/GLUTEN FREE

Stormalong Legendary Dry
CIDER /6.9%/ SHERBORN, MA

Graft Cider Rotating offering
CIDER /6.9%/ NEWBURGH, NY

CRISPY, LIGHT, BREADY

\$3 \$8 16OZ

\$2 \$5 16OZ

\$4 \$8 14OZ
Brewed with Saaz hops

\$3 \$7 16OZ
Sweet, golden, full malty body

CITRUSY, HERBAL

\$4 \$8 16OZ
It's just... so good

\$5 \$11 10OZ
Barrel Aged Strong Ale

TART, SWEET, JAMMY

\$6 \$12 10OZ
Tart umami, berries and beets

\$5 \$9 10OZ
Raspberry heavennnn!

\$4 \$9 10OZ
Berry, green apple and oak

\$4 \$9 10OZ
Sour ale aged on cherries

\$7 \$14 10OZ
Cherry and raspberry funk

\$7 \$15 10OZ
Slightly tart, soft & lemony

\$5 \$11 10OZ
Dry-hopped American Super Saison

HOPPY, BITTER, CITRUS, TROPICAL

\$3 \$7 16OZ
The "OG" Pale Ale

\$3 \$7 16OZ
Floral, medium bodied, crisp, refreshing

\$4 \$8 14OZ
Small, but fiesty..

\$5 \$11 14OZ
Ferocious aromas of citrus, mango & evergreen

\$6 \$11 10OZ
Haze for days

\$5 \$10 10OZ
Citra, mosaic, and Motueka hops

\$4 \$9 10OZ
Rotating hop Hazy IPA

CHOCOLATEY, ROASTED, ROBUST

\$8 \$16 10OZ
Rye stout w/ Colombian & Honduran Coffees

\$4 \$8 14OZ
Roasted malt and chocolate

Brewed with local heirloom cider apples

PITCHERS

Peroni \$23

Harpoon IPA \$22

Jack's Abby House \$22

Sierra Nevada Pale Ale \$22

BEER & SHOT

Jameson & House Lager \$13

Fernet & House Lager \$10

DRAFT WHISKEY

Jameson Caskmates IPA \$8

Jameson Caskmates STOUT \$8



BUILD YOUR OWN FLIGHT
CHOOSE ANY FOUR TASTERS
PRICE ACCORDINGLY

LARGE FORMAT

The Lost Abbey Red Poppy Ale
\$28 375ML
FLANDERS RED ALE /6.5%/ CA

Cascade Brewing Kriek Ale (2014)
\$30 750ML
FLANDERS RED ALE /8.5%/ PORTLAND, OR

Cascade Brewing Sang Noir (2015)
\$35 750ML
FLANDERS RED ALE /8.5%/ PORTLAND, OR



FOLLOW US @BEATBREW HALL

PILSNERS/LAGERS

Narragansett Lager
LAGER /5.1%/ PAWTUCKET, RI

Sol
LAGER /4.3%/ MONTERREY, MEX

Foster's
LAGER - PALE /4%/ ABBOTSFORD, AUS

Pilsner Urquel
PILSNER - CZECH /4.4%/ PLZEŇ, CZE

Rothaus Pils
PILSNER - GERMAN /5.1%/ GRAFENHAUSEN, GER

Nightshift Nite Lite
LAGER - AMERICAN LIGHT /4.3%/ EVERETT, MA

Veltins Grevensteiner
AMBER KELLERBIER /5.2%/ MESCHUDE, GER

Iron Maiden Trooper
EXTRA SPECIAL BITTER /4.7%/ STOCKPORT, UK

Shiner Bock
LAGER /4.4%/ SHINER, TX *Porch-sitting, washer-tossing & dog-petting brew*

WHEAT, WHIT & BLONDE

Stillwater Artisanal Extra Dry
SAISON /4.2%/ BROOKLYN, NY

Mystic Table Beer
TABLE BEER /4.3%/ CHELSEA, MA

Delirium Tremens
BELGIAN STRONG PALE ALE - BELGIUM /8.5%/ MELLE, BE

SOUR, FUNKY, FRUIT

Omnipollo Bianca
SOUR - GOSE /6%/ STOCKHOLMS LÄN

Night Shift Briar Weisse
SOUR - ALE /5.4%/ EVERETT, MA

Banded Charms And & Hexes
SOUR - ALE /5.2%/ BIDDEFORD, ME

Mighty Squirrel Mango Lassi
FARMHOUSE SOUR IPA /7.2%/ BOSTON

APA/IPA

Founders All Day IPA
SESSION IPA /4.7%/ MI

Pipeworks Ninja vs Unicorn
IMPERIAL IPA /8%/ CHICAGO, IL

Bells Two Hearted Ale
IPA /7%/ COMSTOCK, MI

Port Mongo IPA
AMERICAN IMPERIAL IPA /8%/ SAN MARCOS, CA

BROWNS, PORTERS, STOUTS

Notch Cerve Pivo
SHWARZBIER /4.5%/ SALEM, MA

Revolution Deth's Star
STOUT- IMPERIAL /8%/ CHICAGO, IL

CIDER/GLUTEN FREE

Ipswich Ale Celia Saison
GLUTEN FREE SAISON /6.5%/ IPSWICH, MA

Graft Farm Flor
CIDER /6.9%/ NEWBURGH, NY

Citizen Cider bRose
CIDER /6.8%/ BURLINGTON, VT

CRISPY, LIGHT, BREADY

\$5 16OZ

\$7 12OZ

\$10 24OZ

\$8 16OZ

\$9 12OZ

\$7 16OZ

\$8 16OZ

\$9 16OZ
Eddie's favorite

\$6 12OZ

CITRUSY, HERBAL

\$10 16OZ
Sake-style saison

\$9 12OZ
A true beer drinkers beer

\$14 16OZ

TART, SWEET, JAMMY

\$18 16OZ
Blueberry Maple Pancake Lassi Gose

\$14 16OZ
Blackberries and lemon peel

\$13 16OZ
Malt, wheat and blackberries

\$11 16OZ
..Just... Wow!

HOPPY, BITTER, CITRUS, TROPICAL

\$8 19OZ

\$12 12OZ

\$10 16OZ
Hop aromas ranging from pine to grapefruit

\$12 16OZ

CHOCOLATEY, ROASTED, ROBUST

\$11 16OZ
Myth alert! "dark beer isn't crushable"

\$20 16OZ

Tastes like biting into an heirloom apple

Blueberry & apple yumminess

DINNER MENU

SNACKS

PICKLE PLATE 6 GF, V, VG

BROWN BUTTER CAYENNE POPCORN 4 GF, V

FOR THE TABLE

EVERYTHING SPICED PRETZEL Pimento Cheese 12 v add Charcuterie +5

BBQ RIBS "Fall Off The Bone" 15

TRUFFLE FRIES Parmesan, Aioli 14 GF, V

BUFFALO CAULIFLOWER Yogurt Blue Cheese Dip 11 GF

MEXICAN SHRIMP COCTEL Tomato, Chili, Avocado, Cucumber, Onion 13 GF

BLACK BEAN HUMMUS PLATE Avocado, Veggies, Chips 12 v

MAGIC SAUCE CHICKEN WINGS 11 GF

PUB SALAD House Vinaigrette or Blue Cheese Yogurt Dressing 9 GF, V, VG

TACOS

Served on Local, Organic Corn Torts

CHARRED HABANERO BEEF Tequila, Crema, Grilled Mango Cactus Salsa 6 GF

BLACK CHILI SWEET POTATO Seared Mushrooms, Chili Rajas, Jicama, Pineapple 6 GF V

CITRUS BRAISED PORK Garlic Black Beans, Pico Slaw, Orange, Guajillo Crema 6 GF

CRISPY PORK BELLY Sweet Potato, Jalapeno, Pico Slaw 6 GF

CHIPOTLE GARLIC SHRIMP Grilled Corn, Chili Rajas, Slaw 7 GF

PLATES

BLACKENED CHICKEN ENCHILADAS Salsa Verde, Queso, Rice, Beans 18 GF

STEAK FRITES Shishito Peppers 26 GF

NATURE BOWL Salmon 24 GF Falafel 19 GF V Quinoa, Almonds, Cherries, Salsa Verde

BIG ENTREE SALAD 13 add Chicken 5 Salmon 9 GF, VG

GREEN CHILE CHEESEBURGER Special Sauce, The Works 17

add bacon \$2 fried egg \$1.5 avocado \$3 GET IT LOADED! 22

BRICK OVEN FLATBREADS

ITALIAN Marinara, Mozzarella, Mortadella, Prosciutto, Parm, Basil 16 VG

SPINACH Ricotta, Fontina, Mozzarella, Chili Flake 15 VG

CHORIZO Pepper, Onion, Jack Cheese, Cotija Cheese, Tomatillos 16

TRIPLE MUSHROOM Mozzarella, Truffle, Black Pepper, Basil 17 VG

GF- Gluten Friendly

v- Vegan

VG- Vegetarian

SWEETS

COCONUT CREAM PIE JAR 7

CHOCOLATE CAKE Vanilla Ice Cream, Caramel Sauce 9

BEAT BOARD 24

Crispy Pork Belly, 2 BBQ Ribs, Chef's Choices du Jour, Pickles



COCKTAILS

BARREL AGED NEGRONI 13 ON DRAFT

Tom Cat Gin barrel Aged, Campari, Anitca Formula

AMERICAN BREED 12

Bonded Rye, Elderflower, Apple Cider

THE INTENSE GINGER MARGARITA 13

Milagro Silver Tequila, Ginger, Lime, Agave

TROTSKY ICE PICK 13

Del Maguey Mezcal, Cassis, Lime, Ginger Beer

HONEY DON'T 12

Vodka, Cardomon Honey, Bitters, Lemon

EVIL SPIRIT 13

Plantation Pineapple Rum, Demerara Simple Syrup, Lime

FROZEN RICKY BOGGY 11

Cranberry infused vodka, Strawberry, Lime

FROZEN CAMPFIRE 11

Vanilla Vodka, Chia Tea, All-Spice Dram, Cinnamon, Maple Syrup

PARTY BOWLS

SHAREABLE & NECTAROUS

PUBLIC PARK PUNCH

Fruit, Rum, Pimms, Pineapple, Coconut

PUCKER UP PUNCH

Lemonade, Hibiscus, Vodka, Creme de Violette

WINE ON TAP

GLASS / 1/2 CARAFE

W1 BUBBLY

Archer Roose, Prosecco, Veneto, Italy

12 / 26

W2 WHITE RHONE STYLE

Owen Roe "Coop White" 2015, Yakima Valley, WA

11 / 24

W3 CHARDONNAY

Archer Roose "Chardonnay" 2017, Provence, France

11 / 24

W4 PINOT GRIGIO

Estancia "Pinot Grigio" 2012, CA

11.5 / 26

W5 ROSE

Archer Rosse "Rosè of Provence" 2018, Provence, France

11 / 24

W6 SAUVIGNON BLANC

Archer Rosse "The Blanc" 2018, Casablanca Valley, Chile

11 / 24

R3 MALBEC

Archer Roose "Côt" 2016, Mendoza, Argentina

11 / 24

R4 PINOT NOIR

Rickshaw "Pinot Noir" 2012, CA

13 / 28

R5 GAMMAY

Chehalem Vineyard, "Beau Vilage" 2014, Willamette, OR

13 / 28

R6 CABERNET SAUVIGNON

Archer Roose "Cabernet Sauvignon" 2015, Maipo, Chile

11 / 24

