

DRAFT LIST

BEER RELEASE BRUNCH EXCLUSIVE

Aslin Unicorn Vomit \$7 \$14 100Z
 TRIPLE IPA /12.8%/ HERNDON, VA
Unicorn Vomit is a Triple India Pale Ale dry hopped with Mosaic, Simcoe, & Citra and conditioned on hundreds of pounds of watermelons.

PILSNERS/LAGERS CRISPY, LIGHT, BREADY

Peroni \$3 \$8 160Z
 LAGER /5.1%/ ROME

Lawson's Scrag Mountain Pils \$4 \$8 160Z
 Pilsner - Czech / 4.8%/ WAITSFIELD, VT *Pilsner with a hint of something maple*

Jack's Abby House Lager \$3 \$7 160Z
 LAGER /5.4%/ FRAMINGHAM, MA *Sweet, golden, full malty body*

Mönchshof Schwarzbier \$5 \$11 140Z
 LAGER- DARK /4.9%/ GERMANY *Dry, and loaded with roasted malt flavors*

WHEAT, WHIT & BLONDE CITRUSY, HERBAL

Allagash White \$3 \$8 160Z
 WITBIER / 5.2% ABV / PORTLAND, ME *Refreshing balance of citrus and spice*

SOUR, FUNKY, FRUIT TART, SWEET, JAMMY

Fore River Preble, Raspberry \$4 \$9 100Z
 SOUR - ALE/ 4% /SOUTH PORTLAND, ME *Sour raspberry heaven*

APA / IPA HOPPY, BITTER, CITRUS, TROPICAL

Sierra Nevada \$3 \$7 160Z
 PALE ALE /5.6%/ CHICO, CA *The "OG" Pale Ale*

Harpoon IPA \$3 \$7 160Z
 IPA /5.9%/ BOSTON, MA *Floral, medium bodied, crisp, refreshing*

Foundation Mindstorm \$5 \$10 100Z
 NE IPA /7.1%/ PORTLAND, ME *A Beat Brew Hall Exclusive!*

THC Citrus & Piney \$6 \$12 100Z
 IMPERIAL IPA /8.5%/ SAN MARCOS, CA *Bold orange peel and honey aromas*

Toppling Goliath Psuedo Sue \$4 \$8 100Z
 APA /6.8%/ DECORAH, IA *Explosively pungent, peach, pineapple*

Zero Gravity Little Wolf \$4 \$8 140Z
 PALE ALE / 4.7% / BURLINGTON,VT *Brewed with oats, a fine hop blend*

Grimm Artisanal Ales Tesseract \$5 \$10 100Z
 PALE ALE /5.5%/ NEW YORK, NY *Fruity esters of peach and citrus*

El Segundo Ka-PAU! \$6 \$12 100Z
 APA / 7.3%/ EL SEGUNDO, CA *Refreshing Rakau hops from New Zealand*

Toppling Goliath Fire Skulls & Money \$5 \$9 100Z
 APA /6.8%/ DECORAH, IA *Citra, Mosaic, Galaxy and Nelson Hops*

Magnify Fruitful Beauty \$6 \$12 100Z
 IPA - MILKSHAKE / 8%/ NJ *Brewed with lactose and hopped with Citra and Motueka*

BROWNS, PORTERS, STOUTS CHOCOLATEY, ROASTED, ROBUST

Hubbard's Cave French Toast \$8 \$16 100Z
 STOUT - AMERICAN / 6.5%/ NILES, IL *Aromas of dark coffee and hints of chocolate*

Sloop Bourbon Bean Baked \$6 \$13 100Z
 STOUT - MILK /6.5%/ ELIZAVILLE, NY *A stout for that lil barista inside of you*

Finback Heinous \$6 \$12 100Z
 STOUT - IMPERIAL /12%/ QUEENS, NY *Chocolate, coffee and hazelnut*

CIDER / GLUTEN FREE

Stormalong Red Skies at Night \$3 \$8 140Z
 CIDER /6.9%/ SHERBORN, MA *Brewed with local heirloom cider apples*

Graft Cloud City \$4 \$9 140Z
 CIDER / 6.9% / NEWBURGH, NY *Strawberry banana dreamsicle cider*

BEAT BREW HALL

PITCHERS

Allagash \$23
 Jack's Abbey House \$22
 Sierra Nevada \$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

Grimm Artisanal Ales Galaxy Pop!
 \$22 220Z
 BERLINER WEISSE /4.8%/ BROOKLYN

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

CANS and BOTTLES

PILSNERS/LAGERS CRISPY, LIGHT, BREADY

Narragansett Lager \$5 160Z
 LAGER /5.1%/ PAWTUCKET, RI

Sol \$7 120Z
 LAGER /4.3%/ MONTERREY, MEX

Foster's \$10 240Z
 LAGER - PALE /4%/ ABBOTSFORD, AUS

Pilsner Urquel \$8 160Z
 PILSNER - CZECH /4.4%/ PLZEŇ, CZE

Rothaus Pils \$9 120Z
 PILSNER - GERMAN /5.1%/ GRAFENHAUSEN, GER

Nightshift Nite Lite \$7 160Z
 LAGER - AMERICAN LIGHT /4.3%/ EVERETT, MA

Notch Cerne Pivo \$11 160Z
 BLACK LAGER /5 %/ SALEM, MA *malty, toasty, and infinitely drinkable*

WHEAT, WHIT & BLONDE CITRUSY, HERBAL

Stillwater Artisanal Extra Dry \$10 160Z
 SAISON /4.2%/ BROOKLYN, NY *Sake-style saison*

Hitachino Nest White Ale \$12 120Z
 WITBIER /5.5%/ JAPAN *Mildly hopped, coriander, orange peel, nutmeg*

Mystic Table Beer \$9 120Z
 TABLE BEER /4.3%/ CHELSEA, MA *A true beer drinkers beer*

SOUR, FUNKY, FRUIT TART, SWEET, JAMMY

Mill House Cucumber Blessings \$8 160Z
 CREAM ALE /5.2%/ POUGHKEEPSIE, NY *Cucumber, dry, refreshing*

Mighty Squirrel Mango Lassi \$10 160Z
 FARMHOUSE SOUR IPA /7.2%/ BOSTON *...Just... Wow!*

Mother Earth Cali' Creamin' \$8 120Z
 CREAM ALE /5%/ VISTA, CA *Ale with a "Cream Soda" kick*

APA / IPA HOPPY, BITTER, CITRUS, TROPICAL

Founders All Day IPA \$8 190Z
 SESSION IPA /4.7%/ MI

SIERRA NEVADA BFD \$8 190Z
 GOLDEN ALE /4.8%/ CHICO, CA

Pipeworks Ninja vs Unicorn \$12 120Z
 IMPERIAL IPA /8%/ CHICAGO, IL

Bells Two Hearted Ale \$9 160Z
 IPA /7%/ COMSTOCK, MI *Hop aromas ranging from pine to grapefruit*

Cerebral Strange Claw \$15 160Z
 NE IPA /6.2%/ DENVER, CO *Immense amount of citra and columbus*

BROWNS, PORTERS, STOUTS CHOCOLATEY, ROASTED, ROBUST

Banded Jolly Woodsman \$12 160Z
 COFFEE STOUT /7.5%/ ORONO, ME *Wood roasted espresso, dark & delicious*

Pipeworks Blood of the Unicorn \$11 160Z
 RED ALE - AMBER /6.5%/ CHICAGO, IL *Fruity yet piney and smooth*

Brewery Vivant Tart Side of the Moon \$14 160Z
 STOUT - IMP /9.5%/ GRAND RAPIDS, MI *Tart stout w/ hints of black cherry*

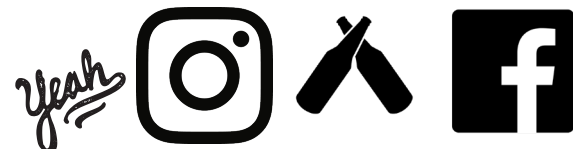
CIDER / GLUTEN FREE

Ipswich Ale Celia Saison \$8 120Z
 GLUTEN FREE SAISON /6.5%/ IPSWICH, MA

Artifact May We Have Your Attention, Please. \$11 160Z
 CIDER /6.1%/ EVERETT, MA *Dry Cider with Blackcurrant*

Graft Cider Forest & Frost \$9 120Z
 CIDER /6.9%/ NEWBURGH, NY *Berries & cream*

Argus Cidery Ginger Perry \$8 120Z
 CIDER /4.5%/ AUSTIN, TX *Pears and ginger*



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BRUNCH MENU



PICK ME UP'S

BLOODY MARY 10 MIMOSA 11 KIR ROYAL 11

FOR THE TABLE

ASSORTED MINI DANISH 8
 EVERYTHING SPICED PRETZEL pimento cheese 12 add chacuterie +4
 BROWN BUTTER CAYENNE POPCORN 4
 HUMMUS PLATE olives, pita chips 11
 BUFFALO CAULIFLOWER yogurt blue cheese dip 11
 MAGIC SAUCE BBQ CHICKEN WINGS 11
 TRUFFLE FRIES parmesan, aioli 14

PLATES

BUTTERMILK PANCAKES banana compote, smoked maple syrup 14
 SCRAMBLED EGGS brie, spinach, mushroom, homefries 14.5
 AVOCADO TOAST sunny egg, tomato, pesto, salad 14
 CHORIZO & FRIED EGG over polenta, Tomitillos Salsa 16
 EGGS BENEDICT canadian bacon / smoked salmon 15
 BIG BRUNCH SALAD add chicken 16 add salmon 18
 VEGGIE BURGER falafel, avocado, sprouts, chipotle labneh 15
 CHEESEBURGER DELUXE cheddar cheese, garlic aioli, the works 16
 add bacon +1 add fried egg +2

BRICK OVEN FLATBREADS

ADD EGG \$1

SPINACH & FETA Heirloom Tomato, Olive Oil, Za'atar 15
 TWO CHEESE Ricotta, Fontina, Chili Flake, Truffle Oil, Arugula 15
 CHORIZO Pepper, Onion, Jack Cheese, Cotija Cheese, Tomatillos 16
 KOREAN BEEF SHORT RIB Kimchi, Scallions, Seaweed, Mozzarella 16

SWEETS

COCONUT CREAM PIE JAR 7
 CHOCOLATE CAKE 8
 Vanilla Ice Cream, Caramel Sauce



HARVARD SQUARE



ON TAP
 FERNET BRANCA
 6

COCKTAILS

BARREL AGED NEGRONI 13 ON DRAFT
 Tom Cat Gin barrel Aged, Campari, Anitca Formula
 AMERICAN BREED 12
 Bonded Rye, Elderflower, Apple Cider
 DUKE OF CAMBRIGE 14
 Greylock Gin, Aperol, Monte Negro, Vermouth Blanc
 TROTSKY ICE PICK 13 ON DRAFT
 Del Maguey Mezcal, Cassis, Lime, Ginger Beer
 HONEY DON'T 11
 Vodka, Cardomon Honey, Bitters, Lemon
 EVIL SPIRIT 13
 Plantation Pineapple Rum, Demerara Simple Syrup, Lime
 FROZEN RICKY BOGGY 10
 Cranberry infused vodka, Strawberry, Lime
 FROZEN CAMP FIRE 10
 Vanilla Vodka, Chai Tea, All-Spice Dram, Cinnamon, Maple Syrup

WHITE WINE ON TAP

	GLASS	1/2 CARAFE
GROCHAU CELLARS 2017, OR	11	25
MELON DE BOURGOGNE WHITE OAK, YELLOW APPLES, PEACH		
WHITHER HILLS 2017, NZ	13	32
SAUVIGNON BLANC CRISP, HONEYSUCKLE, GRAPEFRUIT		
WIND GAP 2016, CA	10	24
GRAY RIESLING BRIGHT, FRESH, MELON, HONEYSUCKLE		
STEPHEN ROSS 2015, CA	13	32
CHARDONNAY FULL BODY, TANGERINES, PEAR, BUTTERY		

SPARKLING WINE ON TAP

BALLANCIN, ITALY 11
 PROSCECCO FRESH, FRUITY, LIVELY

RED WINE ON TAP

LIBERTY SCHOOL 2014, PASO ROBLES, CA	10	24
CABERNET SAUVIGNON FULL BODY, BERRY JAM		
DANCING COYOTE 2015, CA	10.5	25
PETITE SIRAH FULL BODY, BLACKBERRY, SPICY		
OWEN ROE 2013, YAKIMA VALLEY, WA	14	34
BORDEAUX BLEND HERBAL. RED BLACK FRUITS		
STEPHEN ROSS 2016, CA	13	32
RED ZINFANDEL WILD BERRY, SILKY FINISH		
CHEHALEM WINERY, BEAU VILLAGE 2014, OR	15.5	34
GAMAY NOIR SPICED BLACK CHERRIES, DARK CHOCOLATE		
FAUSSE PISTE, TRIBUTE CUVÉE ONE 2012, WA	16.5	40
GRENACHE BLEND FULL BODY, PEPPERY, AROMATIC FINISH		