

DRAFT

BEAT BREW HALL

CANS *and* BOTTLES

PILSNERS/LAGERS

Peroni LAGER /5.1%/ ROME	CRISPY, LIGHT, BREADY	\$3 \$8 16OZ
Miller High Life LAGER /4.6%/ MILWAUKEE, WI		\$2 \$5 16OZ
Crooked Stave Von Pilsner COLLAB W/ CASEY BREWING		\$4 \$9 14OZ
Jack's Abby House Lager LAGER /5.4%/ FRAMINGHAM, MA	<i>Malted barley and the finest German hops</i> <i>Sweet, golden, full malty body</i>	\$3 \$7 16OZ

WHEAT, WHIT & BLONDE

Allagash White BELGIAN WITBIER /5.1%/ PORTLAND, ME	CITRUSY, HERBAL	\$4 \$8 16OZ
	<i>It's just... so good</i>	

SOUR, FUNKY, FRUIT

Fore River Preble, Raspberry SOUR - ALE /4%/ SOUTH PORTLAND, ME	TART, SWEET, JAMMY	\$8 \$15 10OZ
Hermit Thrush Party Guy SOUR - ALE /3%/ BRATTLEBORO, VT	<i>Raspberry heavennnn!</i> <i>Bright tartness with herbal aged hops</i>	\$3 \$7 10OZ
Bellwoods Jelly King SOUR - ALE /5.6%/ TORONTO, ON	<i>Fuzzy peach, tangerine, and cedar hop aroma</i>	\$6 \$13 10OZ
Springdale Terroirdome SOUR - ALE /7%/ FRAMINGHAM, MA	<i>Buttery oak and wood, touch of acidity</i>	\$7 \$14 10OZ

APA/IPA

Sierra Nevada PALE ALE /5.6%/ CHICO, CA	HOPPY, BITTER, CITRUS, TROPICAL	\$3 \$7 16OZ
Harpoon IPA IPA /5.9%/ BOSTON, MA	<i>The "OG" Pale Ale</i> <i>Floral, medium bodied, crisp, refreshing</i>	\$3 \$7 16OZ
Zero Gravity Little Wolf APA /4.7%/ BURLINGTON, VT	<i>Small, but fiesty..</i>	\$4 \$8 14OZ
Toppling Goliath Pseudo Sue APA /6.2%/ DECORAH, IA	<i>Ferocious aromas of citrus, mango & evergreen</i>	\$4 \$8 10OZ
Battery Steele Flume IPA- IMPERIAL /8%/ PORTLAND, ME	<i>Haze for days</i>	\$6 \$11 10OZ
WeldWerks Triple Double IPA /8.6%/ GREELEY, CO	<i>Ripe mango, sweet red grapefruit, and juicy tangelos</i>	\$5 \$9 10OZ
Melvin 2x4 DIPA IPA /9.9%/ ALPINE, WY	<i>Pine, citrus and tropical fruit</i>	\$5 \$9 10OZ
Melvin Kung Fubar COLLAB W/ REVISION IPA /10.4%/	<i>Tropical fruit, sweet malt</i>	\$5 \$10 10OZ
Counterweight Headway IPA IPA /6.5%/ HAMDEN, CT	<i>Bright and expressive</i>	\$4 \$8 16OZ
Magnify Peak Oil IPA /9%/ FAIRFIELD, NJ	<i>Dry hopped with mosaic lupulin powder</i>	\$6 \$11 10OZ

BROWNS, PORTERS, STOUTS

Hubbard's Cave French Toast STOUT/11%/ NILES, IL	CHOCOLATEY, ROASTED, ROBUST	\$8 \$16 10OZ
Four Quarters Sirens' Song PORTER/9%/ WINOOSKI, VT	<i>Maple syrur intertwines with cinnamon & chocolate</i> <i>Chocolate, sea salt, baltic porter</i>	\$5 \$10 10OZ
Night Shift Dynasty STOUT/10.6%/ EVERETT, MA	<i>Deep roast coffee, licorice, dried dark fruits</i>	\$6 \$11 10OZ

CIDER / GLUTEN FREE

Stormalong Legendary Dry CIDER /6.9%/ SHERBORN, MA		\$3 \$8 14OZ
Graft Cider World's Apart CIDER /6.9%/ NEWBURGH, NY	<i>Brewed with local heirloom cider apples</i> <i>Cider / Wine hybrid</i>	\$6 \$12 10OZ

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

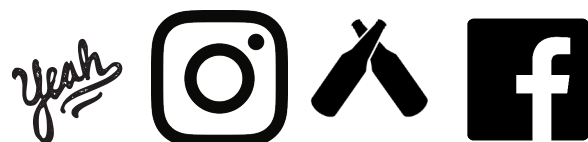
LARGE FORMAT

Grimm Artisanal Ales Galaxy Pop! \$22 22OZ 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



FOLLOW US @BEATBREW HALL

PILSNERS/LAGERS

Narragansett Lager LAGER /5.1%/ PAWTUCKET, RI	CRISPY, LIGHT, BREADY	\$5 16OZ
Sol LAGER /4.3%/ MONTERREY, MEX		\$7 12OZ
Foster's LAGER - PALE /4%/ ABBOTSFORD, AUS		\$10 24OZ
Pilsner Urquel PILSNER - CZECH /4.4%/ PLZEŇ, CZE		\$8 16OZ
Rothaus Pils PILSNER - GERMAN /5.1%/ GRAFENHAUSEN, GER		\$9 12OZ
Nightshift Nite Lite LAGER - AMERICAN LIGHT /4.3%/ EVERETT, MA		\$7 16OZ
Veltins Grevensteiner AMBER KELLERBIER /5.2%/ MESCHUDE, GER		\$8 16OZ
Iron Maiden Trooper EXTRA SPECIAL BITTER /4.7%/ STOCKPORT, UK		\$9 16OZ
Shiner Bock LAGER /4.4%/ SHINER, TX	<i>Eddie's favorite</i> <i>Porch sitting, washer tossing & dog petting brew</i>	\$6 12OZ

WHEAT, WHIT & BLONDE

Stillwater Artisanal Extra Dry SAISON /4.2%/ BROOKLYN, NY	CITRUSY, HERBAL	\$10 16OZ
Hitachino Nest White Ale WITBIER /5.5%/ JAPAN	<i>Sake-style saison</i> <i>Mildly hopped, coriander, orange peel, nutmeg</i>	\$12 12OZ
Mystic Table Beer TABLE BEER /4.3%/ CHELSEA, MA	<i>A true beer drinkers beer</i>	\$9 12OZ
Delirium Tremens BELGIAN STRONG PALE ALE- BELGIUM /8.5%/ MELLE, BE		\$14 16OZ

SOUR, FUNKY, FRUIT

Mighty Squirrel Mango Lassi FARMHOUSE SOUR IPA /7.2%/ BOSTON	TART, SWEET, JAMMY	\$10 16OZ
Brewery Vivant Tart Side of the Moon KETTLE SOURED STOUT - IMP /9.5%/ GRAND RAPIDS, MI	<i>..Just... Wow!</i> <i>Hints of black cherry</i>	\$14 16OZ

APA/IPA

Founders All Day IPA SESSION IPA /4.7%/ MI	HOPPY, BITTER, CITRUS, TROPICAL	\$8 19OZ
Sierra Nevada BFD GOLDEN ALE /4.8%/ CHICO, CA	<i>Beer for drinkin'</i>	\$8 19OZ
Pipeworks Ninja vs Unicorn IMPERIAL IPA /8%/ CHICAGO, IL		\$12 12OZ
Bells Two Hearted Ale IPA /7%/ COMSTOCK, MI	<i>Hop aromas ranging from pine to grapefruit</i>	\$9 16OZ
Port Mongo IPA AMERICAN IMPERIAL IPA /8%/ SAN MARCOS, CA		\$12 16OZ

BROWNS, PORTERS & STOUTS

Banded Jolly Woodsman COFFEE STOUT /7.5%/ ORONO, ME	CHOCOLATEY, ROASTED, ROBUST	\$12 16OZ
Notch Cerve Pivo SHWARZBIER /4.5%/ SALEM, MA	<i>Wood roasted espresso, dark & delicious</i> <i>Myth alert: "dark beer isn't crushable"</i>	\$11 16OZ
Revolution Deth's Star STOUT- IMPERIAL /8%/ CHICAGO, IL		\$20 16OZ

CIDER/GLUTEN FREE

Ipswich Ale Celia Saison GLUTEN FREE SAISON /6.5%/ IPSWICH, MA		\$8 12OZ
Graft Farm Flor CIDER /6.9%/ NEWBURGH, NY	<i>Tastes like biting into an heirloom apple</i>	\$10 12OZ
Citizen Cider bRose CIDER /6.8%/ BURLINGTON, VT	<i>Blueberry & apple yumminess</i>	\$12 12OZ

BRUNCH MENU

PICK ME UP'S

BLOODY MARY 10 MIMOSA 11 KIR ROYAL 11

FOR THE TABLE

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

TACOS

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}

PLATES

BLACKENED CHICKEN ENCHILADA sunny side egg, salsa verde, queso, rice, beans 17

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 creamy polenta, tomitillo salsa 16

EGGS BENEDICT canadian bacon / smoked salmon 15

BIG BRUNCH SALAD add chicken 16 add salmon 18

GREEN CHILI CHEESEBURGER Special Sauce, The Works 17

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

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

TRIPLE MUSHROOM Mozzarella, Truffle, Black Pepper, Basil 17 ^{VG}

SWEETS

COCONUT CREAM PIE JAR 7 CHOCOLATE CAKE vanilla ice cream, caramel sauce 9

^{GF}- Gluten Friendly

^v- Vegan

^{VG}- Vegetarian



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 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 / ½ 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

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 ZINFANDEL

Stephen Ross "Red Zinfandel" 2016, Paso Robles, CA

12 / 26

R5 GAMMAY

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

13 / 28

R6 CABERNET SAUVIGNON

Archer Roose "Cabernet Sauvignon" 2015, Maipo, Chile

11 / 24

