



TASTING LOFT

BAR HOURS: FRIDAY 3 pm - 10 pm / **SATURDAY** 11 am - 10 pm / **SUNDAY** 11 am - 6 pm
KITCHEN HOURS: FRIDAY 3 pm - 10 pm / **SATURDAY** 1 pm - 9 pm / **SUNDAY** 11 am - 6 pm

SOUP OF THE DAY 7

CITRUS AND BEET SALAD citrus, beets, goat cheese, cashew, tahini dressing 13

TEAR-AND-DIP SOURDOUGH ghee, sweet potato vinaloo, goat cheese, mint 10

HOUSE-MADE CHARCUTERIE & LOCAL CHEESES honey, jam 18

PIZZA

12" pizza made with our bakery's house-fermented sourdough and finished with aged cheddar, olive oil and Maldon salt

HAND-PULLED MOZZARELLA tomato sauce, basil, olive oil, sea salt 10

WILD-FENNEL SAUSAGE hand-pulled mozzarella, tomato sauce, cracked black pepper 12

***SPECIAL** kale, mushroom cream, white balsamic, aged cheddar 11

SANDWICHES

Served deli-style on toasted baguette with potato chips

SLICED ROAST BEEF caramelized onions, horseradish cream, mixed greens 13

VEGGIE brussels sprouts slaw, roasted mushrooms, sweet potato hummus, dried cranberries, sherry vinaigrette 10

FLAKED SALMON pickled red onions, capers, cream cheese 12

KIDS

HOT DOG on split-top roll, chips 5

PB&J on white bread, chips 4

SWEETS

MAPLE BROWN BUTTER SNICKERDOODLES 6.5

CRÈME BRÛLÉE OF THE DAY 7



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DRAFT

4 oz | 10 oz | 16 oz

- PERPETUAL IPA** 2.5 | 4 | 6
ABV 7.5% We taste: pine balm, bold hops, citrus rind
- TROEGENATOR DOUBLE BOCK** 2.5 | 4 | 6
ABV 8.2% We taste: caramel, sweet mash, dried stone fruit
- SUNSHINE PILS** 2 | 3.5 | 5.5
ABV 4.5% We taste: straw, grass, lemon, flowering herbs
- DREAMWEAVER WHEAT** 2 | 3.5 | 5
ABV 4.8% We taste: banana/apple, clove, lemon, subtle black pepper
- JAVAHEAD STOUT** 2 | 4 | 6
ABV 7.5% We taste: coffee aroma, malted chocolate, raisins, cocoa powder
- HOPBACK AMBER ALE** 2 | 3.5 | 5.5
ABV 6.0% We taste: grapefruit pith, caramel malt, toffee.
- BLIZZARD OF HOPS WINTER IPA** 2 | 4 | 6
ABV 6.4% We taste: spruce tips, pineapple, malted wheat
- NUGGET NECTAR IMPERIAL AMBER ALE** 2.5 | 5 | 7
ABV 7.5% We taste: pine, white peppercorn, grapefruit pith, mango
- MAD ELF** 5 | 7
ABV 11.0% We taste: chocolate malt, cherries, honey, peppercorn
- GOLDEN THING DIPA** 5 | 7
ABV 8.2% We taste: fresh lemonade, pinesap, sweet citrus
- RBG (RASPBERRY BRAMBLE GOSE)** 2.5 | 4 | 6
ABV 6.5% We taste: melon, delicate grapes, orange
- #337 - APPLE FARMHOUSE ALE** 2.5 | 4 | 6
ABV 5.7% We taste: sweet-tart apples, spicy pear, fresh coriander
- #351 - CRANBERRY PORTER** 2.5 | 4 | 6
ABV 6.8% We taste: rich chocolate, tart berries, touch of sweet malt
- #360 - SESSION IPA W/ CHINOOK,
EL DORADO & GALAXY** 2.5 | 4 | 6
ABV 4.7% We taste: papaya, passionfruit, orange hard candy
- #361 - IPA DRY-HOPPED W/ CITRA, EL DORADO
& MOSAIC** 2.5 | 4 | 6
ABV 7.0% We taste: ripe grapefruit, juicy pear, hint of melon

BOTTLE

- MAD ELF GRAND CRU** 15
ABV 11.0% We taste: tart cherry, brown sugar, clove, subtle peppercorn
- BOURBON BARREL-AGED IMPENDING DESCENT** .. 13
ABV 11.1% We taste: velvety chocolate, raw sugar cane
- WILD ELF** 13
ABV 11.0% We taste: cherry pie, sour acidity, stone fruit, toasted coconut
- BLACKBERRY TIZZY** 13
ABV 7.8% We taste: tart berry, whiskey-soaked oak, toasted coconut
- BOURBON BARREL-AGED FLYING MOUFLAN** 13
ABV 11.5% We taste: candi sugar, cocoa, raisin
- MORTAL CHERRY** 13
ABV 6.6% We taste: tart cherries, flaky pie crust, hint of cinnamon
- JOVIAL** 7
ABV 7.0% We taste: figs, caramel, toffee, cedar wood
- LAGRAVE** 7
ABV 8.0% We taste: pear, straw, white peppercorn
- BIG HILL CIDER'S LITTLE ROUND HOP** 6
ABV 5.5%
- BIG HILL CIDER'S SEASONAL CIDER**
ask your bartender

NON-ALCOHOLIC

- MAINE ROOT SODA** 2.5
Root Beer, Cola
- MILK CARTON** 1
- APPLE JUICE BOX** 1

Available for private events Monday through Thursday. Contact specialevents@troegs.com for information.

* 15% gratuity will be applied to any tabs left open after operating hours.