



## 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
SMALL CAESAR SALAD parmesan, croutons, white anchovies .....	5
HOUSE-MADE CHARCUTERIE & LOCAL CHEESES honey, jam .....	18
OKTOBERFEST PRETZEL malted barley, sea salt, cheese sauce, mustard cream .....	11

### 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
SWISS CHARD & MUSHROOM CREAM white balsamic, aged cheddar, cracked black pepper .....	11
HAM & PINEAPPLE house tasso ham, grilled pineapple, red sauce, mozzarella, jalapenos .....	14
SWEET HEAT house fermented chorizo, hot honey, shaved red onion, red sauce, mozzarella .....	14

### SANDWICHES

Served deli-style on toasted baguette with potato chips

SLICED ROAST BEEF caramelized onions, horseradish cream, mixed greens .....	10
VEGGIE carrot hummus, asparagus, snap peas, pea shoots, jalapeño vinaigrette .....	7

### KIDS

HOT DOG on split-top roll, chips .....	5
PB&J on white bread, chips .....	4

### SWEETS

LEMON POPPYSEED COOKIE .....	2.5
CRÈME BRÛLÉE OF THE DAY .....	7
NITRO CHOCOLATE STOUT CHEESECAKE pretzel crust, local strawberries, milk crumble .....	7

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## DRAFT

4 oz | 10 oz | 16 oz

PERPETUAL IPA . . . . . 2.25 | 4.25 | 6  
ABV 7.5% We taste: pine balm, bold hops, citrus rind

TROEENATOR DOUBLE BOCK . . . . . 2.25 | 4.25 | 6  
ABV 8.2% We taste: caramel, sweet mash, dried stone fruit

SUNSHINE PILS . . . . . 2 | 4 | 5.5  
ABV 4.5% We taste: straw, grass, lemon, flowering herbs

DREAMWEAVER WHEAT . . . . . 2 | 4 | 5.5  
ABV 4.8% We taste: banana/apple, clove, lemon, subtle black pepper

JAVAHEAD STOUT . . . . . 2.25 | 4.25 | 6  
ABV 7.5% We taste: coffee aroma, malted chocolate, raisins, cocoa powder

HOPBACK AMBER ALE . . . . . 2 | 4 | 5.5  
ABV 6.0% We taste: grapefruit pith, caramel malt, toffee

CULTIVATOR HELLES BOCK . . . . . 2.5 | 4.5 | 6.25  
ABV 6.9% We taste: wildflowers, toasted grains, fresh baked bread

FIRST CUT MANGO IPA . . . . . 2.25 | 4.25 | 6  
ABV 6.2% We taste: bright citrus, pineapple, pine, touch of sweet mango

FIELD STUDY IPA . . . . . 2.25 | 4.25 | 6  
ABV 6.2% We taste: ripe grapefruit, pear, hint of melon

RASPBERRY TART ALE . . . . . 2.75 | 5 | 7  
ABV 4.5% We taste: tart raspberry jam, wildflowers, hint of salt

APRICOT FARMETTE . . . . . 3.75 | 8  
ABV 7.4% We taste: sweet and tart apricots, graham cracker, subtle clove

FREAKY PEACH . . . . . 3.75 | 8  
ABV 7.5% We taste: charred peaches, sour cream cake, spun sugar, bourbon

BLACKBERRY TIZZY . . . . . 3.75 | 8  
ABV 7.8% We taste: tart berry, whiskey-soaked oak, toasted coconut

#376 - PASSIONFRUIT & GUAVA  
TART ALE . . . . . 2.5 | 4.5 | 6.25  
ABV 5.3% a tart cross between strawberries and pears, pineapple, passionfruit

#377 - OAT IPA W/ CITRA, EL DORADO &  
MOSAIC (DOUBLE IPA) . . . . . 3.5 | 7  
ABV 8.2% We taste: passionfruit, stone fruit, peach, pine

## BOTTLE

BOURBON BARREL-AGED TROEENATOR . . . . . 13  
ABV 9.8% We taste: caramel, raisin, coconut, vanilla

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

## FLIGHT

YOU PICK FOUR . . . . . 8 - 15

CORE FOUR . . . . . 8

## NON-ALCOHOLIC

MAINE ROOT SODA . . . . . 2.5  
Root Beer, Cola

MILK CARTON . . . . . 1

APPLE JUICE BOX . . . . . 1

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