



TASTING LOFT

BAR HOURS: FRIDAY 4 pm - 10 pm / SATURDAY 11 am - 10 pm / SUNDAY 11 am - 8 pm
KITCHEN HOURS: FRIDAY 4 pm - 10 pm / SATURDAY 1 pm - 9 pm / SUNDAY 12 pm - 8 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, grilled squash, cucumbers, pepper vinaigrette 7

KIDS

HOT DOG on split-top roll, chips 5

PB&J on white bread, chips 4

SWEETS

FUNFETTI COOKIE 2.5

SALTED CARAMEL PRETZEL BROWNIE 5



TASTING LOFT

BAR HOURS: FRIDAY 4 pm - 10 pm / SATURDAY 11 am - 10 pm / SUNDAY 11 am - 8 pm
KITCHEN HOURS: FRIDAY 4 pm - 10 pm / SATURDAY 1 pm - 9 pm / SUNDAY 12 pm - 8 pm

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
- HOP KNIFE HARVEST IPA 2.25 | 4.25 | 6
ABV 6.2% We taste: orange zest, honeysuckle, crushed jungle
- 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
- WHEN IN DOUBT HELLES LAGER 2 | 4 | 5.5
ABV 4.3% We taste: fresh bread, biscuity malt, soft herbs
- NIMBLE GIANT DOUBLE IPA 3.5 | 7
ABV 9% We taste: tropical fruit, pine sap, honeysuckle
- BOYSENBERRY TART ALE 2.75 | 5 | 7
ABV 4.5% We taste: sweet-tart jam, wildflowers, citrus
- RASPBERRY TART ALE 2.75 | 5 | 7
ABV 4.5% We taste: tart raspberry jam, wildflowers, hint of salt
- DEAR PETER 3.75 | 8
ABV 7.6% We taste: sweet nectarine, bracing pucker, oak backdrop

BOTTLE

- APRICOT FARMETTE 13
ABV 7.4% We taste: sweet and tart apricots, graham cracker, subtle clove
- 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
- FREAKY PEACH 13
ABV 7.5% We taste: charred peaches, sour cream cake, spun sugar, bourbon
- 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, Lemon Lime
- 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.