



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

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

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
HEIRLOOM TOMATO pickled habanada peppers, hand pulled mozzarella, fresh herbs	13
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 with potato chips

SLICED ROAST BEEF on pretzel roll, caramelized onions, horseradish cream, mixed greens	10
VEGGIE on ciabatta, 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



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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
- 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
- GOLDEN THING DRY-HOPPED DIPA 3.5 | 7
ABV 8.2% We taste: fresh lemonade, pinesap, sweet citrus
- 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
- 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
- FRESH FEST 3.75 | 8.5
ABV 6.0% We taste: sweet peaches, pie crust, wildflower honey
- FEST LAGER 2.5 | 4.5 | 6.25
ABV 6.1% We taste: caramel, fresh-baked bread, flowering herbs
- NAKED ELF 2.5 | 4.5 | 6.25
ABV 6.9% We taste: cinnamon, allspice, clove, tangy fruity esters
- #384 - TANGERINE BLACKBERRY
- GUAVA TART ALE 2.5 | 4.5 | 6.25
ABV 5.0% We taste: citrus zest, marmalade, earthy berries

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.