



SHARE

TROEGS CHARCUTERIE PLATE | \$19
three house dry-aged & fresh charcuterie selections, mustard, house pickles, crostini

OKTOBERFEST PRETZEL | \$12
malted barley, sea salt, cheese sauce, mustard cream

ROSEMARY POPCORN | \$5.50
brown butter, rosemary hop salt

LOCAL CHEESE PLATE | \$20
three locally sourced cheeses, raw honey, seasonal jam, house pickles, crostini

SOUPS & SALADS

ROASTED SQUASH & KALE SALAD | \$14
quinoa, candied pecans, pomegranate seeds, apple butter vinaigrette

*** CAESAR SALAD | \$13**
romaine, parmesan, house croutons, white anchovies

MUSHROOM CROISSANT PINWHEEL | \$14
mushrooms, cheddar cheese, mixed greens with ginger vinaigrette, dried cranberries, candied pecans

BOW CREEK BEEF CHILI | \$7
ancho crema, green onions

SOUP DU JOUR | \$7

A 22% gratuity will be added to any tabs left open

SPECIALTIES

TANDOORI COD | \$22
potato and chickpea salad, pumpkin curry, pickled fresno peppers

LAMB NECK | \$25
demi-glace, carrot & celery puree, braised swiss chard

BRAISED SHORT RIB | \$23
pho bone broth, bok choy, rice noodles, king trumpet mushrooms

DUCK CONFIT | \$21
cranberry-orange glaze, tempura delicata squash, pepitas, pickled red onion, mixed greens with ginger vinaigrette

SMALL

BROILED OYSTERS ROCKEFELLER | \$14
Cape Cod Grillaz on the half shell, spinach, parmesan, panko breadcrumbs

*** HOP FRIES | \$7**
rosemary hop salt, malt vinegar aioli, spicy ketchup

BEEF CROQUETTES | \$10
Bow Creek beef, parsnip puree, sweat peas, beer gravy

CRISPY TOFU | \$9
red kuri puree, coconut lemon garlic sauce, sweet spiced orange vinaigrette, candied pecans

CAJUN CATFISH | \$10
beer batter, house tartar sauce

SQUASH TACO | \$6
on flour tortilla, greens, cheddar cheese, crispy pepitas, arbol hot sauce, apple butter vinaigrette

SWEETS

SHOOFLY TART | \$7
brown butter ice cream

APPLE PIE TRIFLE | \$7
apple cake, crème anglaise, candied pecans, basil jelly, caramel sauce, whipped cream

PUMPKIN CRÈME BRULEE | \$7
chocolate streusel, pumpkin seed

HOUSE MADE ICE CREAM | \$4
rotating flavors

GRAB & GO TREATS | ask for more details!

KIDS

CHICKEN FINGERS | \$8
side of chips

HOT DOG | \$6
on bun, all beef hot dog, side of chips

SMUCKER'S™ UNCRUSTABLE PB&J | \$3
on wheat bread, grape jelly, side of chips

*** SALAD | \$5**
romaine, parmesan, croutons, caesar dressing

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

SANDWICHES

*** MEATLOAF | \$17**
on brioche, bulgogi beef, kimchi, scallion aioli, side of cucumber salad

SMOKED BRISKET | \$18
on brioche, creamy slaw, chipotle-Troegenator barbeque sauce, side of hop fries

SPICY JERK CHICKEN | \$17
on house baguette, Bell & Evans chicken, cooper jack cheese sauce, habanero mayo, cucumber & mango salsa, side of hop fries

SPICY JERK SEITAN | \$15
on house baguette, vegan cheese sauce, vegan habanero mayo, cucumber & mango salsa, side of hop fries

GRILLED CHEESE | \$14
on house sourdough, brie, American, cheddar, side of tomato dip

JOIN US FOR LUNCH!

WEEKDAYS UNTIL 3pm

SOUP + SALAD COMBO | \$14
includes a half salad + cup of soup

\$2 OFF SANDWICHES

DAILY SPECIALS
ask your bartender or cashier

Please let your server know of any & all food allergies.



HOPPY

PERPETUAL

IPA | 7.5% | \$7

we taste: citrus, notes of pine, subtle grain

CYCLOPS TEARDROPS

double IPA | 8.8% | \$7.50 | 10oz pour

we taste: passionfruit, apricot, tangerine, kiwi

LOLLIHOP

double IPA | 9% | \$7.50 | 10oz pour

we taste: pear, citrus, hint of melon

HAZE CHARMER

hazy pale ale | 5.5% | \$7

we taste: pineapple, grapefruit, peach, pine

HOPORA

IPA | 6.2% | \$7

we taste: tropical citrus, grapefruit, subtle pine

HOP CYCLONE

hazy double IPA | 9% | \$7.50 | 10oz pour

we taste: pineapple, soft citrus, juicy peach

NIMBLE GIANT

double IPA | 9% | \$7.50 | 10oz pour

we taste: tropical fruit, pine sap, honeysuckle

PERPETUAL HAZE

hazy IPA | 7.5% | \$8

we taste: juicy citrus, passionfruit, nectarine

HOPBACK

amber ale | 6% | \$7.50

we taste: grapefruit pith, caramel malt, toffee

FRUIT & SPICE

DREAMWEAVER

wheat ale | 4.8% | \$6.50

we taste: banana, clove, lemon, black pepper

MASTER OF PUMPKINS

pumpkin ale | 7.5% | \$8

we taste: cinnamon, nutmeg, clove, vanilla

LA GRAVE **

triple golden ale | 8% | \$7.25 | 375ml bottle

we taste: pear, straw, white peppercorn

BLACKBERRY LIME SHABANG

fruit ale | 7.2% | \$8.50 | 10oz pour

we taste: juicy berry notes, pop of citrus

SCRATCH #493 – GRAPEFRUIT RADLER

hops: tradition | 3.6% | \$7.50

we taste: sweet grapefruit, crisp malt

SCRATCH #498 – LEMON RADLER

hops: tradition | 5% | \$7.50

we taste: lemon-lime zest, crisp malt

FRUIT PUNCH SELTZER **

hard seltzer | 5.1% | \$8 | 16 oz can

we taste: sweet passionfruit, orange, guava

SPIKED RASPBERRY LIMEADE **

hard limeade | 5% | \$7.50

we taste: raspberry, lime

RAZZA SQUEEZE **

sparkling fruit refresher | 4.5% | \$7 | 12oz can

we taste: fresh raspberries, lime, crisp finish

MAD ELF **

holiday ale | 11% | \$7.25 | 12oz bottle

we taste: cherry, honey, chocolate malt, spices

MAD ELF GRAND CRU **

holiday ale | 11% | \$13.20 | 375ml bottle

we taste: cherry, brown sugar, clove, peppercorn

MALTY & SWEET

TRÖEGENATOR

double bock | 8.2% | \$7

we taste: caramel, sweet mash, stone fruit

OKTOBERFEST LAGER

german style lager | 6.1% | \$7

we taste: caramel, fresh bread, flowering herbs

TRIPLE NATOR **

triple bock | 13% | 375ml bottle | \$9.50

we taste: deep toffee, crisp grains, complex malts

BARREL-AGED TRIPLE NATOR **

triple bock | 14% | 375ml bottle | \$13.20

we taste: toasted coconut, vanilla, molasses

JOVIAL **

dubbel ale | 7% | \$7.25 | 375ml bottle

we taste: fig, caramel, toffee, cedar wood

CRISP & CLEAN

SUNSHINE

pilsner | 4.5% | \$6.50

we taste: straw, grass, lemon, flowering herbs

WHEN IN DOUBT

helles lager | 4.3% | \$6.50

we taste: toasted grains, crusty bread

THOMPSON ISLAND COLLABORATION

lager | 4.5% | \$7.5

we taste: crisp bread, hints of lemon, honeydew

**

*these beverages are not available for
sampling, 4oz pours, or flights*

DARK & ROASTY

GRAND CACAO

chocolate stout | 6.5% | \$7

we taste: chocolate, roasty grain, sweet cream

SCRATCH #497 – SCHWARTZBIER LAGER

hops: hallertau tradition | 5.8% | \$7.50

we taste: coffee, dark toast, chocolate

IMPENDING DESCENT **

russian imperial stout | 9.1% | \$9.75 | 16oz can

we taste: dark cocoa, burnt toffee, lingering roast

RUGGED TRAIL

nut brown ale | 5.0% | \$7.50

we taste: toffee, chocolate, roasted nuts

SOUR, TART & FUNKY

PASSIONFRUIT GUAVA

tart ale | 4.5% | \$7.50

we taste: tropical notes, sweet tart tang

BLACKBERRY TIZZY **

PA sour ale | 9.4% | 375ml bottle | \$13.20

we taste: blackberries, brown sugar, vanilla bean

FREAKY PEACH **

PA sour ale | 7.5% | 375ml bottle | \$13.20

we taste: peaches, spun sugar, bourbon

DRAFT FLIGHTS

CORE FLIGHT | \$12.50

Perpetual, Tröegenator, Sunshine, Lollihop

YOU PICK FOUR FLIGHT | \$10 – \$18

4oz samples of any four draft beers

(price determined by beer selections)

LONG LIVE LAGERS FLIGHT | \$13

Sunshine, When in Doubt, Troegenator,

Thompson Island Summer Lager