

THE
BREWERY
SPIRITED DINING

TEQUILA

Patron Silver | 12
Avion Cristalino | 22
Tequila Ocho Plata | 15
Casamigos Blanco | 14
Clase Azul Plata | 23
Komos Reposado Rosa | 20
El Tesoro Reposado | 16
Casamigos Reposado | 14
Clase Azul Reposado | 25
Milagro Anejo | 16
Don Julio 1942 Anejo | 30
Avion 44 Extra Anejo | 22

PORT & DESSERT WINE

Warre's Warrior Reserve | 9
Warre's King Tawny | 9
Warre's Otima 10 yr | 12
Sandeman 10 yr | 14
Sandeman 20 yr | 16
Moletto Grappa di Nebbiolo | 9

AFTER DINNER DRINKS

SPANISH COFFEE | 14

*Cointreau, Cristian Brother's Brandy,
Tia Maria, Illy Coffee, Flamed
Cinnamon Sugar Rim, Whipped Cream*

ESPRESSO MARTINI | 14

*Stoli Vanilla, Fresh Espresso, Coffee
Liqueur, Bailey's*

SALTED HUMMER | 14

*Rum, Salted Carmel Kahlua, Vanilla
Ice Cream, Whipped Cream*

PISTACHIO MARTINI | 14

*Tito's Vodka, Amaretto, and Pistachio
Crème Liqueur with a pistachio and
chocolate rim*

PUMPKIN PATCH | 14

*Captain Morgan Spiced Rum, Vanilla
Vodka, Pumpkin Cream, Spiced Vanilla
Sugar*

SCOTCH

Johnnie Walker Black | 10
Bruichladdich Classic Laddie | 13
Monkey Shoulder | 14
Laphroig Oak Select | 15
Glenglassbaugh Revival | 20
Glenlivet 12 yr | 13
Glenfiddich 12 yr | 14
Glenglassbaugh 12 yr | 18
Macallan 12 yr Sherry Cask | 18
Aberlour 12 yr | 15
Oban 14 yr | 17
Johnnie Walker Blue | 38
Glendronach 15 yr Sherry Cask | 20

COGNAC

Hennessey VS | 12
Courvoisier VS | 12
Paul Beau VSOP | 11
Remy Martin VSOP | 14
Hennessey VSOP | 12
Kelt Rare VSOP | 20
Martel Blue Swift | 14
Remy Martin 1738 | 15
D'Usse XO | 23

BOURBON / RYE / WHISKEY

Templeton Fortitude | 14
Yellowstone | 12
Elijah Craig | 11
Buffalo Trace | 12
Bulleit | 10
Basil Hayden's | 14
Jefferson's | 15
Jefferson's Ocean | 20

Maker's Mark | 11
Woodford Reserve | 12
Basil Hayden's Toast | 16
Blade & Bow | 15
Angel's Envy | 16
Eagle Rare 10 yr | 22
Whistle Pig 12 yr | 28
Suntory World Whisky Ao | 15

Sazerac Rye | 14
Basil Hayden's Dark Rye | 16
Bulleit Rye | 10
Fox & Oden Rye | 18
Gentleman Jack | 10
Crown Royal Reserve | 11
Redbreast Irish Whiskey 12 yr | 15
Suntory Whisky Toki | 13



DESSERTS

VANILLA CREME BRULEE

Topped with Fresh Fruit | 12

HOT FUDGE CREAM PUFF

Vanilla Ice Cream, Hot Fudge, Whipped Cream | 10

COPPA PISTACHIO

*Custard Gelato swirled together with chocolate
topped with praline pistachios and assorted berries | 10*

ROYAL CARROT CAKE

Walnuts and Carrots with a traditional cream cheese icing | 11

NEW YORK-STYLE CHEESECAKE

Fresh Strawberry Sauce | 10

GERMAN CHOCOLATE CAKE

*Classic chocolate cake layers filled and topped with
a sweet custard-based coconut and pecan frosting | 12*

ILLY COFFEE

COFFEE | 4

SINGLE ESPRESSO | 3.50

CAPPUCINO | 4.50

LATTE | 4



APPETIZERS

BUTCHER BLOCK MEATBALLS (3)

Marina, Mozzarella Cheese | 14

ESCAROGOT BOURGUIGON

Burgandy Wine Butter, Garlic and Herbs | 15

FLASH FRIED CALAMARI

Tomatoes, Capers, Banana Peppers,
Lemon Garlic Burre Blanc | 16

CHILLED SHRIMP COCKTAIL

House Made Cocktail Sauce | 17

ASIAN SHRIMP

Crispy Shrimp, Sweet Chili Glaze,
Asian Glaze | 17

FETA + SPINACH + ARTICHOKE DIP

Naan Bread | 14

TUNA POKE

Ponzu, Cusabi Sauce, Wonton Chips | 17

OYSTERS ROCKEFELLER (3)

SOUP + SALAD

BAKED FRENCH ONION

Gruyere, Swiss Cheese, Crostini | 8

SIDE CAESAR

8

CHOPPED ITALIAN

Italian Cured Meats, Imported Cheeses, Romaine
Lettuce, Olives, Artichokes, Red Onions, Tomatoes,
Cucumbers, Housemade Italian Dressing | 15

ASIAN CHICKEN SALAD

Roasted Chicken, Napa Cabbage, Red Cabbage,
Green Onions, Peppers, Candied Pecans, Mandarin
Oranges, Toasted Sesame Dressing | 20

GRILLED ROMAINE

Heirloom Tomatoes, Feta Cheese, Roasted Corn, Red
Onion, Garlic Vinagrette | 15

CAESAR

Romaine, Crostini, Parmesan Cheese, Classic Caesar
Dressing | 15

FIRE ROASTED OCTOPUS SALAD

Feta Cheese, Onions, Celery, Cherry Tomatoes,
Mixed Greens, Garlic Vinagrette | 22

SALAD ENHANCEMENTS

CHICKEN | 8

SALMON | 13

TENDERLOIN | 12

SHRIMP | 10

Steaks + Chops

BLACK ANGUS COWBOY RIBEYE*

20 oz. Bone-in, Zip Sauce | 58

FILET MIGNON*

8 oz. served with Zip Sauce | 48

NEW YORK STRIP*

14 oz. Creekstone Farms, Zip Sauce | 39

FILET OF BEEF*

Sliced Sirloin Filet, Wavy Cut Fries, Mushrooms,
Carmelized Onions, Bleu Cheese Sauce | 30

LAMB CHOPS (4)*

Warm Orzo Salad, Lentils, Tomatoes, Spices, Carmelized
Onions, Parsley | 40

CENTER CUT PORK CHOP*

Bourbon Peppercorn Sauce
Harvest Rice Pilaf | 26

WAGYU MEATLOAF

Garlic Whipped Potatoes,
Natural Jus, Onion Straws | 24

ENHANCEMENTS

Au Poivre | 4

Oscar Style | 18

Bernaise Sauce, Mozzarella Cheese | 15

BUFFALO CAULIFLOWER

Applewood Smoked Bleu Cheese | 14

KOREAN STICKY RIBS

Korean BBQ Sauce, Cabbage,

Pickeled Red Onions, Scallions | 15

CHARCUTTERIE PLATTER

CHEF SELECTION

Rotating Artesian Meats and Cheeses,
Accoutrements | 24

Stilton Bleu Cheese | 4

Bernaise Sauce | 4

BRAISED SHORT RIB

Horseradish Risotto, Onion Straws

Natural Jus Reduction | 34

WAGYU NEW YORK STRIP*

14 oz. Dry-Aged, Parmesan Truffle Fries

Grilled Asparagus | 65

*Cooked to order. Consuming raw or uncook





WINE BY THE GLASS

- 2023 Sables D'Azur Rose
Provence | 9
- 2023 Saracco Moscato
Piedmont | 10
- 2021 Left Foot Charley Riesling
Old Point Mission | 11
- 2023 Zaccanini Pinot Grigio
Abruzzo | 10
- 2023 Spy Valley Sauvignon Blanc
Marlborough | 11
- 2023 Round Pond Sauvignon Blanc
Napa Valley | 13
- 20223 Harken Chardonnay
California | 9
- 2023 Terlan "Unoaked" Chardonnay
Alto Adige | 12
- 2022 Ramey Chardonnay
Russian River Valley | 15
- N/V Cleto Chiarli Lambrusco
Lombardy | 9
- 2022 Portlandia Pinot Noir
Oregon | 10
- 2022 Boen Pinot Noir

POULTRY,

VEAL +

PASTA

- CHICKEN & MUSHROOM PASTA

Spinach, Tomatoes,
Parmesan Truffle Crème | 25
- CRUSTED HAVARTI CHICKEN

Spinach, Onions, Havarti Cheese, White
Wine Lemon Sauce | 25
- BAKED VEAL PARMIGIANA

Marinara Sauce, Mozzerella Cheese, Pasta
| 28
- VEAL MARSALA

Sauteed Mushrooms, Florio
Marsala Wine Sauce | 29
- SHRIMP & SAUSAGE PASTA

Spinach, Tomatoes, Garlic, Basil, Olive Oil,
Parmesan, Fettuccine Pasta | 26
- BOLOGNESE PALOMINO

Ground Beef, Ground Veal, San
Marzano Tomatoes, Herb Ricotta, Mezzi
Rigatoni Pasta | 23
- CAJUN TENDERLOIN PASTA

Blackened Shrimp and Tenderloin Filets,
Sauteed Spinach, Peppers, Cajun Crème,
Pasta | 28

- Seafood
- SAUTEED LAKE PERCH

Remoulade Sauce, Lemon | 28
- FRIED GULF SHRIMP

Lemon, Cocktail Sauce | 25
- FROG LEGS

Roadhouse Style | 24
- SEARED DIVER SCALLOPS

Roasted Corn Risotto | 44
- SHRIMP SCAMPI

Roasted Raus Vegetable Ravioli | 26
- ICELANDIC COD

Couscous, Braised Spinach, Heirloom
Tomatoes, Herb Butter Sauce | 25
- WESTER ROSS SALMON

Sweet Soy Glaze, Forbiddean Wild Rice,
Grilled Asparagus | 28
- ALASKAN KING CRAB LEGS

One Pound, Drawn Butter | 95
- LOBSTER TAIL

16 oz. Canadian Coldwater | 68

CALVES LIVER

Applewood Smoked Bacon,
Carmelized Onions | 23

HANDHELDS

BUTTERMILK CHICKEN SANDWICH

Lettuce, Pickle Slices, Honey Mustard,
Brioche Bun & French Fries | 15

BREWERY STEAK BURGER*

Custom Blend, House Made Sauce, Fries,
Brioche Bun | 16

COMPLEMENTS

GARLIC WHIPPED POTATOES | 7

TWICE BAKED CASSEROLE | 7

GRILLED ASPARAGUS | 7

SAUTEED SPINACH | 7

PARMESAN TRUFFLE FRIES | 7

HORSERADISH RISOTTO | 7

SLICED MUSHROOMS | 7

GULF SHRIMP (3) | 8

CRAB LEGS (1/2 POUND) | 40

MACARONI AU GRATIN | 8

Entrees include:

Choice of Soup du Jour or House Salad

Baked Potato, Rice, Vegetable or French Fries
(except with Pasta)

red meats, poultry, seafood, shellfish or eggs can increase the risk of a foodborne illness

THEBREWERYONHAYES.COM