



HAVEN

BEER COMPANY

HMDN ★ CONN

SHARED PLATES

BURRATA 16
LIUZZI BURRATA, ON SOURDOUGH TOAST WITH NDUJA SPREAD
TOPPED WITH HOUSE GIARDINIERA

PIGS ON A WIRE 16
MAPLE PEPPER SLAB BACON

CALAMARI 17
CHILI GLAZE WITH SHISHITOS OR N.Y. STYLE

HBC NACHOS 16
BEER CHEESE, JALAPENOS, PICO, SOUR CREAM & LETTUCE
ADD CHILI, BUFF CHICKEN OR GRILLED CHICKEN~4
SUB TOTS OR FRIES-6

HAVEN BIRRIA EMPANADAS 16
BRAISED BEEF, MEXICAN CHILIES, MOZZARELLA, CONSOMME

WINGS - 10 FOR 19
MILD OR HOT BUFFALO, GARLIC PARMESAN, HOUSE BBQ, OLD
BAY, TRUFFALO, SZECHUAN DRY RUB & SWEET CHILI GARLIC

FILET TIPS (GF) 20
SOUTHWEST PEPPER RUB, WILD MUSHROOMS
OVER FINGERLING POTATOES

FRIED PICKLES 12
SPICY RANCH

TRUFFALO CAULIFLOWER (GF) 14
SIDE OF CELERY AND CHOICE OF BLUE CHEESE OR RANCH

BAO BUNS 15
(3) KOREAN FRIED CHICKEN, ASIAN SLAW, KOREAN AIOLI
SUB BANG BANG SHRIMP 17

PRETZEL BITES (V) 13
WHOLE GRAIN MUSTARD AND
HOUSE-MADE BEER CHEESE

PHILLY CHEESESTEAK EGG ROLLS 16
CHIPOTLE AIOLI, HORSERADISH CREAM

HARVEST TURKEY EGG ROLLS 16
TURKEY, SWISS, STUFFING, MASHED POTATOES
TOPPED WITH GRAVY & CRANBERRY AIOLI

ARANCINI (V) 15
THREE CHEESE BLEND, SPICY VODKA SAUCE

CHICKEN TENDIES 17
MILD OR HOT BUFFALO, GARLIC PARMESAN, HOUSE BBQ, OLD
BAY, TRUFFALO, SZECHUAN DRY RUB & SWEET CHILI GARLIC

GARLIC KNOTS (V) 10
HOUSE MADE KNOTS WITH ALLA VODKA DIPPING SAUCE

CRAB CAKES 20
REMOULADE, MANGO SALSA

SPICY TUNA ROLL(DECONSTRUCTED) 17
CRISPY RICE, SCALLIONS, SEAWEED SALAD,
TOGARASHI AIOLI

SPROUTS (V/GF) 14
COVERED IN A MAPLE WHISKEY GLAZE WITH BLUEBERRIES

BANG BANG SHRIMP LETTUCE WRAPS 16
FRESH MANGO, JICAMA, CILANTRO, CHIPOTLE AIOLI

TUNA TARTARE 18
SESAME SEED MARINATED, AVOCADO, MANGO SALSA,
SEAWEED SALAD, SIRACHA CREAM OVER A WONTON

MINI KEGS 14
TATER TOTS, BACON, BEER QUESO, SCALLIONS, SOUR CREAM

STREET CORN DIP (V/GF) 13
SERVED WITH TORTILLA CHIPS

SPINACH & ARTICHOKE DIP (V) 14
SERVED WITH PITA CHIPS

FROM OUR KITCHEN

CHICKEN SCARPIELLO (GF) 27
SAUTEED CHICKEN, ITALIAN SAUSAGE, ONIONS, GARLIC, CHERRY
PEPPERS, RISOTTO, WHITE WINE

SHRIMP SCAMPI 25
JUMBO SHRIMP, PEAS, CAPERS, TAGLIATELLE, LEMON WINE
SAUCE, BREADCRUMBS

ROASTED SALMON 28
BUTTERNUT SQUASH RISOTTO, LEMON BROWN BUTTER SAGE
SAUCE

FISH N CHIPS 24
HAVEN BEER BATTER, HOUSE-MADE TARTAR SAUCE, MALT
VINEGAR FRIES, SLAW

CHICKEN PARMAGIANA 25
LUIZZI BURRATA, BASIL, STROZZAPRETI, MARINARA

RIGATONI ALLA VODKA 24
PANCETTA, GARLIC, BASIL, CLASSIC VODKA SAUCE
ADD CRISPY OR GRILLED CHICKEN OR SAUSAGE 7
ADD SHRIMP 9

BRANZINO (GF) 27
BACON POLENTA, SMOKED BUTTER BLANCHED KALE

STEAK FRITES 45
14OZ C.A.B. NEW YORK STRIP, AU POIVRE, GRILLED ASPARAGUS,
FRIES

BRAISED BEEF STROZZAPRETI 20
FENNEL, CHICKPEAS, KALE IN A TOMATO SAUCE

PORCHINI TAGLIETELLE
PORCHINI MUSHROOMS, CREAMY MUSHROOM SAUCE, TRUFFLE OIL,
PEAS & CRISPY PROSCUITTO

FRENCH ONION 9
SWISS, GRUYERE, CARAMELIZED ONION, CROSTINI

HOUSE CHILI 9
CHEDDAR, SOUR CREAM, FRITOS

SOUPS

HAVEN CUTLETS

HAVEN PARM 18
CHICKEN CUTLET, STRACCIATELLA, PESTO, VODKA SAUCE, GARLIC CIABATTA

BUFFALO CHICKEN SANDWICH 18
BUFFALO, FRIED CHICKEN, AMERICAN CHEESE, BLUE CHEESE, LETTUCE,
TOMATOES, BRIOCHE

NASHVILLE HOT 18
BUTTERMILK BREADED CHICKEN, NASHVILLE HOT SAUCE, PICKLES, CREAMY
COLESLAW, BRIOCHE

THE FARM BURGER 18
(2) 4OZ SMASH PATTIES, CHEDDAR CHEESE, SPECIAL SAUCE,
LETTUCE, TOMATO, BRIOCHE

“THE TRUFFLER” 25
BLACK TRUFFLE 8 OZ BEEF PATTY, AGED TRUFFLE CHEDDAR CHEESE,
CARAMELIZED ONIONS, BACON AIOLI & MIXED GREENS

FRIED PICKLE BURGER 18
8 OZ BEEF PATTY, PEPPER JACK CHEESE, SHREDDED LETTUCE,
SHAVED ONIONS, PICKLES, SPICY RANCH

THE VERMONT 19
CARVED TURKEY, WHITE SHARP CHEDDAR, APPLE, MIXED GREENS,
HONEY MUSTARD ON SOURDOUGH BREAD

HAVEN BABA GANOSH WRAP (V) 16
GRILLED EGGPLANT, ARUGULA, SUN DRIED TOMATOES, ARTICHOKE,
LEMON GARLIC THYME AIOLI
ADD CHEESE - 1 ADD CHICKEN - 7

CHICKEN B.L.T. 18
BLACKENED CHICKEN BREAST,SWISS, HEIRLOOM TOMATOES, BACON,
ARUGULA, AVOCADO, LEMON GARLIC THYME AIOLI, CIABATTA

PHILLY CHEESETEAK 21
SHAVED RIB EYE, COOPER SHARP AMERICAN, PEPPERS, ONIONS, SUB
ROLL WITH A SIDE OF PEPPERS RELISH

STEAK CAESAR WRAP 20
FILET TIPS, ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN,
CROUTONS IN A FLOUR TORTILLA

SLIDERS (3) 20
2OZ AUNGUS BEEF BURGERS, GRUYERE CHEESE, CARMALIZED
ONIONS, GARLIC AIOLI, KINGS HAWAIIAN ROLLS

LONGHINI SUB 18
LONGHINI SAUSAGE, PEPPERS & ONIONS ON A SUB ROLL

FRIED FISH PO BOY 18
BUTTER LETTUCE, TOMATO, CAJUN REMOULADE, BRIOCHE

CHICKEN TINGA TACOS (3) 18*
JACK CHEESE, CHIPOTLE TOMATO SAUCE, LETTUCE, CREMA

ALL HANDHELD ARE SERVED WITH FRIES

SUB CHEESE FRIES, SWEET FRIES, TRUFF FRIES- 1
SUB HOUSE, CAESAR OR CUCUMBER SALAD- 2.50
ONION RINGS- 3

HANDHELDS

RAW
BAR

OYSTERS
3.5 EA/36 DOZ
OYSTER OF THE DAY



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG
MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS
*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY CONDITIONS
*20% GRATUITY WILL BE AUTOMATICALLY APPLIED TO PARTIES OF 6 OR MORE

GF - GLUTEN FREE
V - VEGETARIAN

SALADS

CAESAR SALAD 15
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS,
SIGNATURE DRESSING

BEET SALAD (GF/V) 17
SPICED APPLES, PECANS, MAPLE GOAT CHEESE, AND
SPICED APPLE VINAIGRETTE

GREEN GODDESS (GF) 16
ROMAINE, AVOCADO, BACON, HARD BOILED EGG, GRAPE
TOMATO, PICKLED RED ONION, GREEN GODDESS
DRESSING

CHOPPED SALAD (GF) 18
GRILLED CHICKEN, ROMAINE, BABY HEIRLOOM
TOMATOES, BACON, CHICKPEAS, CUCUMBER, RED
ONION, AVOCADO, BALSAMIC DRESSING

2323 WHITNEY SALAD 23
CRISPY CHICKEN, CHOPPED ROMAINE, CRUMBLED BLUE
CHEESE, DRIED CRANBERRIES, RED ONION, TOASTED
SPICY PECANS, MANDARIN ORANGES, SLICED APPLE,
CHAMPAGNE VINAIGRETTE

CHEESEBURGER SALAD 22
GROUND BEEF, CHOPPED ROMAINE, CHEDDAR JACK
CHEESE, BACON, PICKLES, TOMATOES, POTATO STIX,
SPECIAL DRESSING

SWEATAH WEATHAH (GF/V) 17
ROASTED BUTTERNUT SQUASH, PEPITAS, ARUGULA,
GOAT CHEESE & PUMPKIN SPICE YOGURT DRESSING

**ADD ONS: AHI TUNA - 12, SALMON - 12, SHRIMP - 9,
FRIED OR BLACKENED OR GRILLED CHICKEN - 7, FILET TIPS - 13**

BOWLS

HARVEST BOWL (V) 18
FARRO, PICKLED RED ONION, PEAS, CUCUMBER MARINATED
CAULIFLOWER, FETA, HERBED CREAMY VINAIGRETTE

GRAIN BOWL (V) 18
FARRO, QUINOA, FETA CHEESE, CHICKPEAS, ARUGLUA,
CHERRY TOMATOES, RED ONION, OREGANO LEMON DRESSING

AHI TUNA BOWL (GF) 21
WHITE RICE, SESAME, AVOCADO, PINEAPPLE SALSA,
CUCUMBER SALAD, GREEN ONION, SPICY MAYO, KIMCHI

**ADD ONS: AHI TUNA - 12, SALMON - 12, SHRIMP - 9,
FRIED OR BLACKENED OR GRILLED CHICKEN - 7, FILET TIPS - 13**



PROUD TO BE LOCALLY SOURCED



LIUZZI - HAMDEN, CT
MICHELLE’S BAKERY - BRONX, NY

SIDES

SUGAR SNAP PEAS 8

GRILLED BROCCOLINI 8

GRILLED ASPARAGUS 7

SAUTEED MUSHROOMS 6

ONION RINGS 12

MAC N BEER CHEESE 10

ROASTED POTATOES 8

FRENCH FRIES 6

TRUFF FRIES 8

SWEET POTATO FRIES 8

NEW HAVEN STYLE PIZZA

SUB CAULIFLOWER CRUST +2

KICKIN CHICKEN 18
BUFFALO SAUCE, FRIED CHICKEN, BLUE CHEESE DRESSING,
GORGONZOLA CRUMBLES, SCALLIONS, MOZZARELLA

MASHED POTATO PIZZA 18
CARAMELIZED ONION, MASHED POTATOES, CHEDDAR, BACON,
SOUR CREAM

IN A PICKLE 18
SPICY PICKLE SLICES, DILL, BACON, MOZZARELLA,
RANCH AIOLI

FIG-GET-ABOUT IT (V) 17
FRESH FIG, PROSCIUTTO, RICOTTA, ARUGULA, WHITE BALSAMIC
REDUCTION

PIZZA BIANCO (V) 18
GARLIC CONFIT, RICOTTA, PROVOLONE, SMOKED SCAMORZA, FETA
CHEESE, MALDON SALT

THE BOBCAT PIZZA 18
CHICKEN CUTLET, BACON, ONION, MANGO HABANERO, MOZZARELLA

HAWAIIAN PIZZA 18
BACON, PINEAPPLE, MOZZARELLA DRIZZLED WITH HOT HONEY

RED PIES

QUEEN MARGHERITA (V) 14
HEIRLOOM TOMATOES, BASIL, LOCAL LIUZZI MOZZARELLA

ANGRY QUEEN (V) 16
HEIRLOOM TOMATOES, SHISHITO PEPPERS, BASIL,
MOZZARELLA, HOT OIL

GREEN HOUSE (V) 16
BREADED EGGPLANT, ROASTED RED PEPPERS, KALE PESTO

SWEET N’ SPICY 17
SOPPRESSATA, OREGANO, HOT HONEY, LOCAL LIUZZI BURRATA

THE HAVEN SPECIAL 20
CLASSIC VODKA SAUCE, GRILLED CHICKEN, BACON, BABY HEIRLOOM
TOMATOES, PECORINO ROMANO

CARNE 20
PEPPERONI, MEATBALLS, SAUSAGE, BACON, MOZZARELLA,
PECORINO ROMANO

THE LONGHINI 18
SWEET ITALIAN SAUSAGE, SWEET PEPPERS, ONION, MOZZARELLA,
HOT HONEY

HAVEN SUPREME 23
SAUSAGE, BACON, PEPPERONI, ONIONS, MUSHROOMS, PEPPERS, OLIVES,
MOZZARELLA

WHITE PIES

HAVEN COCKTAILS

PEAR BLOSSOM 13
PEAR INFUSED VODKA, ELDERFLOWER, LEMON, PROSECCO

SEASONAL SANGRIA 14
WHITE WITH ANTERRA PINOT GRIGIO AND SEASONAL FRUIT
RED WITH IMAGERY PINOT NOIR AND SEASONAL FRUIT

BERRY-RITA 13
EL JIMADOR REPOSADO TEQUILA, BLACKBERRY, POMEGRANTE, CITRUS, AGAVE

HAVEN OLD FASHIONED 13
OLD FORESTER BOURBON, BROWN SUGAR SYRUP, AROMATIC BITTERS, SMOKED CHERRY
AND ORANGE BITTER BLEND

SUNSET SMOKE 14
ELEMENTAL MEZCAL, PASSION FRUIT LIQUEUR, ANCHO CHILI,
1920 SELECT APERTIVO, LEMON

MIDNIGHT RIDER 13
ABSOLUT VANILLA, MR. BLACK COFFEE LIQUEUR, WARM SPICE SYRUP,
FRESH ESPRESSO

STEEP ACSENT 12
EARL GREY INFUSED GIN, LAVENDER HONEY, LEMON

BOBCAT LEMONADE 12
ABSOLUT CITRON, BLUEBERRY PUREE, LEMONADE, PROSECCO

BOBCAT CIDER
RITTENHOUSE RYE, APLE CIDER, ALL SPICE SIMPLE SYRUP, LEMON JUICE

BOURBON MAPLE MULE
OLD FORESTER, GINGER PUREE, WHISTLEPIG MAPLE SYRUP, GINGER BEER,
LIME JUICE

FALL DOWN
BUMBU RUM, FIG PUREE, BROWN SUGAR SIMPLE SYRUP, LIME JUICE

ZERO PROOF

LAVENDER SPRITZ
HOMEMADE LEMONADE, LAVENDER
HONEY, BUBBLES

COS-NO-POLITAN
CRANBERRY, LIME, SUGAR
LYRES SPARKLING

SPARKLING/ROSE

PROSECCO 11/42 GOOSENECK, VENETO, ITALY

ROSE 11/42 YES WAY ROSE, PROVENCE, FRANCE

VIETTI MOSCATO D’ASTI 13/50 PIEDMONT, ITALY

WHITES

SAVIGNON BLANC 11/42 OYSTER BAY, MARLBOROUGH, NEW ZEALAND

PINOT GRIGIO 9/34 ANTERRA, VENETO, ITALY

CHARDONNAY 9/34 DOMAINE L’ORANGERIE, LANGUEDOC-ROUSSILLON, FRANCE

CHARDONNAY 13/50 LA CREMA, MONTEREY, CALIFORNIA

REDS

PINOT NOIR 12/46 IMAGERY, SONOMA, CALIFORNIA

MALBEC 9/34 DISENO, MENDOZA, ARGENTINA

MONTEPULCIANO D’ABRUZZO RISERVA 9/34 VISCONTI DELLA ROCCA, ITALY

CABERNET SAUVIGNON 11/42 JOSH, CALIFORNIA

RED BLEND 15/58 VINA ROBLES “THE AROBORIST”, CALIFORNIA

TEMPRANILLO 13/50 CRIANZA, RIOJA, SPAIN

RED BLEND 12/46 QUILT ‘THREAD COUNT’, CALIFORNIA

IN THE CAN

SURFSIDE 9
RASPBERRY ICED TEA &
ICED TEA LEMONADE
LUCKY ONE LEMONADE 9
ORIGINAL & BLUEBERRY

VIVA TEQUILA SODA 9
HUCKLEBERRY OR LIMONCELLO
HIGH NOON 9
ICED TEA, PEACH ICED TEA,
WATERMELON, PINEAPPLE