

BESPOKE BREWING



HOURS: Wed-Fri 4-9pm, Sat 12-9pm, Sunday Brunch 10am-7pm

Please note: {kitchen closes 30 min prior to close}

- ON TAP -

FLIGHT select four options | \$7.50

BREWER'S FLIGHT brewers choice with small bites | \$10.00

Provisional Lager | pretzels & whole grain mustard

Witbier | apricots & cashews

Field Day Pale Ale | salami & dubliner

Maple Bourbon Stout | wilbur buds

Helles Lager 5.4%

Crisp, Bread, Honey, Floral

\$6.00

Provisional Lager 5.3%

Crisp, Amber, Toffee

\$6.00

Smoked Schwarzbier 5.8%

Crisp, Moderate Smoke, Toasted Rye

\$6.00

Witbier 5.6%

Chamomile, Coriander, Orange

\$6.50

Field Day - Pale Ale 5.5%

Light Bitterness, Grain, Lemon, Grapefruit

\$6.50

Hoppenstance: Citra and Galaxy

Citrus, Peach, Tropical Fruit

\$7.00

Hazed and Confused 7%

Soft, Pineapple, Stone Fruit

\$7.00

Daybreak 8.1%

Citrus Resin, Light Bitterness

\$7.50

Winter Porter

Chocolate, Light Cinnamon, Vanilla

\$6.50

Maple Bourbon Stout 8.5%

Roast, Bourbon, Maple

\$7.50

WINE From Britain Hill Vineyard

Cabernet Franc	\$10
Privilege Red (Pinot Noir)	\$9
Britain Valley White (Dry White)	\$8
Pinot Grigio	\$8
Sangria	\$7
Happy Frog (Sweet White)	\$7

CIDER From Wyndridge Farms

Original	\$6
Black Cherry	\$6
Cranberry	\$6

NON-ALCOHOLIC

Sparkling Lavender Lemonade	\$3
Bottled / Sparkling Water	\$2.50



BESPOKE BREWING

- MENU -

SNACK BOARDS & STARTERS

Bespoke Board: \$12

dubliner, cheddar, salami, mustard, green olives, cashews, honey wheat pretzels, GF crackers

Farmers Market Board: \$12

brie, merlot cheese, cheddar, berries, dried apricots, preserves, candied nuts, chocolate, GF crackers

Pork Chili Crock (GF): \$7

housemade spicy chili with smoked pork, ground beef, bacon, beans, cheddar, sour cream & side of tortilla chips

Slider Sampler: \$12

sweet & spicy chicken melt, Bahn Mi, and smoked pork BBQ with slaw

Tortilla Chips & Salsa | \$4 + \$3 for side of our Provisional Beer Cheese Queso

ENTREES

Chef Salad (GF) | \$12

turkey, cucumbers, carrots, tomatoes, onions, cheddar, over spinach with blackened ranch

Bahn Mi | \$12

smoked pork, pickled cucumbers carrots and onions, smoked mustard aioli, spinach on a sub roll

Mac & Cheese | \$7

with our housemade Provisional beer cheese

Smoked Nachos | \$12

Choice of: pulled pork OR pulled chicken, housemade Provisional beer queso, bbq sauce, tortilla chips

Sweet & Spicy Chicken Melt | \$15

pulled bbq chicken, pineapple & orange house salsa and queso on brioche, with tortilla chips & queso

Slow-Smoked BBQ Platter | \$15

Choice of: pulled pork OR pulled chicken sandwich on brioche with bbq sauce

with choice of 2 sides:

Coleslaw | Mac & Cheese | Baked Beans {with bacon & ground beef} | Applesauce

Smoked Mac Stack | \$12

Choice of: pulled pork OR pulled chicken, with brewers bbq sauce over house mac & cheese

Our bbq is locally sourced, seasoned with house rub and smoked using apple wood

SIDES | \$3 each

Coleslaw | Mac & Cheese | Baked Beans {with bacon & ground beef} | Applesauce

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Please let your server know if you have an allergy so that we can ensure that your food is being prepared with extra attention to accommodate your dietary restrictions.