FACTORY
BY BEER TREE BREW

WOOD FIRED PIZZA

Hand tossed 12 inch and 8 cut. Gluten free crust +$2 & vegan cheese +$3.

FOUR CHEESE • $15
Tomato sauce, mozzarella, provolone, white cheddar, parmesan (gfo, vgo)

THE 'RONI • $17
Tomato sauce, pepperoni, mozzarella, provolone, white cheddar, parmesan (gfo)

MARGHERITA • $17
Tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil (gfo, vgo)

THE NAPLES • $19
Tomato sauce, salami, hot capicola, pepperoni, fresh mozzarella, basil, balsamic glaze (gfo)

WHITE VEGGIE • $17
White garlic sauce, spinach, artichokes, roasted red peppers, tomatoes, mushrooms, mozzarella, provolone, white cheddar (gfo)

DILL PICKLE • $18
White garlic sauce, thinly sliced dill pickles, mozzarella, provolone, white cheddar, fresh dill (gfo)

BUFFALO CHICKEN SPIEDIE PIZZA • $19
Buffalo sauce, Lupo's marinated chicken, bleu cheese crumbles, mozzarella, provolone, white cheddar, scallions (gfo)

SAUSAGE, PEPPER & ONION • $19
Tomato sauce, Pasquale's Italian sausage, roasted red pepper, red onion, mozzarella, provolone, white cheddar, red pepper flakes, honey, fresh parsley (gfo)

BLACK & BLEU • $21
White garlic sauce, shaved steak, bleu cheese, mozzarella, provolone, white cheddar, red onion, cajun seasoning, balsamic glaze, fresh parsley (gfo)

CHICKEN BACON RANCH • $19
White garlic sauce, grilled chicken, mozzarella, provolone, white cheddar, bacon, ranch drizzle, scallions (gfo)

CHICKEN SPEIDIE PIZZA • $16
Sesame seed crust, white garlic sauce, Lupo's marinated chicken, mozzarella, provolone, white cheddar, Lupo's marinade drizzle (gfo, add roasted peppers and onions +$3)

SURF & TURF PIZZA • $22
White garlic sauce, cajun steak, shrimp, sautéed onions, mozzarella, provolone, white cheddar, chimichurri drizzle (gfo)

APPETIZERS

BREWER BITES • $12
House made soft pretzels using spent grain from our brewery, beer cheese sauce

CELLARMAN FRIES • $8
Crispy fries, seasoned salt (vo, gf)

GARLIC PARMESAN FRIES • $10
Cellarman fries tossed in garlic parmesan sauce, shaved parmesan, everything bagel ranch (gf)

LOADED CELLARMAN FRIES • $12
Cellarman fries, beer cheese sauce, bacon, scallions (vo)

CHICKEN SKEWERS • $12
Grilled chicken, onion tanglers, scallions, choice of sauce: mild, medium, hot, garlic parm, mango habanero, IPA honey glaze, Old Bay dry rub, or bbq (gfo)

CRISPY BRUSSELS SPROUTS • $12
Crispy brussels sprouts, bacon, choice of buffalo sauce or IPA honey glaze (gfo, vgo)

CHICKEN WINGS • $16
10 wings, celery and house made bleu cheese, choice of sauce: mild, medium, hot, garlic parm, mango habanero, IPA honey glaze, Old Bay dry rub, or bbq (get 5 wings for $8, gfo)

SPINACH ARTICHOKE DIP • $12
Spinach, artichokes, parmesan cheese, served with tortilla chips (gf)

CRISPY CAULIFLOWER • $13
Fried cauliflower, choice of buffalo sauce or IPA honey glaze, served over arugula, side of bleu cheese

SALADS

House made dressings: Everything Bagel Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Lemon Vinaigrette, Caesar, Honey Mustard, Vegan Avocado Ranch (additional dressings or sauces $.75 each.)

Add grilled or blackened: steak $12, chicken $7, shrimp $8, or tofu $4.

BREWHOUSE SALAD • $14
Mixed greens, cherry tomatoes, cucumbers, cheddar cheese, bacon, black pepper focaccia croutons (vo, gfo)

CAESAR SALAD • $14
Romaine hearts, shaved parmesan, black pepper focaccia croutons, caesar dressing (anchovies available, gfo)

BLACK & BLEU SALAD • $21
Mixed greens, blackened sliced sirloin, cucumbers, crumbly bleu cheese, grape tomatoes, crispy onion straws, balsamic dressing (gfo)

MANDARIN ORANGE SALAD • $14
Mixed greens, dried cranberries, mandarin orange, roasted edamame, feta cheese, honey lemon vinaigrette (vgo, gf)

MORE OPTIONS ON BACK

SANDWICHES

Served with house chips. Substitute side: Cellarman Fries $2, Garlic Parm Fries $3, Loaded Fries $4, Brewhouse Salad or Caesar Salad $4.

STEAK SANDWICH • $18
Shaved sirloin, white cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll (gfo)

BLACK BEAN BURGER • $17
Vegan patty, smashed avocado, tomato, leaf lettuce, garlic aioli, red onion, toasted bun (vgo)

KETTLE CHICKEN • $17
Buttermilk fried chicken breast, coleslaw, dill pickles, leaf lettuce, toasted bun (gfo)

FISH SANDWICH • $17
Beer battered haddock, leaf lettuce, tomato, toasted bun, coleslaw, side of tartar sauce

TURKEY MELT • $16
Shaved turkey, candied bacon, shredded cheddar, sriracha aioli, toasted sourdough (gfo)

CHICKEN CAPRESE SANDWICH • $17
Grilled chicken breast, basil, fresh mozzarella, tomato, garlic aioli, balsamic drizzle, toasted bun (gfo)

BBQ CHICKEN SANDWICH • $17
Barbeque grilled chicken, coleslaw, pickled red onions, toasted bun

CAESAR WRAP • $17
Grilled chicken, romaine, parmesan cheese, caesar dressing, grilled flour tortilla (gfo)

BUFFALO CHICKEN WRAP • $17
Crispy chicken tossed in buffalo sauce, spring mix, tomato, celery, bleu cheese crumbles, grilled jalapeño flour tortilla (gfo)

BURGERS

Served with house chips. Substitute side: Cellarman Fries $2, Garlic Parm Fries $3, Loaded Fries $4, Brewhouse Salad or Caesar Salad $4.

FACTORY BURGER • $18
8oz beef burger, cheddar, bacon tomato jam, lettuce, onion tanglers, toasted bun (gfo)

COWBOY BURGER • $19
8oz beef burger, onion tanglers, cheddar, bacon, bbq sauce, toasted bun (gfo)

SMASH-A-CADO BACON BURGER • $19
8oz beef burger, smashed avocado, lettuce, tomato, bacon, mayo, swiss cheese, pickles, toasted bun (gfo)

MUSHROOM GARLIC BURGER • $18
8oz beef burger, sautéed garlic, mushrooms, onions, lettuce, tomato, garlic aioli, toasted bun (gfo)

LOADED FRY BURGER • $20
8oz beef burger, fries, beer cheese, bacon, sriracha aioli, lettuce, tomato, toasted bun (gfo)

BOWLS

Add grilled or blackened: steak $12, chicken $7, shrimp $8, or tofu $4.

MAC & CHEESE • $12
Cavatappi pasta, creamy cheese sauce, buttered panko bread crumb topping (add bacon +$2)

ORECCHIETTE ALA VODKA • $16
Orecchiette pasta, house made tomato vodka sauce, shaved parmesan

FIESTA BOWL • $18
Choice of plain or blackened chicken, white rice, roasted corn medley, black beans, pico de gallo, tortilla chips, cheddar cheese, sriracha aioli drizzle, avocado (gfo, vgo)

GREEK BOWL • $18
White rice, grape tomatoes, cucumbers, red onion, feta cheese, kalamata olives, grilled chicken, drizzled with tzatziki

STEAK CHIMICHURRI BOWL • $23
Cilantro lime rice, pickled onions, black beans, arugula, grape tomatoes, avocado, tenderloin tips, drizzle of chimichurri (gfo)

CHICKEN & BISCUIT OVER MASH • $19
Red skin mashed potatoes, shredded chicken, chicken gravy, diced celery, carrots, onions, topped with a biscuit

SIDES

SAUTÉED SPINACH (V, GF) • $4

SIDE SALAD • $7
Brewhouse or Caesar

MAC & CHEESE • $7

CRISPY BRUSSELS SPROUTS • $7

CRISPY CAULIFLOWER • $7

ROASTED CORN MEDLEY • $5

At Beer Tree Brew Co, we're more than the beer we brew; we're a community. Since 2017, we've worked to find the best quality ingredients and the best folks we can to bring you the best beer and experiences.

Welcome to Factory! Opened as our second location in November of 2020, this is home to our 20-barrel brewing system and our primary production and packaging facility for all Beer Tree brews. Our two story building features a beer hall downstairs, open concept restaurant upstairs with a wood fired pizza oven and a 3500 sq ft deck. Equipped with 24 tap lines, we can assure you we'll keep the good times flowing!

vo = vegetarian optional, vg = vegan, vgo= vegan optional, gf = gluten free, gfo = gluten free optional
20% gratuity added for parties of 8 or more | Maximum of 4 separate checks per party Consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness. Our pizza is prepared in a wood fire oven, due to the nature of this style of cooking the crust often shows some char. **Allergy Warning:** Menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES