

FACTORY

BY BEER TREE BREW

WOOD FIRED PIZZAS

Hand-tossed 12 inch and 8 cut. Gluten free crust & Parlor City Vegan cheese available.

FOUR CHEESE (V) • 13

Tomato sauce, cheddar, provolone, mozzarella, pecorino romano

THE 'RONI 15

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

CAPRICCIOSA • 16

Tomato sauce, shiitake mushrooms, artichokes, prosciutto, fresh mozzarella, pecorino romano

MARGHERITA (V) • 16

Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil

THE NAPLES • 17

Tomato sauce, Buffalo, NY-sourced soppressata, hot capicola & pepperoni, fresh mozzarella, basil, balsamic reduction

BOMBER • 16

Tomato sauce, chorizo sausage, green olives, roasted fennel, Kutik's wild flower honey, fresh mozzarella, grated mozzarella

CHICKEN PESTO • 18

Basil pine nut pesto, grilled chicken, roasted red peppers, mozzarella, provolone, parmesan

WHITE VEGGIE (V) • 14

White garlic sauce, spinach, artichokes, roasted red peppers, tomatoes, shiitake mushrooms, mozzarella, provolone

VEGAN CHORIZO (VE) • 17

Tomato sauce, vegan chorizo, Parlor City vegan mozzarella, caramelized onions

CRAB • 21

Buttery garlic sauce, blue crab, Old Bay seasoning, red bell peppers, scallions, mozzarella, provolone

DILL PICKLE (V) • 17

White garlic sauce, thinly sliced dill pickles, provolone, mozzarella cheese, fresh dill

BUFFALO CHICKEN • 18

Buffalo sauce, chicken, blue cheese crumbles, mozzarella, provolone, scallions

APPETIZERS

BREWER BITES (V) • 11

House-made soft pretzels using spent grain from our brewery, beer cheese sauce

CELLARMAN FRIES • 7

Crispy fries, smoked salt, bacon aioli

LOADED CELLARMAN FRIES • 10

Cellarman fries, beer cheese sauce, bacon, scallions

BUFFALO CAULIFLOWER (V/VEO) • 12

Fresh cauliflower, buffalo wing sauce, house-made blue cheese sauce or house-made vegan blue cheese sauce

CAJUN JACKFRUIT EGG ROLL (VE) • 12

Cajun jackfruit, roasted corn, peppers, onions, black beans and vegan mozzarella in a crispy vegan egg roll wrapper served with vegan chipotle ranch

IPA GLAZED CHICKEN SKEWERS • 11

Grilled chicken, IPA honey glaze, crispy onion straws

BACON MAC & CHEESE • 11

Orecchiette pasta, beer cheese sauce, hickory smoked bacon, topped with buttery cracker crumbles

SALADS

Add grilled or blackened: locally sourced steak 7, chicken 7, salmon 11, or tofu 4.

House-made dressings: Everything Bagel Ranch, Cascade Blue Cheese, Balsamic Vinaigrette, Kutik's Honey Lemon Vinaigrette. Add any of our house-made dressings or sauces to your order .50 (no extra dressing charge for salads).

THE BREWHOUSE SALAD (VO) • 12

Mixed greens, cherry tomatoes, cheddar cheese, black pepper croutons, bacon, cucumbers

KALE AND QUINOA SALAD (V) • 14

Baby kale, quinoa, chickpeas, carrots, roasted peppers, wood fired tomatoes, candied walnuts, avocado dressing

CAESAR • 14

Romaine hearts, shaved parmesan, black pepper focaccia croutons, house-made Caesar dressing (anchovies available)

ITALIAN CHOPPED SALAD • 14

Mixed greens, cubed provolone, chickpeas, tomatoes, prosciutto, artichokes, Kutik's Honey Lemon Vinaigrette

SOUTHWESTERN SALMON SALAD • 19

Grilled salmon, sweet corn, tomatoes, cucumbers, red onions, black beans, bell peppers

MORE OPTIONS ON BACK

SANDWICHES

Served with Old Bay seasoned house-cut chips and a dill pickle spear. Substitute Cellarman Fries, side Brewhouse Salad, or side Caesar Salad 1.5. Add smokehouse bacon to any sandwich 3. Gluten free substitutions available.

FACTORY BURGER • 16

8oz locally sourced hand-pressed burger, cheddar, bacon tomato jam, red leaf lettuce, onion straws, Kaiser roll (substitute vegetarian black bean chipotle burger)

BLACK BEAN BURGER (V) • 16

Sliced avocado, tomato, leaf lettuce, vegan aioli, Kaiser roll

STEAK SANDWICH • 16

Locally sourced shaved sirloin, horseradish cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll

KETTLE CHICKEN • 15

Buttermilk fried chicken breast, greek yogurt slaw, dill pickles, red leaf lettuce, ciabatta roll

GRILLED VEGETABLE NAPOLEON (VE) • 14

Eggplant, onion, zucchini, peppers, portobello, vegan garlic aioli, ciabatta roll

SHRIMP WRAP • 17

Shrimp salad, sliced avocado, arugula, sliced tomato, tomato basil tortilla wrap

FISH SANDWICH • 15

Beer battered haddock, kaiser roll, side of tarter sauce & Greek yogurt coleslaw

ENTREES

ORECCHIETTE ALA VODKA (V) • 14

Orecchiette pasta, tomato vodka sauce, grated romano (add chicken 7)

WILLET HOP & GRAIN STEAK • 26

Locally sourced Willet Hop & Grain beef cut of the week, served with garlic herb butter, choice of one side: sautéed spinach, wild grain bowl, or fries

VEGAN WILD GRAIN BOWL (VE) • 23

Vegan chorizo, Parlor City Vegan queso fresco, corn, peppers, onion, black beans, avocado, wild grains (quinoa, barley, wild rice, wheat berries), kale

SIDES

SMALL WILD GRAIN BOWL • 4

Quinoa, barley, wild rice, wheat berries, corn, black beans

SAUTÉED SPINACH • 4

SIDE BREWHOUSE SALAD • 4

SIDE CAESAR SALAD • 4

DESSERT

Check with your server for our rotating menu of beer-inspired house-made desserts!

LOVED YOUR MEAL? Thank our hard working kitchen crew with a nice, cold after-shift round of brews! • 12

V = vegetarian, VE = vegan, VO = vegetarian optional, VEO = vegan 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.*

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES

NON-BEER MENU

WINE

All wine is a 6oz pour

HAZLITT RED CAT • 5

Seneca Lake, 8.5% sugar

A sweet sangria-style taste that finishes with a tangy mouth-watering bite.

FULKERSON PINK MOSCATO • 5.75

Seneca Lake, 6.5% Sugar

Sweet with a distinct nose of strawberry followed by pineapple and guava.

FULKERSON DIAMOND • 4.25

Seneca Lake, 6% sugar

A burst of fresh citrus-driven green grape flavors with a hint of pineapple.

SHELDRAKE DRY RIESLING • 5.50

Cayuga Lake, 0.7% sugar

Dominantly floral, highlights nose of lavender and lime, with a lemon/mandarin finish

DAMIANI MC2 • 6.50

Seneca Lake

Juicy blackberry, blueberry, and plum with notes of red currant, bay leaf and tobacco.

THOUSAND ISLANDS PINOT GRIGIO • 6

Elegant citrus aroma with a subtle lemon flavor, followed by notes of melon.

THOUSAND ISLANDS CHARDONNAY • 6

Aroma of butter and coconut followed by crisp flavors of apple and vanilla.

THOUSAND ISLANDS CAB SAUV • 6

Aroma of tobacco and leather with flavors of black pepper and raspberry.

NON-ALCOHOLIC

FOUNTAIN BEVERAGES • 3

(FREE REFILLS)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Crush, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade

TROPICANA ORANGE JUICE • 3

TROPICANA APPLE JUICE • 3

FACTORY

BY BEER TREE BREW

LUNCH SPECIALS

TUESDAY – FRIDAY • 11AM – 2PM

PICK ONE • 10

Turkey Club

Four Cheese Pizza

Kale & Quinoa Salad*

Caesar Salad*

Italian Chopped Salad*

Brewhouse Salad*

COMBO • 10

Half Turkey Club & Half Caesar Salad

or Half Brewhouse Salad

*Add grilled or blackened: locally sourced
steak 7, chicken 7, salmon 11, or tofu 4

FACTORY

BY BEER TREE BREW

KIDS MENU

AGES 10 & UNDER

PICK TWO · 8

CHOOSE ONE MAIN:

Burger

Chicken Tenders

Grilled Cheese

Grilled Chicken

CHOOSE ONE SIDE:

Mandarin Oranges

Fries

Chips

CHEESE PIZZA · 8

PEPPERONI PIZZA · 8

FACTORY

BY BEER TREE BREW

SUNDAY BRUNCH

WOOD FIRED PIZZAS

Hand-tossed 12 inch and 8 cut. Gluten free crust & Parlor City vegan cheese available.

SMOKED SALMON • 17

Boursin cheese, sliced smoked salmon, shaved red onion, capers, crème fraiche

PROPER PROSCIUTTO • 16

Prosciutto, sliced potatoes, spinach, provolone, mozzarella, farm fresh eggs

VEGAN BRUNCH (VE) • 16

Vegan chorizo, tofu scramble, potatoes, roasted red peppers, Parlor City mozzarella, scallions, fresh black pepper

BACON EGG & CHEESE • 15

Bacon, scrambled farm fresh egg, cheddar cheese, scallions

SIDES

POTATO HASH • 4

APPLEWOOD SMOKED BACON • 3

FRESH BAKED MUFFIN • 4

TOASTED BAGUETTE WITH HOUSE-MADE STRAWBERRY JAM • 4

FISHERS ISLAND OYSTERS A LA CARTE • 3

BACON FLIGHT • 14

Cherrywood, candied applewood and hickory thick-sliced smoked bacon, red chili pepper jam, apple gastrique

EVERYTHING BAGEL PRETZEL BITES (V) • 11

Spent grain pretzels, everything bagel seasoning, whipped cream cheese dip

AVOCADO TOAST (V) • 9

Toasted baguette, avocado, everything bagel seasoning, fresh house-made pico, pickled red onion (add farm fresh fried egg 2)

GREEK YOGURT PARFAIT (V) • 6

Plain greek yogurt, seasonal fruit, house-made spent grain granola

WILD GRAIN BREAKFAST BOWL (VEO) • 12

Wild grains (quinoa, barley, wild rice, wheat berries), black beans, corn, avocado, farm fresh egg, fresh house-made pico, cilantro

CRÈME BRULEE FRENCH TOAST (V) • 14

Sourdough bread soaked in a rich vanilla bean custard, finished with sliced strawberries, maple syrup and caramelized sugar

BRUNCH BURRITO • 13

Chorizo, scrambled farm fresh eggs, black beans, cheddar cheese, pickled onion, house-made pico, side potato hash (add avocado 2)

VEGAN BRUNCH BURRITO (VE) • 14

Vegan chorizo, tofu scramble, Parlor City cheese, black beans, pickled red onion, house-made pico, side potato hash (add avocado 2)

BREAKFAST BURGER (VO) • 14

Fresh brisket burger, fried farm fresh egg, bacon, arugula, Tabasco ketchup, cheddar cheese, side potato hash

STEAK & EGG BREAKFAST SANDWICH • 15

Sliced tenderloin, arugula pumpkin seed pesto, fried farm fresh egg, cheddar cheese, ciabatta roll, side potato hash

CHICKEN & WAFFLE SANDWICH • 14

Buttermilk fried chicken, peppered bacon, maple syrup, served between two fluffy waffles, side potato hash

STEAK & EGGS • 24

Locally sourced Willet Hop & Grain 8oz strip steak served with two fried eggs and potato hash

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20% gratuity added for parties of 8 or more • Maximum of 4 separate checks per party

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**BRUNCH MENU AVAILABLE
SUNDAY ONLY · 10AM – 2:30PM**

FACTORY

BY BEER TREE BREW

BRUNCH BEVERAGES

CRAFT BREW SHANDIES

BLUEBERRY SHANDY • 8

Juicy New England IPA, lemonade, house-made blueberry simple syrup

ORANGE MANGO SHANDY • 8

Hugh Hefe, orange juice, lemonade, splash of mango syrup

RASPBERRY SHANDY • 8

Raspberry Jammin', lemonade, house-made raspberry simple syrup

FACTORY COCKTAILS

MIMOSA • 6

Champagne, orange juice

BEERMOSA • 6

Juicy New England IPA, orange juice

CIDERMOSA • 6

Awestruck Hibiscus Ginger hard cider, orange juice

BLOODY MARY • 8

Vodka, house-made mix, loaded garnish

SHUCKING MARY • 25

More vodka, more house-made mix, loaded garnish, surrounded by Fishers Island oysters on ice

NON-ALCOHOLIC

BEER TREE CUSTOM ROASTED COFFEE • 3.5

Cream, oat milk and/or sugar by request

HOT TEA • 3

ORANGE JUICE • 3

APPLE JUICE • 3

FOUNTAIN BEVERAGES • 3

(FREE REFILLS)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Crush, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade

**BRUNCH MENU AVAILABLE
SUNDAY ONLY · 10AM – 2PM**

FACTORY

BY BEER TREE BREW

SUNDAY BRUNCH

KIDS MENU

AGES 10 & UNDER

**SCRAMBLED FARM FRESH
EGGS AND BACON • 7**

FRENCH TOAST STICKS • 7

WAFFLES • 6

FRESH FRUIT CUP • 5