

# FOOD MENU

## APPETIZERS & SHAREABLES

**GIANT PRETZELS** ..... 13

- house-made spent grain pretzel (v), choice of flavor:
- salt with beer cheese & stone ground mustard
  - cinnamon with sweet cream cheese & hot honey
  - salt & vinegar with pesto aioli
  - garlic parm with spicy mayo

**DTBT FRIES** ..... 7

crispy fries with garlic aioli (v, gf)

**UPGRADED FRIES** ..... 8

- same crispy fries with your choice of flavor:
- truffle fries with pesto aioli
  - buffalo parm fries with blue cheese or ranch
  - nashville hot fries with sliced pickles
  - old bay with fries special sauce
  - sweet potato fries with vegan chipotle ranch
  - add bacon bits to any fries \$2

**BREWTIME** ..... 10

crispy dtbt fries, cheddar cheese curds, vegetarian gravy, scallions (gfo, vo, add bacon bits \$2)

**CRISPY TOFU** ..... 9

panko crusted buffalo tofu with vegan blue cheese (ve)

**CHICKEN WINGS** ..... 13

10 wings served with celery and blue cheese or ranch, choice of flavor: buffalo, dr pepper bbq, garlic parm, sweet chili, or nashville hot

**PESTO FLATBREAD** ..... 13

crisp flatbread topped with pesto and fresh mozzarella (v, add chicken for \$7)

**CRAB RANGOON FLATBREAD** ..... 16

crisp flatbread topped with crab rangoon spread, sweet and sour sauce, green onions, and fried wonton strips

**BBQ CHEESESTEAK FLATBREAD** ..... 15

crisp flatbread topped with shaved prime rib, onions, bbq sauce, and cheddar

## SANDWICHES, ETC.

sandwiches served with house-cut salt & vinegar chips and a pickle • substitute dtbt fries \$2, side brewhouse salad \$3, side caesar salad \$4  
salad dressings: everything bagel ranch, vegan chipotle ranch, blue cheese, balsamic vinaigrette, honey lemon vinaigrette

**BREWERS BURGER** ..... 17

8oz locally sourced hand-pressed burger, caramelized onions, pepper jack cheese, bacon, leaf lettuce, garlic aioli, kaiser roll (gfo)

**DOUBLE SMASH BURGER** ..... 17

two 4oz locally sourced hand-smashed beef patties, american cheese, tomato, lettuce, onion, special sauce (gfo)

**NASHVILLE HOT CHICKEN SANDWICH** ..... 15

crispy fried chicken tossed in Nashville hot sauce, sliced pickles, ciabatta roll (get it on a waffle for \$2)

**PRIME RIB BAGUETTE** ..... 17

slow roasted prime rib, garlic aioli, shaved parmesan, arugula, toasted baguette

**BLACK BEAN BURGER** ..... 15

black bean burger, avocado, sliced tomatoes, roasted garlic aioli, leaf lettuce, kaiser roll (v, gfo)

**GRILLED CHICKEN PESTO** ..... 15

grilled chicken, basil pesto, sliced tomato, fresh mozzarella, ciabatta roll (gfo)

**PASTRAMI ON RYE** ..... 16

thinly sliced pastrami with swiss cheese and spicy mustard on grilled marble rye

**BBQ JACKFRUIT SANDWICH** ..... 16

roasted bbq jackfruit, grilled pineapple ring, vegan coleslaw, ciabatta roll (ve, gfo)

**SHRIMP TACOS (2 PER ORDER)** ..... 14

grilled shrimp, pineapple pico, coleslaw, sweet chili sauce, choice of grilled flour or corn tortillas

**CAESAR SALAD** ..... 13

chopped romaine, shaved parmesan, focaccia croutons, house-made caesar dressing (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, gfo)

**COBB SALAD** ..... 14

mixed greens, hard boiled egg, tomatoes, bacon, blue cheese, avocado (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, gf)

**BREWHOUSE SALAD** ..... 12

mixed greens, cherry tomatoes, cucumbers, red onion, cheddar cheese, croutons, bacon (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, vo, gfo)

**SEASONAL SALAD** ..... 14

mixed greens, mixed berry vinaigrette, fresh mozzarella, cherry tomatoes, grilled pineapple (add chicken \$7, shrimp \$9, tofu \$4, vo, gfo)

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional  
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness  
allergy warning: menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.  
PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING

# NON-BEER DRINKS

## CRAFT COCKTAILS \$9

### SANGTREEA

pear brandy, Red Cat wine, orange juice, simple syrup, macerated berries, topped with Beer Tree Pure Tree hard seltzer, orange, lemon, lime and cherry garnish

### ESPRESSO MARTINI

house made espresso, Arrowood Farms vodka, raspberry liqueur, simple syrup, orange bitters, espresso bean garnish

### WHITE TREES

house-made espresso, oat milk, Black Button vodka, simple syrup

### NYS OLD FASHIONED

muddled orange and maraschino cherries, Arrowood Farms bourbon, simple syrup, angostura bitters

### BLUEBERRY FIZZ

One Foot Cock gin, house-made blueberry simple syrup, seltzer water

### CUCUMBER GIMLET

Finger Lakes gin, muddled cucumbers, lime juice, simple syrup, seltzer water

## MOCKTAILS \$5

### ADD ANY HOUSE LIQUOR FOR \$4

### CHERRY VANILLA COKE

grenadine, vanilla syrup, cola, cherry garnish

### SHIRLEY GINGER

grenadine, lemon juice, ginger ale, lemon garnish

### BERRY SMASH

macerated berries, honey, lemon juice, seltzer water, lemon garnish

### PINEAPPLE COBLER

macerated berries, pineapple juice, seltzer water, lemon garnish

## WINE LIST

**RED CAT** ..... 6  
Hazlitt | sweet red

**FULKERSON DIAMOND** ..... 6  
Fulkerson | sweet white

**MOSCATO** ..... 6  
Swedish Hill | semi-sweet white

**DRY RIESLING** ..... 7.5  
Sheldrake | medium-dry white

**PINOT GRIGIO** ..... 7  
Swedish Hill | dry white

**CHARDONNAY** ..... 7  
Lamoreaux Landing | dry white

**DRY ROSÉ** ..... 7.5  
Sheldrake | dry rosé

**MC2** ..... 8  
Damiani | dry red blend

**CABERNET SAUVIGNON** ..... 8  
Brotherhood | dry red

## SODA & JUICE

**FOUNTAIN BEVERAGES** ..... 3  
free refills  
• pepsi  
• diet pepsi  
• sierra mist  
• ginger ale  
• dr pepper  
• lemonade  
• unsweetened iced tea  
• tonic water

**ORANGE JUICE** ..... 3

**APPLE JUICE** ..... 3

**CRANBERRY JUICE** ..... 3

**PINEAPPLE JUICE** ..... 3

• PROUDLY BREWING BATCH COFFEE •

# CAFE DRINKS

## SIGNATURE LATTES

MORNING TIMBER SPICED MAPLE LATTE .....	4.65   5.25   5.45
BROWN SUGAR CINNAMON LATTE .....	4.65   5.25   5.45
CARAMEL MACCHIATO .....	4.65   5.25   5.45
CHOCOLATE ORANGE LATTE .....	4.65   5.25   5.45
ICED HONEY LATTE .....	4.65   5.25   5.45
ICED INDIGO TEA LATTE (SEASONAL) .....	4.65   5.25   5.45

## HOT DRINKS

COFFEE .....	2.65   2.95   3.25
COFFEE IN-HOUSE ONLY (FREE REFILLS) ...	3
POUR OVER .....	5
CAFE AU LAIT .....	3.35   3.65   3.95
HOT TEA .....	2.95   3.25   3.45
english breakfast, earl grey, citrus & ginkgo, ginger & lemon, cinnamon spice, or peppermint	
TEA LATTE .....	4.65   4.95   5.25
CHAI LATTE .....	4.95   5.25   5.35
MATCHA LATTE .....	4.25   4.95   5.25
GOLDEN MILK LATTE ...	4.25   4.95   5.25
HOT CHOCOLATE .....	3.45   3.95   4.45
KIDS HOT CHOCOLATE .....	2.45

## COLD DRINKS

COLD BREW .....	3.95   4.45   4.95
NITRO COLD BREW .....	4.95   5.25   5.95
ICED TEA .....	3.45   3.95   4.35
black, green, or indigo	

## ESPRESSO (DECAF AVAILABLE)

DOUBLE SHOT .....	2
QUAD SHOT .....	3
SINGLE ORIGIN DOUBLE SHOT .....	3
SINGLE ORIGIN QUAD SHOT .....	4
MACCHIATO .....	3.75
CORTADO .....	4
CAPPUCCINO .....	4.5
AMERICANO .....	3.45   3.65   3.95
LATTE .....	3.95   4.65   4.95
MOCHA .....	4.50   5   5.25
regular or white	

## ADD-ONS

+ DOUBLE ESPRESSO SHOT .....	2
+ HOUSE-MADE SYRUP .....	1
morning timber spiced maple, brown sugar cinnamon	
+ FLAVOR .....	.75
vanilla, hazelnut, caramel, mocha, white mocha, sugar-free vanilla, sugar-free caramel, simple syrup	

# BRUNCH MENU

<b>YOGURT PARFAIT</b> .....	<b>6</b>
vanilla greek yogurt, house-made spent grain granola, mixed berries (v)	
<b>AVOCADO TOAST</b> .....	<b>9</b>
toasted baguette, avocado, pineapple pico, pickled red onion, everything bagel seasoning (add fried egg \$2, v)	
<b>GIANT CINNAMON PRETZEL</b> .....	<b>13</b>
house-made spent grain cinnamon sugar pretzel with sweet cream cheese sauce and hot honey (v)	
<b>OPEN-FACED BAGEL SANDWICH</b> .....	<b>14</b>
toasted house-made everything bagel topped with ham, swiss cheese, and a fried egg (gfo)	
<b>BAGUETTE SANDWICH</b> .....	<b>12</b>
bacon, cheddar cheese, fried egg, arugula, toasted baguette, served with breakfast potatoes (vo, gfo)	
<b>BREWTINE BRUNCH BOWL</b> .....	<b>14</b>
breakfast potatoes topped with vegetarian gravy, cheese curds, fried egg, and scallions (add bacon \$2, vo)	
<b>BRUNCH CUBAN FLATBREAD</b> .....	<b>12</b>
crisp flatbread topped with stone ground mustard, ham, swiss cheese, pickles, and a fried egg	

<b>BRIOCHE FRENCH TOAST</b> .....	<b>13</b>
vanilla bean french toast custard, brioche bread, topped with powdered sugar, side of mixed berries and NYS maple syrup (v)	
<b>BUFFALO TOFU WRAP</b> .....	<b>13</b>
crispy buffalo tofu, vegan cream cheese, avocado, cherry tomatoes, arugula, spinach wrap, side of breakfast potatoes (ve)	
<b>BRUNCH BURGER</b> .....	<b>17</b>
locally sourced hand-pressed burger, fried egg, bacon, cheddar cheese, garlic aioli, kaiser roll, served with breakfast potatoes (gfo)	
<b>STEAK &amp; EGG SANDWICH</b> .....	<b>16</b>
shaved prime rib, pepperjack cheese, fried egg, arugula, toasted ciabatta, served with breakfast potatoes (gfo)	
<b>CHICKEN &amp; WAFFLE SANDWICH</b> .....	<b>16</b>
Fried chicken, pepper jack cheese, pickle chips, and spicy mayo sandwiched between two belgian waffles	

## BRUNCH DRINKS

<b>BEER-MOSA</b> .....	<b>8</b>
juicy Beer Tree Brew new england ipa, orange juice	
<b>CIDER-MOSA</b> .....	<b>8</b>
Awestruck hard cider, orange juice	
<b>MIMOSA</b> .....	<b>6</b>
champagne, orange juice	
<b>MIMOSA TOWER</b> .....	<b>50</b>
88 ounces of champagne and orange juice	
<b>BOTTOMLESS MIMOSAS</b> .....	<b>22</b>
champagne with choice of juice	
<b>MIMOSA FLIGHT</b> .....	<b>15</b>
orange juice, cranberry juice, mimosa sunrise, cider-mosa	
<b>BLOODY MARY</b> .....	<b>8</b>
Black Button vodka, house-made mix, celery, lemon, lime, Tajin rim	
<b>LOADED BLOODY MUG</b> .....	<b>24</b>
Black Button vodka, house-made mix, grilled shrimp, buffalo chicken wings, crispy bacon, mini Giant pretzel, celery, lemon, lime, side of beer cheese & blue cheese	

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional  
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness  
**allergy warning:** menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.  
**PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING**