

FOOD MENU

APPETIZERS

<p>GIANT PRETZEL 13 house-made spent grain pretzel with beer cheese and spicy mustard (v)</p> <p>GIANT CINNAMON PRETZEL 13 house-made spent grain cinnamon sugar pretzel with sweet cream cheese sauce and hot honey (v)</p> <p>DTBT FRIES 7 crispy fries, roasted garlic aioli (v, gf, add truffle salt for \$1)</p>	<p>BREW-TIME 10 crispy fries, cheddar cheese curds, vegetarian gravy, scallions (gf, vo, add bacon for \$2)</p> <p>CRISPY TOFU 9 panko crusted buffalo tofu with vegan blue cheese (ve)</p> <p>CHICKEN WINGS 14 served with celery and blue cheese or ranch, choice of sauce: buffalo, bbq, lemon pepper, garlic parm, or nashville hot</p>
--	--

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 ranch, blue cheese, balsamic vinaigrette, honey lemon vinaigrette

<p>PASTRAMI ON RYE 16 thinly sliced pastrami with swiss cheese and spicy mustard on grilled marble rye</p> <p>BREWERS BURGER 16 locally sourced hand-pressed burger, caramelized onions, pepperjack cheese, bacon, leaf lettuce, kaiser roll (gfo)</p> <p>NASHVILLE HOT CHICKEN SANDWICH 15 crispy fried chicken breast tossed in Nashville hot sauce, sliced pickles, ciabatta roll</p> <p>PRIME RIB BAGUETTE 17 slow roasted prime rib, garlic aioli, shaved parmesan, arugula</p> <p>BLACK BEAN BURGER 15 spicy black bean burger, avocado, sliced tomatoes, roasted garlic aioli, leaf lettuce, kaiser roll (v, gfo)</p> <p>GRILLED CHICKEN PESTO 15 grilled chicken, basil pesto, sliced tomato, fresh mozzarella, ciabatta roll (gfo)</p>	<p>ROASTED JACKFRUIT CIABATTA 16 Italian inspired roasted jackfruit, shaved fennel, house-made bbq sauce, vegan mayo, sliced tomato, arugula (ve, gfo)</p> <p>SHRIMP TACOS (2 PER ORDER) 14 grilled shrimp, spicy 'slaw, pico, choice of grilled flour or corn tortillas</p> <p>CAESAR SALAD 13 chopped romaine, shaved parmesan, focaccia croutons, house-made caesar dressing (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, gfo)</p> <p>COBB SALAD 14 mixed greens, hard boiled egg, tomatoes, bacon, blue cheese, avocado (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, gf)</p> <p>BREWHOUSE SALAD 12 mixed greens, tomatoes, cucumbers, shredded cheese, croutons, bacon (add chicken \$7, shrimp \$9, crispy buffalo tofu \$4, vo, gfo)</p>
---	---

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 Botton vodka, simple syrup

ADULT BUTTER BEER

vanilla syrup, 1911 bourbon, topped with a Beer Tree Pilsner

MORNING TIMBER TODDY

Morning Timber spiced maple syrup, Arrowood Farms bourbon, hot water, lemon wheel garnish

NYS OLD FASHIONED

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

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 COBBLER

macerated berries, pineapple juice, seltzer water, lemon garnish

WINE LIST

HAZLITT RED CAT 6

Seneca Lake | sweet red

FULKERSON DIAMOND 6

Seneca Lake | sweet white

SWEDISH HILL MOSCATO 6

Seneca Lake | semi-sweet white

SHELDRAKE DRY RIESLING 7.5

Cayuga Lake | medium-dry white

SWEDISH HILL PINOT GRIGIO 7

Cayuga Lake | dry white

LAMOREAUX LANDING CHARDONNAY... 7

Seneca Lake | dry white

SHELDRAKE DRY ROSÉ 7.5

Cayuga Lake | dry rosé

DAMIANI MC2 8

Seneca Lake | dry red blend

BROTHERHOOD CABERNET SAUV 8

Washingtonville | dry red

SODA & JUICE

FOUNTAIN BEVERAGE 3

pepsi, diet pepsi, sierra mist, ginger ale, lemonade, tonic water (free refills)

ORANGE JUICE 3

APPLE JUICE 3

CRANBERRY JUICE 3

PINEAPPLE JUICE 3

CAFE DRINKS

SIGNATURE LATTES

MORNING TIMBER SPICED MAPLE	4.65		5.25		5.45
BROWN SUGAR CINNAMON	4.65		5.25		5.45
CARAMEL MACCHIATO	4.65		5.25		5.45
PEPPERMINT TEA LATTE (SEASONAL)	4.65		5.25		5.45
CHOCOLATE ORANGE 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
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	

• SERVED FROM 8AM-11AM •

CAFE EATS

FRENCH BAGUETTE	4
GLUTEN-FREE BAGUETTE	5
CIABATTA	4
BAGEL (ROTATING)	4
GLUTEN-FREE PLAIN BAGEL	5
BREAKFAST BAGUETTE	9
toasted house-made baguette, bacon, sharp cheddar cheese, two fried eggs, arugula (vo, gfo)	
BAGEL SANDWICH	8
toasted house-made plain or everything bagel, sausage, sharp cheddar cheese, fried egg (vo, gfo)	
CIABATTA SANDWICH	8
toasted house-made ciabatta, fried eggs, avocado spread, leaf lettuce, tomato (veo)	
HOUSE-MADE BAGEL	4
toasted house-made plain or everything bagel (ve, plain gluten free bagel \$5)	
+ cream cheese	1
+ vegan cream cheese	2
+ peanut butter75
+ house-made jam75
YOGURT PARFAIT	6
vanilla greek yogurt, house-made granola, mascerated berries (v)	

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

BRUNCH MENU

<p>AVOCADO TOAST 9 toasted baguette, avocado, everything bagel seasoning, fresh house-made pico, pickled red onion (add fried egg \$2, v)</p> <p>GIANT CINNAMON PRETZEL 13 house-made spent grain cinnamon sugar pretzel with sweet cream cheese sauce and hot honey (v)</p> <p>YOGURT PARFAIT 6 vanilla greek yogurt, house-made spent grain granola, fresh berries (v)</p> <p>FLATBREAD 12 sliced prosciutto, goat cheese, fig jam, fried egg</p> <p>BRUNCH BURGER 16 farm raised Willet Hop & Grain hand-pressed burger, fried egg, bacon, cheddar cheese, garlic aioli, kaiser roll, served with breakfast potatoes (gfo)</p> <p>BAGUETTE SANDWICH 12 bacon, cheddar cheese, fried egg, arugula, toasted baguette, served with breakfast potatoes (vo, gfo)</p>	<p>STEAK & EGG SANDWICH 16 shaved prime rib, pepperjack cheese, fried egg, arugula, toasted ciabatta, served with breakfast potatoes</p> <p>OPEN-FACED BAGEL SANDWICH 14 toasted house-made everything bagel topped with ham, swiss and sunny side up egg (gfo)</p> <p>TOFU SCRAMBLE WRAP 12 tofu scramble, vegan cream cheese, avocado, tomato, spinach flour wrap, served with breakfast potatoes (v, ve)</p> <p>BRIOCHE FRENCH TOAST 14 vanilla bean french toast batter, brioche bread, topped with strawberries and blueberries, served with a side of local pure maple syrup (v)</p> <p>BREWLINE BREAKFAST BOWL 14 breakfast potatoes topped with vegetarian gravy, cheese curds, fried egg, bacon bits, scallions (vo)</p>
---	--

BRUNCH DRINKS

<p>MIMOSA 6 champagne, orange juice</p> <p>MIMOSA TOWER 50 more champagne, more orange juice</p> <p>MIMOSA FLIGHT 15 orange juice, mimosa sunrise, and rotating seasonal</p> <p>BOTTOMLESS MIMOSAS 22 champagne with choice of juice</p>	<p>BEER-MOSA 8 juicy new england ipa, orange juice</p> <p>CIDER-MOSA 8 Awestruck hard cider, orange juice</p> <p>BLOODY MARY 10 vodka, house-made mix</p> <p>BLOODY MARY 15 vodka, house-made mix</p>
--	---

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

PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING