

FACTORY

BY BEER TREE BREW

WOOD FIRED PIZZA

Hand tossed 12 inch and 8 cut. Gluten free crust +\$2 & vegan cheese +\$1.

FOUR CHEESE • 15

Tomato sauce, cheddar, provolone, mozzarella, pecorino romano (vgo)

THE 'RONI • 17

Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano

MARGHERITA • 17

Tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil (vgo)

THE NAPLES • 19

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

CHICKEN PESTO • 19

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

WHITE VEGGIE • 17

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

DILL PICKLE • 18

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

BUFFALO CHICKEN • 19

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

SAUSAGE, PEPPER & ONION • 19

Tomato sauce, Pasquale's Italian sausage, roasted red pepper, red onion, mozzarella, red pepper flakes, honey, fresh parsley

BLACK & BLEU • 21

White garlic sauce, shaved local Willet Hop & Grain steak, bleu cheese, mozzarella, red onion, cajun seasoning, balsamic glaze, fresh parsley

CHICKEN BACON RANCH • 19

White garlic sauce, grilled chicken, mozzarella, cheddar, bacon, chipotle ranch drizzle, scallions

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, shredded 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)

MAC & CHEESE • 12

Orecchiette pasta, house cheese sauce, cheddar, buttery cracker crumb topping (add bacon +\$2)

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, romano cheese, served with tortilla chips (gf)

CRISPY CAULIFLOWER • 12

Fried cauliflower, choice of buffalo sauce or IPA honey glaze, served over red cabbage, side of bleu cheese

SALADS

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

Add grilled or blackened: local steak \$7, chicken \$7, salmon \$11, 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

Blackened Willet Hop & Grain sliced sirloin, spring mix, cucumbers, crumbly bleu cheese, grape tomatoes, crispy onion straws, balsamic dressing (gfo)

MORE OPTIONS ON BACK

OUR LOCAL BEEF

We raise all of our beef locally on our farm, Willet Hop & Grain, located in Willet, NY. Spent grain from our brewing process is delivered to the farm weekly and fed to our cows, which in turn are processed and served in these selected menu items. We're proud to offer quality, local, farm-fresh beef!

WILLET HOP & GRAIN STEAK • 38

Served with a side Brewhouse or Caesar Salad (gfo)

CHOOSE YOUR CUT:

Ribeye or New York Strip, served with garlic herb butter

CHOOSE YOUR SIDE:

Sautéed Spinach, Crispy Brussels Sprouts, Crispy Cauliflower, or Cellarman Fries

CHOOSE YOUR STEAK TOPPER (\$3):

Black & Bleu: Cajun spice rub, crumbled bleu cheese

Morning Timber Peppercorn Cream: Beer Tree stout, heavy cream, cracked black peppercorns, honey

Mushroom & Onion: Caramelized onions, sautéed cremini mushrooms, butter, blended oil, salt, pepper

BURGERS & SANDWICHES

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 Willet Hop & Grain burger, cheddar, bacon tomato jam, lettuce, onion tanglers, toasted brioche bun (gfo)

COWBOY BURGER • 19

8oz Willet Hop & Grain burger, onion tanglers, cheddar, bacon, bbq sauce, toasted brioche bun (gfo)

SMASH-A-CADO BACON BURGER • 19

8oz Willet Hop & Grain burger, smashed avocado, lettuce, tomato, bacon, mayo, swiss cheese, pickles, toasted brioche bun (gfo)

ARCHAIC BURGER • 19

8oz Willet Hop & Grain burger, roasted red peppers, spring mix, balsamic glaze, swiss cheese, garlic aioli, toasted brioche bun

STEAK SANDWICH • 18

Shaved Willet Hop & Grain sirloin, white cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll (gfo)

SANDWICHES

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

BLACK BEAN BURGER • 17

Vegan patty, sliced avocado, tomato, leaf lettuce, garlic aioli, red onion toasted brioche bun (vgo)

KETTLE CHICKEN • 17

Buttermilk fried chicken breast, coleslaw, dill aioli, dill pickles, leaf lettuce, toasted brioche bun (gfo)

FISH SANDWICH • 17

Beer battered haddock, leaf lettuce, tomato, toasted brioche bun, coleslaw, side of tartar sauce

TURKEY MELT • 16

Shaved turkey, candied bacon, shredded cheddar, sriracha aioli, toasted sourdough (gfo)

PESTO CHICKEN SANDWICH • 18

Grilled chicken breast, fresh mozzarella, roasted red peppers, spring mix, pesto aioli, toasted brioche bun (gfo)

SALMON SANDWICH • 20

Plain or blackened atlantic salmon, cucumber, dill aioli, toasted brioche bun, lemon wedge (gfo)

CAESAR WRAP • 17

Grilled chicken, romaine, romano cheese, caesar dressing, grilled flour tortilla

BUFFALO CHICKEN WRAP • 17

Crispy chicken tossed in buffalo sauce, spring mix, tomato, celery, bleu cheese crumbles, grilled jalapeño flour tortilla

ENTREES

ORECCHIETTE ALA VODKA • 16

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

CHICKEN PESTO TORTELLINI • 21

Tri-colored cheese tortellini, green pesto, sautéed spinach, shaved parmesan, grilled chicken

FIESTA BOWL • 18

Choice of plain or blackened chicken, ancient grains, roasted corn medley, black beans, pico de gallo, tortilla strips, cheddar cheese, Sriracha aioli drizzle (gfo, vgo)

SIDES

SAUTÉED SPINACH (V, GF) • 4

SIDE SALAD (BREWHOUSE OR CAESAR) • 7

MAC & CHEESE • 5

CRISPY BRUSSELS SPROUTS • 4

CRISPY CAULIFLOWER • 4

ROASTED CORN MEDLEY • 5

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