

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

BREWTINE 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

• SERVED FROM 8AM-11AM •

CAFE EATS

FRENCH BAGUETTE	4
GLUTEN-FREE BAGUETTE	5
BAGEL (ROTATING)	4
GLUTEN-FREE PLAIN BAGEL	6
BREAKFAST BAGUETTE	9
toasted baguette, bacon, sharp cheddar cheese, two fried eggs, arugula (vo, gfo)	
BAGEL SANDWICH	10
toasted house-made plain or everything bagel, sausage, sharp cheddar cheese, fried egg (vo, gfo)	
CIABATTA SANDWICH	8
toasted 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
YOGURT PARFAIT	6
vanilla greek yogurt, house-made granola, mixed berries (v)	

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BRUNCH MENU

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

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

BRUNCH DRINKS

BEER-MOSA	8
juicy Beer Tree Brew new england ipa, orange juice	
CIDER-MOSA	8
Awestruck hard cider, orange juice	
MIMOSA	6
champagne, orange juice	
MIMOSA TOWER	50
88 ounces of champagne and orange juice	
BOTTOMLESS MIMOSAS	22
champagne with choice of juice	
MIMOSA FLIGHT	15
orange juice, cranberry juice, mimosa sunrise, cider-mosa	
BLOODY MARY	8
Black Button vodka, house-made mix, celery, lemon, lime, Tajin rim	
LOADED BLOODY MUG	24
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	

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LATE NIGHT

CHEESEBURGER 10

beef burger, leaf lettuce, tomato, onion, garlic aioli, served with side of fries (gfo)

CHICKEN TENDERS 10

choice of sauce: dr pepper bbq or everything bagel ranch, served with side of fries

GRILLED CHICKEN SANDWICH 10

with leaf lettuce, tomato, onion, garlic aioli, served with side of fries (gfo)

CRISPY TOFU 10

panko crusted buffalo tofu with vegan blue cheese (ve)

MINI GIANT PRETZEL 10

mini version of our giant house-made spent grain pretzel, served with beer cheese & stone ground mustard (v)

DTBT FRIES 7

crispy fries with garlic aioli (v, gf, add bacon bits \$1.5)

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