FACTORY

SUNDAY BRUNCH

WOOD FIRED PIZZA

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

SAUSAGE, EGG & CHEESE • $18
Everything bagel seasoned crust, beer cheese, Pasquale's sausage, scrambled eggs, cheddar, provolone, mozzarella, scallions (gfo)

CHICKEN & WAFFLES • $19
White garlic sauce, chopped chicken tenders, sliced waffle, bacon bits, mozzarella, parsley, maple syrup drizzle

STEAK & EGG • $19
White garlic sauce, shaved beef, house made potato hash, scrambled eggs, provolone, mozzarella, sriracha crema, scallions (gfo)

BACON, EGG & CHEESE • $17
Everything bagel seasoned crust, beer cheese, bacon, scrambled eggs, cheddar, provolone, mozzarella, scallions (gfo)

FOUR CHEESE • $15
Tomato sauce, cheddar, provolone, mozzarella, pecorino romano (gfo, vgo)

THE 'RONI • $17
Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano (gfo)

MARGHERITA • $17
Tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil (gfo, vgo)

DILL PICKLE • $18
White garlic sauce, thinly sliced dill pickles, provolone, mozzarella cheese, fresh dill (gfo)

EVERYTHING BAGEL BREWER BITES (V) • $11
Spent grain pretzels, everything bagel seasoning, side of whipped cream cheese

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)

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)

AVOCADO TOAST • $12
Sliced sourdough, avocado, everything bagel seasoning, diced tomato, cucumber (v, gfo, bacon +$1, 2 fried eggs +$3)

FRENCH TOAST • $15
Sliced Sourdough in a rich vanilla bean batter, side of maple syrup and berry compote

HANGRY BURGER • $17
8oz beef burger, cheddar, applewood smoked bacon, tomato, leaf lettuce, fried egg, bacon tomato jam, brioche roll, side tri-color potato medley* (gfo)

STEAK & EGG SANDWICH • $18
Shaved beef, garlic aioli, fried egg, fresh mozzarella, sliced tomato, toasted roll, side tri-color potato medley* (gfo)

BAGEL SANDWICH • $14
Toasted house made everything bagel, candied bacon, fried egg, cheddar cheese, sriracha aioli, side tri-color potato medley* (gfo)

MONTE CRISTO • $16
French toast, ham, Cooper American cheese, side of berry compote and tri-color potato medley*

BRUNCH BURRITO • $16
Chorizo sausage, scrambled eggs, black beans, pico, cheddar cheese, pickled red onions, jalapeño flour tortilla, side tri-color potato medley* (avocado +$2, gfo)

*Upgrade Tri-Color Potato Medley: Fries +$2, Garlic Parm Fries +$3, Side Brewhouse Salad +$3 or side Caesar Salad +$4

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

FACTORY

BRUNCH DRINKS

BRUNCH COCKTAILS

MIMOSA • $9
Champagne, beer, or hard cider with your choice of orange or cranberry juice (ask about seasonal options)

BLOODY MARY • $9
Vodka, house-made bloody mix, bacon, Tajín rim

MICHELADA FUEGO BLOODY MARY • $8
Beer Tree Lager, house-made bloody mix, seasonal hot sauce, Tajín rim

GARLIC PARM BLOODY MARY • $10
Vodka, house-made garlic parmesan bloody mix, , parmesan & black pepper rim

GREEN GODDESS BLOODY MARY • $10
Vodka, house-made verde-style bloody mix, celery salt rim (vg)

ESPRESSO MARTINI • $9
Coffee liqueur, vodka, Batch Coffee espresso, simple syrup (add vanilla, hazelnut, caramel, or raspberry +$1)

BRUNCH FLIGHTS

BATCH COFFEE FLIGHT • $10
Black Cold Brew, Raspberry Mocha, Cereal Milk Cold Brew, and Honey Oat Iced Latte

MIMOSA FLIGHT • $15
Champagne with orange juice, cranberry juice, pear juice, and hard cider

BLOODY MARY FLIGHT • $15
Bloody Mary, Michelada Fuego, Garlic Parm, and Green Goddess

BEERMOSA FLIGHT • $15
Choose 4 beers on tap to mix with orange juice

BATCH COFFEE

COLD BREW • $4

RASPBERRY MOCHA COLD BREW • $5
Cold brew, mocha syrup, raspberry cold foam

CEREAL MILK COLD BREW • $5
Cold brew, house-made brown sugar cinnamon syrup, vanilla cold foam

HONEY OAT ICED LATTE • $6
Espresso, oat milk, hazelnut syrup, honey cold foam

KIDS BRUNCH

AGES 12 & UNDER

SCRAMBLED EGGS & BACON • $7

FRENCH TOAST STICKS • $7

WAFFLES • $6

BACON, EGG, & CHEESE PIZZA • $9

SAUSAGE, EGG, & CHEESE PIZZA • $9

CHEESE PIZZA • $8

PEPPERONI PIZZA • $8

MANDARIN ORANGES • $3

Following options served with chips, fries, or mandarin oranges:

BURGER • $8

CHICKEN TENDERS • $8

GRILLED CHEESE • $8 (GFO)

GRILLED CHICKEN • $8 (GFO)