

🕝 @brewstersonmain

f Brewster's Gastropub

brewstersgastropub.com

## BITES

#### Chips and Salsa

Fresh fried corn tortilla chips with a peach mango salsa. 6.99 Add beer cheese +3

#### Mozz Sticks (4)

Hand Breaded Bacio Mozzarella with a side of marinara sauce. 7.99

#### Fry Bowl 6.99

Sweet Potato Fries 6.99 Truffle Fries 7.99 Load them up 3.99

#### Twisted Pub Pretzels (3)

Flash fried pub pretzels served with beer cheese and honey mustard. 8.99

#### ONION RINGS

Hand cut, hand battered onion rings served with our house jalapeño ranch. 6.99

#### Mom's Brussels Sprouts

Flash fried, tossed in our house seasoning & topped with Parmesan. Served with a side of citrus aioli. 7.99

#### Brewchachos

Flash fried corn tortilla chips, topped with pico de gallo, pickled jalapeños, house beer cheese, & chipotle crema. 8.99 Chicken 12.99 / Carnitas 13.99 Shaved Sirloin 15.99 Shrimp 16.99 / Short Rib 18.99

#### FRIED STREET CORN (4)

Brushed with chipotle mayo, topped with cotija, chipotle crema, lime & cilantro. 7.99

#### Pickle Chips

Flash fried pickles served with jalapeño ranch. 7.99

#### **BONELESS BITES**

House brined boneless wings, hand battered, and tossed in one of our signature sauces. 9.99

#### Cauliflower Wings

Hand battered and fried cauliflower tossed with one of our signature sauces. Served with a side of ranch or blue cheese. 7.99

#### Carnita-dilla

Signature braised carnitas, custom blend cheese, pico de gallo, drizzled with chipotle crema and served with tequila cilantro slaw, sour cream, and peach mango salsa. 12.99 Cheese 9.99 / Chicken 11.99 Shaved Sirloin 15.99 Shrimp 15.99 / Short Rib 19.99

### ROOSTER EGGS

(4) Hand battered goat cheese, flash fried and served with our house mango chili sauce. 9.99

### Short Rib Egg Roll (3)

House-braised short rib, pepperjack cheese, caramelized onion hand-rolled and flash fried. Topped with chipotle crema and scallions. 12.99

### Cuban Egg Roll (3)

House-braised carnitas, swiss cheese, slaw, pickle, hand rolled and flash fried. Topped with Havana sauce, and scallions. 9.99

#### Veggie Egg Roll (3)

Avocado, tomato, onion, slaw, goat cheese, hand rolled and flash fried. Served with our mango chili sauce. 9.99

Reservations not available. Our Gastropub is first come first served. Please place your orders at the bar and sit anywhere you'd like. Your food will come to you!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## **ALE WINGS**

Our signature wings are brined, slow baked, & flash fried to order. Served with one of our house made signature sauces. All wings are set to market price Ask bartender for current rate
Available in 6, 12, 18, 30, or 50 count

## \$1 WING WEDNESDAYS

Available in 6,12 or 18 count. Includes your choice of one (1) soft drink, juice, well liquor, house wine, or domestic draft.

(1) drink per guest/per visit. Side not included.

(Other conditions apply)

#### SIGNATURE SAUCES

House Buffalo

Blue Buffalo (topped with blue cheese crumbles)

Garlic Parm (topped with parmesan)

Truffalo Sauce (with Micro Greens)

Teriyaki Ponzu (with sesame seeds) Moonshine BBQ

Island Heat Sauce (topped with jalapeños)

Mango Chili (with Scallions) &

Fire-Cracker (topped with Red Pepper Flakes)

### DRY RUBS

Blackened / Lemon Pepper

## PICKLE BACK TENDERS

Brined in a pickle juice blend, hand battered and fried to order. Served with honey mustard or your choice of one of our signature sauces. 10.99

## TENDER THURSDAYS 13.99

Your choice of side, plus one (1) soft drink, juice, well liquor, house wine, or domestic draft-

## SIGNATURE SALADS

#### Kale House Salad

Lightly blanched kale, tomato, onion, corn, & cotija. Tossed in our house honey basil vinaigrette. 11.99 Add Chicken 4.99 / Add Shrimp 5.99

#### Kale Caesar salad

Lightly blanched kale, house croutons, parmesan cheese, pickled onions. Tossed in Caesar dressing. 11.99 Add Chicken 4.99 / Add Shrimp 5.99

#### Summer Salad

Spring mix, goat cheese, red onion, tomato, Craisins. Tossed in our house honey lemon vinaigrette. 12.99 Add Chicken 4.99 / Add Shrimp 5.99

# **BURGERS**

## BURGER FRIDAYS 14.99

Your choice of side, plus one (1) soft drink, juice, well liquor, house wine or domestic draft

#### **Brew Burger**

Custom blend Black Angus burger, cheddar cheese, LTOP, & secret sauce. Served on a toasted brioche bun. 14.99

#### The Feugo Burger

Custom blend Black Angus burger, pepper jack cheese & jalapeños. Served on a toasted brioche bun.

#### Beyond Brew Burger

Beyond patty, with lettuce, tomato, avocado, & fried onion. Served on a toasted brioche bun. 16.99

#### SHROOM & SWISS BURGER

Custom blend Black Angus burger, sesame & soy marinated portobello mushrooms, tequila caramelized onion, swiss cheese and roasted garlic aioli. All on a toasted brioche bun. 14.99

#### The Rodeo Burger

Custom blend Black Angus burger, swiss cheese, fried red onion, & moonshine BBQ sauce. All on a toasted brioche bun. 13.99

#### SCREAMING GOAT

Custom blend Black Angus burger, goat cheese, lemon vinaigrette spring mix, mango chili. All on a toasted Brioche bun. 14.99

## TACOS (3)

## TACO TUESDAYS 14.99

Your choice of side, plus one (1) soft drink, juice, well liquor, house wine, or domestic draft

#### **Blazing Dorado Tacos**

Blackened mahi, kale slaw, peach mango salsa, avocado, and chipotle crema. Served on toasted tortillas. 15.99

#### Cauliflower Tacos

Beer-battered cauliflower tossed in one of our signature sauces, topped with cotija and scallions. Served on toasted tortillas. 9.99

#### CARNITAS DE VERDE

Signature carnitas cooked with our house pig sauce, topped with salsa verde, cotija & fried red onions. Served on toasted tortillas. 10.99

#### Short Rib Tacos

House-braised short rib, pico de gallo, cotija cheese, pickled onion. Served on toasted tortillas. 16.99

#### Tacos De Carne

Shaved sirloin cooked with our house pig sauce, topped with pico de gallo, cotija, chipotle crema, & pickled onions. Served on toasted tortillas. 12.99

#### POLLO TACOS

Grilled, blackened, or fried chicken with LTO, & our custom cheese blend. Served on toasted tortillas. 10.99

### Shrimp Tacos

Grilled, blackened, or fried shrimp, topped with tequila cilantro slaw, chipotle crema, and fried rice noodles. Served on toasted tortillas, 12,99

#### \$4 HAPPY HOUR EVERYDAY 11AM-7PM

Well Liquor, Domestic Drafts, House Wine, House Margaritas, House Bloody Marys \$1.50 OFF All Craft Draft Beer

#### OFFERING EVERY SPORTS PACKAGE AVAILABLE

## HANDHELDS

## HANDHELD MONDAYS 13.99

Your choice of side plus one (1) soft drink, juice, well liquor, house wine, or domestic draft

#### THE BLAZING ROOSTER

Cajun buttermilk marinated chicken breast, fried, topped with roasted garlic aioli and pickles. Served on a toasted Brioche bun. 10.99

#### Gallo Diablo

Blazing rooster with a kick! Firecracker sauce, pepperjack cheese, jalapeno ranch, and pickles. Served on a toasted brioche bun. 11.99

#### CHEF JOE'S CHICKEN SAMMY

Cajun buttermilk marinated chicken breast tossed in Cajun flour and fried. Topped with pickles, tequila cilantro slaw, and drizzled with our house island heat sauce. Served on a toasted Brioche bun. 12.99

### Plain Jane

Grilled, blackened, or fried chicken, with lettuce, tomato, & onion. Served on a toasted brioche bun. 10.99

#### Short Rib Melt

House-braised short rib, tequila-caramelized onions, Swiss cheese, roasted garlic aioli. All on toasted sourdough. 16.99

#### MAIN STREET BLT

Peppered thick-cut applewood smoked bacon, lettuce, tomato and roasted garlic aioli. Served on toasted sourdough, 11.99

#### The Mushroom & Swiss

Grilled, blackened, or fried chicken, topped with sesame & soy marinated portabellos, tequila-caramelized onions, & roasted garlic aioli. Served on a toasted brioche bun. 10.99

#### Mahi'which

Grilled, blackened, or fried mahi, with lettuce, tomato, onion and citrus aioli. Served on a toasted brioche bun. 16.99

#### Moonshine Pulled Pork

House-braised carnitas topped with fried red onions and drizzled with moonshine BBQ. Served on a toasted brioche bun, 12.99

#### City Side Wrap

Pick your base & signature sauce. Custom cheese blend & LTO. Chicken 10.99 / Cauliflower 8.99 Carnitas 11.99 / Shaved Sirloin 13.99 Shrimp 14.99 / Short Rib 16.99

## SIDES

3.49

Fries **Sweet Potato Fries** Tequila Cilantro Slaw Kale Slaw Street Corn (2)

4.49

Jalapeño Ranch

Secret Sauce

Havana Sauce

Roasted Garlic

Truffle Fries Kale House Salad Kale Caesar Salad Summer Salad

## TOPPINGS

Lettuce Tomatoes Onion **Pickles** Scallions 50¢ Grilled Fried

Pickled

Onions

Ranch

Caramelized

**Blue Cheese** 

**Honey Mustard** 

Aioli Chipotle Crema Signature Wing Sauces 1.00 Peach Mango Salsa Pico de Gallo Soy Sesame

Brined

Avocado

Portobellos

2.00

Pepperjack Cheese Cheddar Cheese Swiss Cheese **Custom Blend** Shredded Cheese **Blue Cheese** Crumbles

3.00

Beer Cheese Bacon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.