

THE SHIPYARD BREW HAUS

BREAKFAST

Served from 9am - 11am, Saturday & Sunday

BREAKY SANDWICH 8

2 eggs, american cheese, toasted english muffin & choice of ham, sausage or bacon

STARTERS

PRETZEL 24

Warmed giant pretzel, candied walnuts, mustard sauce, cheddar, red dragon cheese, cured meats, pickles, pepperoncini

CHIPS & DIP 12

Fresh fried potato chips with red pepper & feta dip

GARLIC BREAD 12

Grilled garlic bread baked with pizza cheese & tomato sauce

WINGS 18

House Buffalo sriracha, Carolina BBQ, Sesame garlic chili, celery & sauce

FALAFEL 14

Fried chickpea fritters, sesame veggie slaw, cucumber sauce

POUTINE 17

Crispy fingerling potato, braised duck, roasted garlic, fried cheese curds & side of mushroom gravy

BACON WRAPPED SCALLOPS 18

Eight scallops wrapped in bacon with black garlic sauce & spicy onion jam

STREET CORN DIP 14

Roasted corn, cojita cheese, poblano pepper, tortillas

SALADS

HOUSE SALAD 12

Greens & veggies with choice of vinaigrette

CAESAR SALAD 12

Romaine, garlic croutons, grated parmesan cheese, house dressing, anchovies

CAPRESE 12

Fresh mozzarella, greens, sundried tomatoes, olives, Veggie Life power pesto, crostini

GRAINS & GREENS 18

Quinoa & chick pea salad, peppers, red onion, herbs, olive oil, lemon, broccolini, & roasted tomato

Add cheddar jack cheese (2), grilled chicken (6), blackened chicken (6) falafel (9), fried soft shell crab (12.50) steak tips (18)

SOUPS

FRENCH ONION SOUP 12

Slow simmered with caramelized onions, swiss, gruyere cheese & a crusty baguette

BEEF CHILI 12

Slow simmered beef chili with beans, garlic, crushed tomatoes & cheddar jack cheese

VEGGIE LIFE JACKFRUIT CHILI 12

Made in Maine, medium-spicy, protein & fiber packed hearty chili, slow simmered with beans, tomatoes, jackfruit, red quinoa, served with corn chips

SIDES

French fries | Sweet potato fries | Coleslaw
Roasted Broccoli & Tomatoes | Side Caesar | Side Greens (6)
Cup of chili (8)
Ranch | Wing sauce | Tomato sauce (1)

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions

HANDHELDS

All sandwiches can be gluten free - 3

BREW HAUS BURGER 18

Fresh ground beef from Mainly Provisions

With cheese - 20

BBQ sauce, bacon, caramelized onions, cheddar - 23

Mushrooms, sautéed egg, swiss cheese, garlic aioli - 23

CRISPY BIRD 18

Fried chicken thigh sesame garlic BBQ sauce, sriracha mayo, house pickles, lettuce on a potato roll

ROASTED TURKEY 19

Cranberry horseradish mayo, smoked bacon, lettuce, tomato, swiss cheese on a ciabatta

ITALIAN 20

Italian meat trio, fresh mozzarella cheese, balsamic glaze, sundried tomatoes, olives, onions, Veggie Life Power Pesto on a hoagie roll

JOE'S CHOICE 20

Fresh shaved steak, american cheese, onions, mushrooms, peppers on a hoagie roll

PULLED PORK 19

Blueberry BBQ sauce, coleslaw & crispy onions on a potato roll

REUBEN 19

Angus corned beef, sauerkraut, swiss cheese, russian dressing on pumpernickel bread

VEGGIE LIFE BURGER 14

Crispy Veggie Life Quinoa patty, lettuce, tomato, cucumber, red pepper, feta & garlic mayo on a potato roll

PANINI 19

Grilled chicken, smoked ham, roasted tomato, mozzarella cheese, Veggie Life Power Pesto on ciabatta

SUPPER PLATES

CRAB TACO 2 for 16, 3 for 22

Fried soft shell crab, white corn tortilla, lettuce, pickled red onion, Old Bay aioli, cabbage slaw

GRILLED STEAK TIPS 28

Garlic mashed, grilled broccolini, bearnaise aioli

HOUSE SMOKED PORK RIBS 17/34

With mac & cheese & coleslaw

MAC & CHEESE

Four cheese sauce 14 | Roasted garlic, tomatoes & mushrooms 16
Smoked beef sausage 16 | BBQ pork shoulder 16

KIDS MENU

All come with fries

HAMBURGER 12

HADDOCK STICKS 12

"THE DAVID" 12

Chicken Fingers

DESSERT

BROWNIE 10

Triple chocolate brownie, chocolate custard, caramel, whipped cream

ICE CREAM SUNDAE 12

Choice of sauces: chocolate, butterscotch, strawberry, blueberry, caramel whipped cream, cherries, candied walnuts

WARMED BROWN BUTTER CAKE 12

Grilled pineapple salsa, vanilla custard, butterscotch sauce

WARM CINNAMON DONUTS 10

Sliced green apples, icing dip

MAINLY CUSTARD 9

Assorted flavors



DRAFT BEER

EXPORT

The beer that built Shipyard Brewing - 5.1% abv

EXPLORER

Truley unique, refreshing take on a hazy IPA - 5.9% abv

ROTATING SEASONAL

Ask your server for details

DISCOVERY IPA

A finely balanced brew - 5.5% abv

OWLS HEAD LIGHT

Crisp light ale - 3.2% abv

SEA DOG BLUE PAW

Blueberry wheat ale - 4.6% abv

BLUE FIN STOUT

Classic Irish dry stout - 4.7% abv

OLD THUMPER

Round & surprisingly delicate strong ale - 5.6% abv

CANS

EXPORT

AMERICAN PALE ALE

FINDER IPA

SMASHED PUMPKIN

SEA DOG BLUE PAW

BUD LIGHT

BUDWEISER

MILLER LIGHT

SEA DOG HARD SELTZER

WILD MAINE HARD SELTZER

CITIZEN CIDER

ATHELETIC BREWING NA

COCKTAILS

TIN WOODSMAN

Del Maguey Vida Mexcal, Triple Sec, jalapeño agave, lime juice

SHOCKWAVE SPRITZ

Tanqueray Gin, Aperol, blood orange, lemon juice, soda water

SHIPWRECKED PUNCH

Our famous painkiller, Goslings Dark Rum, cream of coconut, pineapple juice, orange juice, nutmeg

SKI HOUSE SPECIAL

Traditional espresso martini served dark

FIRESIDE SANGRIA

Fruit & citrus infused Malbec, Calvados, soda water

WHITE CAP BLOODY

Ice Pik Vodka and house-made bloody mix

WHITE HEAT TODDY

Maker's Mark Whiskey, honey, lemon, hot water

COCOAS & COFFEES

IRISH YARDSALE

Jameson, Bailey's Irish, coffee

MINT CONDITIONS

Ice Pik Vodka, Dr. McGillicuddy's mentholmint, hot cocoa

SALTY SKIER

Ice Pik Vodka, Butterscotch Schnapps, salted caramel sauce, coffee

MOGUL MAKER

Screwball Peanut Butter Whiskey, hot cocoa

LOST PRINCESS LATTE

Amaretto, Vodka, Raspberry Liqueur, White Chocolate Liqueur, milk, cold brew

THE SNOWBUNNY

Ice Pik Vodka, RumChata, milk, chai spiced cold brew



BUY THE KITCHEN A ROUND - 25

Fresh, locally roasted organic coffee

We proudly serve our (Brew Haus Blend) coffee by Greenwood Bean, Greenwood, Maine."

Also available for sale.



WHITE WINE

BELLA ITALIA PINO GRIGIO (Italy)

pairs fresh citrus and pear with inviting ripe apple to create a perfectly well-balanced blend - 7

ECCO DOMANI PINOT GRIGIO (Italy)

Pale straw in hue and has delicate floral aromas with a hint of citrus tropical fruit flavors and a crisp, refreshing finish - 9/32

GEARBOX CHARDONNAY (California)

Full of toasted oak and juicy fruit aromas, very well balanced enveloped with flavors of white peach and an almond finish - 9/32

FESS PARKER CHARDONNAY (California)

Flavors of ripe apple, butter, lemon, and melon are perfectly balanced with light toasty oak on the palate - 15/42

NOBILO SAUVIGNON BLANC

(New Zealand) Fresh, crisp and clean with zesty flavors of ripe tropical fruits - 9/32

HONIG SAUVIGNON BLANC (California)

Flavors of peach, passionfruit, and lemongrass with aromas of jasmine, peach, and grapefruit rind - 17/46

BLUE LOBSTER ROSE (California)

Light, dry and crisp. Hints of strawberry and grapefruit (can pour) - 7

NATALE VERGA PROSECCO (Italy)

Notes of lemon, honey, almond and a dry finish - 9/32

RED WINE

GEARBOX CABERNET SAUVIGNON

(California) Aromas of plum and blackberry, layered with elegant floral tones of lavender and sage - 9/32

FLAGSHIP CELLARS CABERNET

SAUVIGNON (California) Powerful and saturated in terms of flavor, plenty of cedar and chocolate to top the black-cherry and blackberry flavors - 15/42

GEARBOX PINOT NOIR (California)

aromas of fresh strawberries, wild raspberries, and spicy cherry cola - 9/32

CHICKADEE PINOT NOIR (California)

Flavors of red cherries and wild berries are complemented by notes of vanilla and cedar - 9/32

CHATEAU SOUVERAIN MERLOT

Dark red fruit aromas reminiscent of black cherry, plum, and fresh blueberries - 9/32

CLOS DE LOS SIETE (Argentina)

Fresh fruit flavors and bright acidity, intense aromas of blackberry, black plum and spicy floral notes - 15/42

PORTILLO MALBEC (Argentina)

Deep ruby red with rich aromas of plums and blackberries. Fresh flavors of redcurrant and black cherry - 9/32

Remember your Brew Haus merch & Shipyard beer six packs before you leave.