

# THE SHIPYARD BREW HAUS

## BREAKFAST

Served from 9am - 11am, Friday, 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 OR TENDERS 18

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

### FALAFEL 15

Fried chickpea fritters, sesame veggie slaw, cucumber sauce

### POUTINE 18

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

### NACHOS 18

Pulled pork, beef, chili, chicken, Veggie Life Jackfruit Chili - 7  
Add guacamole - 4

### FRIED CHEESE 15

Crispy cheese curds, garlic & parsley with marinara sauce

## SALADS

### HOUSE SALAD 12

Greens & veggies with choice of vinaigrette

### CAESAR SALAD 14

Romaine, garlic croutons, grated parmesan cheese, house dressing

### CAPRESE 14

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 13

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

### WINTER WARMER CHILI 13

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

### VEGGIE LIFE JACKFRUIT CHILI 13

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 tots | Coleslaw | Mac & Cheese  
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 come with fries | gluten free - 3

### BREW HAUS BURGER 20

Fresh ground beef from Mainley Provisions, cheese, lettuce, onion, tomato

### SHOCKWAVE BURGER 23

BBQ sauce, bacon, caramelized onions, cheddar

### WHITE CAP BURGER 23

Mushrooms, sautéed egg, swiss cheese, garlic aioli

### CRISPY BIRD 18

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

### ROASTED TURKEY PANINI 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 pumpkin bread

### VEGGIE LIFE BURGER 15

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

### GRILLED CHICKEN PANINI 19

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

### CRAB TACO 2 for 16, 3 for 22

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

## SUPPER PLATES

### 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 16 | Roasted garlic, tomatoes & mushrooms 18  
Smoked beef sausage 18 | BBQ pork shoulder 18

## KIDS MENU

Under 12 years. All come with fries

### HAMBURGER | HADDOCK STICKS | "THE DAVID"

12

12

Chicken Tenders 12

## 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

### MAINELY 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. McGillicuddys 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 complimented 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.**