



WHAT'S ON TAP?

EASY BEER-RITA	3.8% ABV, 9 IBU, Mexican lager. A cerveza brewed specifically for the dog days of summer..... 6.00 / pint This crisp and refreshing lager is brewed with tons of lime and a hint of salt.
PUPPY LOVE PEACHES	4.9% ABV, 15 IBU, fruit wheat beer with crisp notes of peach and apricot 6.50 / pint
PHILLY DORADO	5.0% ABV, 30 IBU, Mexican Pilsner brewed with 100% Pilsner malt and fermented with a6.50 / pint yeast from Mexico City. Brewed with Saaz and Hersbrucker hops.
BRONZE ESB	5.1% ABV, 38 IBU, traditionally a style served on cask, our Extra Special Bitter has notes of6.50 / pint honey butter melting on fresh biscuits with warming aromas of cedar, mahogany, & tobacco
RIP RBG	5.2% ABV, 14 IBU, German-style Hefeweizen with noble hops and notes of cloves and banana 6.50 / pint
MIGHTY PUMPKIN	6% ABV, brewed w/ 25 lbs of neck pumpkins roasted with brown sugar, cinnamon, nutmeg.....6.50 / pint
GALACTIC LOOSEY	6.8% ABV, NE IPA hopped w/ Galaxy, Citra & Mosaic, citrus & passion fruit flavors..... 7.00 / pint
DOUBLE DOUBLE	8.9% ABV, 91 IBU, west-coast style double IPA double dry-hopped with Simcoe and Citra.7.00 / pint
BIRTHDAY	This beer balances its high hop usage with a subtle malt backbone
CIDER	Ask about our current flavor. 8.00 / pint

COCKTAILS

Basil Vodka Lemonade | \$10 *Eight Paws Rum Punch* | \$10

Taproom Only

Tinder Date - gin, orange liquor, lemon juice, muddled cucumber, bitters, simple syrup | \$12

Taproom Mule - citra hop-infused vodka, ginger beer | \$12 *Fireside Chat* - rye, whiskey, ginger syrup, orange bitters | \$12

*Half Pours available | Ask about our beer to go options | Ask about our wine (Cab Sauv, Cab Franc, Sauv Blanc, Chardonnay, Rose)

WOOD-FIRED CLASSIC NEAPOLITAN PIZZA

TRADITIONAL / 10

Organic tomato sauce & shredded mozzarella

TRENTON NAPOLI / 11

"Upside Down Pizza" - shredded mozzarella, organic tomato sauce, parmesan, oregano, fresh garlic

MARGHERITA / 12

Our classic pizza with organic Italian tomato sauce, fresh mozzarella, fresh basil, and parmesan

WHITE PIE / 13

Garlic, shredded mozzarella, parmesan, romano, oregano, ricotta, parsley

BBQ CHICKEN / 14

shredded mozzarella, fontina, raw onion, oven-baked chicken tossed in bbq sauce, chives

VEGGIE MODENA / 14

Organic tomato sauce, shredded mozzarella, oregano, cremini mushrooms, raw onions, spinach, aged balsamic

PRESTO BIANCA / 15

Fresh garlic, shredded mozzarella, parmesan, pecorino romano, oregano, arugula pine nut pesto, ricotta, pine nuts sprinkled on top

THE PONTZ / 15

Organic tomato sauce, shredded mozzarella, oregano, parmesan, local sweet Italian sausage, raw onions, cremini mushrooms

BRUSSELS CHAR / 15.50

fontina, ricotta, charred brussels sprouts, caramelized onions, aged balsamic

SPINELLI / 15.00

shredded mozzarella, spinach artichoke dip, fried shallots

GETTING FIGGY WITH IT / 16

shredded and fresh mozzarella, gorgonzola, fresh figs, balsamic, arugula, parmesan

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness in some individuals.



TAPROOM MENU

APPETIZERS

GIANT BAVARIAN PRETZEL / 14 *

Served with mustard, cheddar cheese sauce

BUFFALO CAULIFLOWER / 10 *

Fried cauliflower tossed in buffalo sauce, served with celery, carrots, and "ranch"

FALL ROASTED MEDLEY / 12 *

rutabaga, broccolini, butternut squash, rosemary honey-mustard vinaigrette

CHARCUTERIE / 18

Cured meats, fresh cheese, served with focaccia crostini, dijon mustard, and honey

SALADS

FIREPIT / 13 *

Arugula, spinach, roasted corn, roasted red pepper, pickled red onion, avocado, sunflower seeds, vegan feta, spicy smoked chili vinaigrette

Add Chicken \$4 Add Tofu \$2

GREEN SALAD / 12 *

Spinach, kale, falafel cucumbers, red onions, green apple, snap peas, green tahini vinaigrette

PERRY NICE / 13.50 *

Kale, preserved pears, apples, candied walnuts, vegan feta, blueberry vinaigrette

Add Chicken \$4 Add Tofu \$2

WARM SPROUT CAESAR / 8.00 *

Brussel sprouts, vegan Caesar, chickpea croutons

SANDWICHES

CHICK'N FRIED MUSHROOM / 11 *

Oyster mushrooms, dill pickles, chipotle mayo, jalapeno agave, French Fries

PULLED "PORK" / 12 *

Barbecued jackfruit, slaw, pickles, French Fries

IMPOSSIBLE BURGER / 16 *

American cheese, lettuce, tomato, onion, pickles, French Fries

PHILLY JAWNY / 12.50

Hot Italian turkey sausage, Dijon cream cheese spread, roasted onion & pepper relish, French Fries

REUBEN / 13 *

Roasted longneck pumpkin, "1001" dressing, sauerkraut, swiss cheese, rye bread, French Fries

ENTREES

DAN DAN NOODLE / 13 *

soba noodles in a peanut sauce with tofu, bok choy and chili oil, topped with sesame seeds and scallions

BEER CAN CHICKEN / 20

½ chicken marinated in Peruvian spices cooked atop a can of our own beer, served with green citrus sauce, solterito, and French Fries

Far-"Fall"-e / 13 *

Farfalle noodles, pumpkin cream, sage candied pumpkin seeds, garnished with sage and rosemary

Note: The Taproom menu is available Thursday 4pm-9m | Friday & Saturday 11:30am-9pm

*Vegan or can be made Vegan