

FROM THE PUB

Snacks for the Pub

Cordon "Brew" Balls

Chicken, Swiss cheese and ham sided with gorgonzola \$7.5

Chicken Wings

Mild, Hot, BBQ, Spicy Honey Mustard, Garlic Parmesan, General Tsao - Traditional or boneless \$10

Brew Basket

A combination of fries, beer battered onion rings, beer battered mozzarella sticks and boneless wings \$10

BBQ Quesadilla

Our famous homemade 1812 BBQ sauce, red onions, jalapenos, cheddar, cilantro, cilantro lime sour cream drizzle. Choice of chicken or pulled pork \$8

Nachos Y Nachos

Tortilla chips, topped with cheddar, tomatoes, red onions, jalapenos, topped with salsa and cilantro lime sour cream \$7

Add: grilled chicken \$5 or grilled steak \$7

Stack "O" Rings

Beer battered onion rings \$5.5

Mozzarella Sticks

Beer battered mozzarella sticks \$6.5

Fries

Side of sweet potato or golden crisp fries \$3.5



Sandwiches and More

Grilled Salmon Sandwich

Herb grilled salmon, lettuce, tomato, onion, remoulade on a grilled bun \$11

Brewben

Corned Beef, Thousand Island dressing, Swiss cheese, and bleu cheese coleslaw on grilled marble rye \$11

BBQ Chicken Sandwich

Grilled chicken breast smothered in 1812 BBQ sauce, with lettuce, tomato, and onion, served on a grilled bun \$9

Drunken Sow

Pulled BBQ pork, with our 1812 BBQ sauce, topped with bleu cheese coleslaw, served on a grilled bun \$10

SHBC Tacos

Soft flour tortilla stuffed with corn salsa, cilantro lime sour cream and shredded lettuce and served with our own corn tortilla chips. For \$12 choose from:

Herb Marinated Salmon

Grilled Chicken

Grilled Steak or

Beer Battered Cod

FROM THE PUB

Sandwiches and More continued ...

8 oz. Burgers and Wraps

Backyard Burger

BBQ sauce, bacon, lettuce, tomato and onion topped with crispy onions \$9

Jerry Garcia Burger

"Smoked bacon" and mushrooms, lettuce, tomato and onion \$10

Asian Wrap

Grilled chicken with edamame, spinach and slivered almonds tossed in General Tsao's sauce \$9

BLT Wrap

Traditional bacon, lettuce and tomato, with our added twist of chipotle aioli \$9

Brew Burger

Lettuce, tomato and onion served on Kaiser roll (Add your own toppings!) \$8.5

Adirondack Burger

Bacon, caramelized onions, apple, cheddar, lettuce, tomato and onion \$10

Black-n- Bleu Burger

Cajun spice, bleu cheese, lettuce, tomato, crispy onions and remoulade sauce \$9

Fish and Chips

Our famous beer battered cod teamed with French fries, bleu cheese coleslaw and homemade tartar sauce and lemon \$12

Rocket Wrap

Our famous chicken fritters tossed in hot sauce and wrapped with lettuce, tomato, onion, bacon and cheddar sided with creamy gorgonzola dressing \$9

Burger Toppings: Swiss, American, Cheddar, Bleu Cheese, Jalapenos, Mushrooms, Bacon, Caramelized Onions - \$0.75 each

Except SHBC Tacos, all "Sandwiches and More" served with potato chips.

Substitute: fries, bleu cheese coleslaw, or pasta salad for \$1.00 !

"From the Pub" items not served in dining room or on deck during dinner hours

Soups

1812 Onion and Ale Soup

1812 Amber-laced, garlic croutons, topped with melted smoked mozzarella \$5

Chef's Brew

Chef Inspired and Priced Daily

Salads

Classic Caesar Salad

Crisp romaine tossed with cherry tomatoes, crispy prosciutto, garlic croutons, tossed in our house made Caesar dressing, topped with asiago cheese and baked asiago tuille \$9

Adirondack Spinach Salad

Baby spinach, red onion, crispy bacon, green apple, and goat cheese topped with candied walnuts and maple poppy seed dressing \$10

Po' Boy Salad

Chopped romaine lettuce, grape tomatoes, bell peppers, tossed in a Creole remoulade sauce with fried shrimp & crispy onions \$12

Blackened steak salad

4 oz of Cajun spiced beef tenderloin, grilled over a bed of mixed greens, with red onion, grape tomatoes, creamy gorgonzola dressing, crispy sweet potatoes & spiced walnuts \$13

Brew House Salad

Mixed greens, red onion, grape tomatoes, cucumber, garlic croutons, choice of dressing (\$4 and \$7 half or whole option)

Dressings: Balsamic vinegar, mustard & ale vinaigrette, creamy gorgonzola, maple poppy seed, cranberry bacon, & classic Caesar.

Any Salad Add: Grilled Chicken \$5, Grilled Steak \$7, Grilled Shrimp or Scallops \$7

DINING MENU

Appetizers

Duck Nachos

Tortilla chips topped with BBQ duck confit, pepper jack and feta cheese, topped with an apple cranberry salsa, cilantro drizzle, chipotle drizzle, and lime cilantro sour cream \$9

Sesame Ahi

Honey sesame rubbed tuna, seared and served rare over edamame succotash, topped with a sweet wasabi, cellophane noodles garnished with wasabi paste \$12

Cheddar Crusted Crab Cake

Lump crab meat, peppers, onions, cilantro with Mexican spices. Pan seared served with lime cilantro sour cream, chipotle finishing sauce and a cheddar tuille \$11

Pecan Crusted Brie

Brie wheel coated with pecan crust and flash fried served with a raspberry coulis and grilled baguettes \$10

Seared Scallop Stack

U-10 scallops seared and stacked with a grilled portabella mushroom cap, roasted red peppers and a warm goat cheese cake topped with balsamic glaze, pesto oil, crispy onions, and toasted pine nuts \$12

Steamed Mussels

Two dozen mussels with bacon, onions, bell peppers steamed in our hand crafted beer and toasted bread \$12

Entrees

Steak

Choose a cut of steak with one of each: Toppings, Vegetable and Starch.

8oz filet mignon \$26

14oz NY Strip \$24

10oz Sirloin \$22

Toppings

- Gorgonzola Sherry Cream Sauce

- Sautéed Mushrooms & Caramelized Onions

- Lump Crab Meat And Roasted Red Pepper
Hollandaise Sauce - add \$3

Vegetable

- Grilled Asparagus

- Sautéed Swiss Chard

- Vegetable Medley

* cannot substitute
house salad

Starch

- Garlic Mashed

- Butternut Mashed

- French Fries

- Sweet Potato Fries

- Rosemary Salt Potatoes

TEMPERATURE GUIDE

Rare: Cooked slightly, warm inside, completely red

Medium Rare: Mostly pink, with a red center

Medium: Mostly pink

Medium Well: Slight pink

Well: No pink*

* Filets requested "well" are butterflied and may take up to 45 minutes to prepare.

DINING MENU

Entrees continued ...

Railroad Red Ribs

A rack of Danish pork ribs, slow cooked and basted with our Railroad Red Ale BBQ sauce, served with choice of rosemary salt potatoes or garlic mashed, served with bleu cheese coleslaw and crispy onions \$21

Stuffed Chicken

Chicken breast stuffed with prosciutto and goat cheese over garlic mashed and grilled asparagus topped with a rosemary tomato sauce \$18

Little John's Penne with Grilled Chicken

Grilled chicken over penne pasta with peas, prosciutto, in a spicy pink vodka cream sauce, topped with asiago cheese and toasted pine nuts \$18

Lemon Caramelized Sea Bass

Sea bass served over sautéed spinach, green onion and chive potato cakes, topped with a roasted red pepper hollandaise with a chive oil drizzle \$26

Salmon and Pasta

Grilled salmon served over farfalle pasta tossed with grape tomatoes, asparagus, and scallions in a lemon dill cream sauce topped with feta \$20

Tuna Wellington

Tuna steak wrapped in a puff pastry with wasabi cream cheese and served over edamame succotash \$18

Pork Tenderloin

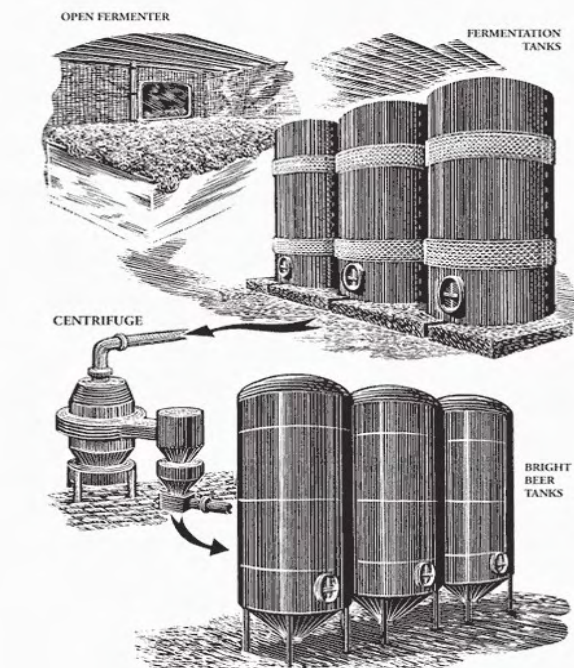
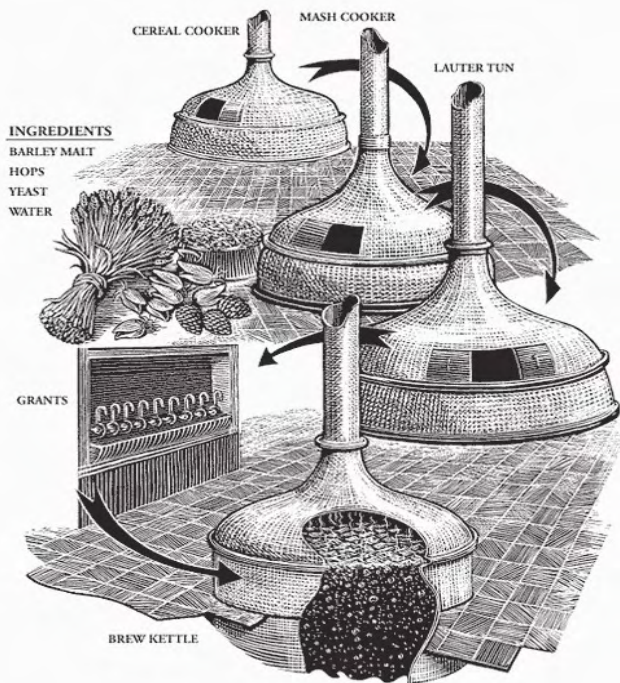
Pork tenderloin rubbed with spices and brown sugar, grilled and topped with green peppercorn and cranberry cream sauce served with butternut mashed potatoes and vegetable medley of carrots, parsnips and brussel sprouts \$19

Pasta, Beans, and Greens

Onions, mushrooms, Great Northern Beans, spinach, garlic and Swiss chard, tossed with farfalle pasta in a light vegetable and parmesan broth topped with shaved pecorino cheese \$15

Dining Menu Items served during dinner hours only

COPPER KETTLES



The Brewing Process

Barley is the basic cereal grain used in the production of beer. The three major types of barley are differentiated by the number of seeds at the top of the stalk. Barley seeds grow in two, four and six rows. European brewers traditionally prefer the two-row barley because it malts best and has a higher starch/husk ratio. Brewers in the US traditionally prefer six-row barley because it is more economical to grow and has a higher concentration of the enzymes needed to convert the barley's starch into sugar and other fermentables.

Malting: Barley must be malted before being used to brew beer. Malting is a process of using moisture and temperature to allow the grain to sprout roots (germinate). The grain is then heated to a temperature that stops germination but allows the grain's natural enzymes that convert starch into sugar or maltose to remain active. It is this sugar or maltose that the yeast metabolizes into carbon dioxide and ethyl alcohol. Some malted barley can be heated at a higher temperature to **roast** it. The roasted barley will no longer contain the active enzymes needed for the conversion of the starches to sugars, but roasted barley imparts characteristics that add flavor to the beer. The degree of roasting determines the color of beer.

Hops (*humulus lupulus*) are a flowering vine whose flowers are used as a preservative and for its essential oils that add flavor (**bittering** hops) and aroma (**aroma** hops) to balance the sweetness of the malt. Each variety of hops has its own distinct flavor and aroma profile.

Color

A beer's color comes from one ingredient: **malted barley**. There are many styles of malted barley, each having its own characteristics.

Flavor

The flavor of beer is affected by all of its ingredients and can vary from **sweet** to **dry** to a **strong hops** presence. Some beers can even have a combination of chocolate, caramel, woody, toasted, fruity or nut-like character.

Aroma

Depending on the characteristics of the **malted barley, hops** and **yeast** there are a vast array of aromas that can change from herbal and floral notes all the way to fruit-like notes.

Filtered & Unfiltered

Filtered beer is denoted by the **clarity of the beer** in the glass. Unfiltered beer tends to be cloudy and contain small amounts of the **yeast** used in the brewing process.

What's On Tap

Sackets Harbor Brewing Company rotates over fifteen of our specialty hand-crafted beers throughout all four seasons. Ask your server what's on tap now. These styles are available year-round:

War of 1812 Amber Ale

Our War of 1812 Amber Ale (or "1812 Amber") was awarded a Silver Medal in the World Beer Championships in the Amber Ale category for 1998 and is our flagship ale. It has a nutty malt flavor which is balanced by a citrus hop flavor and classic ale fruitiness.

St. Stephen's Stout

St. Stephens Stout is a traditional dry Irish stout brewed with roasted barley and chocolate malts, which give it a smooth coffee and roasted character. Nitrogen poured, the beer has a creamy texture and is full flavored.

Harbor Wheat

Harbor Wheat is a Belgian style ale that is unfiltered and hence cloudy in appearance. Crisp with a slight twang that comes from the Belgian yeast and lively carbonation, this Belgian wit is also brewed with Belgian malt and wheat and spiced with coriander and orange peel and a touch of noble hops.

Thousand Islands Pale Ale

"TI Pale Ale" is an American style pale ale with an assertive hop bite with a nice balance of malt. It is brewed with pale and crystal malts and hopped with warrior, centennial, and Amarillo hops - all grown in the Northwest United States.

1812 Light

Our 1812 Light is a German style ale that is fermented warm but cold conditioned, which results in a crisp and easy-to-drink, German style Kolsch ale.

Ask about our T-shirts and growler program!