

Sackets Harbor Brewing Company Menu

BAR SNACKS

Cajun Kegs: seasoned tater tots served with our chipotle dirty sauce \$8

Brew Pub Onion Rings: beer battered onion rings with apple horseradish dipping sauce \$8

Fried Cheese Curd: beer battered North Country cheese curd served with a spicy sage remoulade sauce \$8

Brew Pub Wings: six fried jumbo whole wings tossed in our Sriracha-ginger sauce, char pitted & served with creamy gorgonzola & cut celery \$11

Poutine: hand-cut French fries & melted North Country cheese curd topped with gravy \$9

APPETIZERS

Duck Nachos: BBQ duck confit with cheddar & feta cheeses, baked on six tortilla chips topped with an apple-blueberry salsa, cilantro oil, chipotle, & lime cilantro sour cream finish \$13

Fried Calamari: breaded calamari lightly fried with a side of marinara sauce \$13

Shrimp Cocktail: Four shrimp cooked until tender, peeled, chilled & served with our zesty house cocktail sauce & lemon wedges \$12

SHBC Hummus Plate: ground chick peas infused with chef's choice ingredients & served w/ tapenade, dressed field greens & locally-made bread \$10

SOUPS

bowl or cup

Onion & Ale: 1812 Amber Ale-laced, garlic croutons & melted smoked mozzarella \$6/\$4

Sackets Seafood Bisque: Lobster, shrimp & scallops slow cooked in cream and sherry \$8/\$6

SALADS

Caesar: crisp romaine tossed with grape tomatoes, crispy prosciutto & garlic croutons in our Caesar dressing topped with asiago cheese \$10

Steak Caprese: Choice sirloin medallions, grilled & layered over mixed greens with grilled tomato slices & fresh mozzarella cheese, topped with a sweet balsamic glaze, pesto oil & fresh basil \$17

Berry & Goat: mixed greens tossed in raspberry vinaigrette with strawberries, blueberries, red onion, goat cheese & almonds \$12

Spinach Salad: Fresh baby spinach with grape tomatoes & red onion with balsamic vinaigrette & topped with candied pecans and crumbled blue cheese \$12

Brew House: mixed greens, red onion, grape tomatoes, cucumber, garlic croutons & your choice of dressing (\$4 and \$7 half or whole option)

Any Salad Add: steak \$8 / grilled chicken \$5 / grilled shrimp \$8 / grilled salmon \$8

House-Made Salad Dressings: raspberry vinaigrette, balsamic vinaigrette, creamy gorgonzola, buttermilk ranch, Italian & Caesar

Entrees

all entrees served with small house salad and table bread

Salmon Scampi: Atlantic salmon pan seared with a sun dried tomato scampi over garlic mashed potatoes & seasonal vegetables \$24

Little John's Penne: penne pasta, grilled chicken, peas & prosciutto tossed in a spicy vodka cream sauce dusted with asiago cheese \$19

BBQ Ribs: a rack of smoked baby back pork ribs slow roasted with our 1812 Amber Ale BBQ sauce served with garlic mashed potatoes & blue cheese coleslaw \$21

Seafood Alfredo: lobster, shrimp and scallops with fettuccini tossed in house-made Alfredo sauce \$32

Creole Rib Eye Steak: house cut 16 ounce ribeye, dry rubbed & char grilled & served with garlic mashed potatoes & seasonal vegetables \$28

Sliced Sirloin: 10oz of choice sirloin sliced thin & topped with an Argentine Chimichurri sauce & served with red skinned garlic mashed potatoes & seasonal vegetables \$20

SANDWICHES, BURGERS & MORE

burgers & sandwiches served w/ house-made chips & a pickle spear
burgers served with lettuce, tomato & onion

Pulled Pork Sandwich: braised & smoked BBQ'd pulled pork topped with our blue cheese coleslaw \$11

Fish 'n' Chips: 1812 Amber Ale beer battered haddock served with hand-cut French fries & blue cheese coleslaw \$15

Pesto Mozzarella Chicken Sandwich: Grilled chicken with melted fresh mozzarella cheese, pesto sauce & arugula served on herb & sea salt focaccia bread. \$12

SHBC Cubano: buttered & pressed ciabatta layered with smoked ham & pork, sweet tomato jam, Dijon mustard, pickles, Swiss & provolone cheeses \$13

Salmon BLT: grilled salmon with bacon, avocado, tomato, mixed greens & a citrus dill aioli on ciabatta roll \$13

Rocket Wrap: Grilled chicken tossed in hot sauce with lettuce, tomato, onion, bacon and cheddar, wrapped, grilled and sided with creamy gorgonzola dressing \$12

Adirondack Burger: bacon, caramelized onions, apple slices, lettuce & cheddar cheese \$12

Black 'n' Blue Burger: Cajun spices, blue cheese, crispy onions, lettuce & sage remoulade sauce \$13

Veggie Burger: all-vegetable patty topped with our chipotle dirty sauce (see below for addition toppings!) \$11

LEGO Burger: like the name says: you build it from below toppings. \$11 plus toppings

Burger Topping: Swiss, American, New York State Cheddar, Blue Cheese, Jalapenos, BBQ Sauce, Crispy Onions, Avocado, Mushrooms, Caramelized Onions - \$0.75 each ... Bacon \$1

Substitute Sides: Hand Cut Fries \$2 / Blue Cheese Coleslaw \$2 / Sweet Potato Wedges \$3 / Onion Rings \$3 / Side House Salad \$2 / Side Caesar Salad \$3

DESSERTS

Pecan Turtle Cheesecake

Rich caramel fudge nestled in a cheesecake base & topped with another layer of caramel and a sweet cluster of fresh pecans - all backed by a soft cookie-crumb edge. \$7

Momma's Old Fashioned Carrot Cake

Three layers of moist cake loaded with shredded carrots, pecan pieces & crushed pineapple; filled & iced with real cream cheese & garnished with pecans. \$6.5

Peanut Butter Landslide Cake

Peanut butter mousse is piled high on a dense chocolate brownie base with a smooth chocolate peanut butter ganache accent on top. \$7

Creme Brulee

Made daily at SHBC, a traditional French custard base with a contrasting layer of crisp caramel shell \$6