



SNACK BAR

SUNDAY - WEDNESDAY 11 am - 9 pm / THURSDAY - SATURDAY 11 am - 10 pm

SHARED

- POPCORN** brown butter, rosemary salt 4.5
- OKTOBERFEST PRETZEL** malted barley, sea salt, cheese sauce, horseradish mustard 11
- MAD ELF FONDUE** toast, seasonal fruit, honey 14
- *POUTINE FRIES** beef bone gravy, cheese curd, house aioli 12
- SEASONAL VEGETABLES** pickled, marinated, and fresh, buttermilk ranch, toast 10
- CHARCUTERIE HOUSE-CURED MEATS** snack bar pickles, horseradish mustard 13
- CHEESE PLATE** honey, fruit, toast 14

JUST A BITE OR TWO

- LAMB MEAT STICK** seasoned with Merguez spices, mint 4
- BLACK BEAN TACO** on masa tortilla with queso fresco, pineapple-heirloom tomato salsa 5
- SPICY PICKLED EGGS** pimento mousse, succotash 4

SANDWICHES

- GRILLED CHEESE** on sourdough, Brie, American, Cheddar, tomato soup 10
- TROEGSWURST** on split-top, red cabbage, new potato salad 11
- BRAISED BRISKET** on brioche, mustard slaw, house steak sauce, fries 14
- *PLT** porchetta on spelt pullman bread, lettuce, heirloom tomato, sweet corn aioli, fries 12
- BLACKENED CATFISH WRAP** summer slaw, kitchen pickles, succotash 14
- CRISPY CHICKEN THIGH** on pretzel roll, Cooper Sharp, pickled jalapeño, honey mustard, fries 14

SMALL

- CHEF'S SOUP** 6
- *OYSTERS** cocktail sauce, crushed ice three 8 / six 14 / dozen 28
- HOP FRIES** spicy ketchup, hop oil 5.5
- EGG NOODLES** local mushrooms, carrots, cabbage, spicy peanut sauce 7
- CRISPY PORK BELLY** baked beans, cornbread crumble, jalapeño jam 7
- SAUTÉED CLAMS** cream, corn, salsa verde, grilled toast 12

LARGE

- *CLASSIC CAESAR SALAD** Parmesan, croutons, white anchovies 9
- MIXED GREENS SALAD** summer melon, heirloom tomato, feta, gose-lime vinaigrette 13
- DUCK CONFIT** grits, goat cheese, pickled red onion, spiced peaches 15
- SOURDOUGH FLATBREAD** spicy sausage, pepperonatta, ricotta, mozzarella 12
- *BEET-CURED SALMON** fennel, dill, hibiscus, crème fraiche, spent grain cracker 15

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. Reservations are not accepted and seating is available on a first come, first served basis.

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OUR LOVE OF FOOD

meets our love for beer. Here are a few
of our favorite pairings:

food + beer

oysters*	DreamWeaver
egg noodles	Solid Sender
clams	LaGrave
charcuterie	Troegenator
pork belly	JavaHead
flatbread	Hop Knife
black bean taco	Solid Sender
mixed greens	Sunshine
brisket	HopBack
crispy chicken	Perpetual
duck confit	Hop Knife

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SWEETS

CHOCOLATE PEANUT BUTTER COOKIE	4
JAVAHEAD BROWNIE	7
CRÈME BRÛLÉE	7
SEASONAL DESSERT	7

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KIDS

CHICKEN FINGERS chips, spicy ketchup	6
FRENCH BREAD PIZZA tomato sauce, cheese	6
HOT DOG on split-top roll, chips	5
PB&J on white bread, chips	4
KIDS SALAD , Parmesan, croutons, caesar dressing	4
QUESADILLA shredded cheese, lettuce, tomato	5
HAND-CUT FRIES spicy ketchup	4

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NON-ALCOHOLIC

Maine Root sodas	2.50
apple juice box	1
milk carton	1

**water station is located
between the bar and the
Snack Bar*

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TASTING ROOM EVENTS

FULL MOON FIRKIN

Every full moon, our chef and brewers collaborate on a firkin of cask-conditioned ale. Served by gravity tap from a keg on the bar, each month delivers an inspired beer typically made with non-traditional ingredients.

SCRATCH BEER THURSDAYS

Join us (almost) every Thursday for new Scratch Beer releases. We brew each Scratch Beer on our custom small-batch brewhouse to endlessly ponder, sketch, brew, flip, tweak, sample, gather your feedback, and happily return to the drawing board.

SUNDAY BRUNCH

Every Sunday we reveal a ridiculous brunch special available from 11 a.m. to 2 p.m.



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