

REDHOOK

Redhook was born out of the energy and spirit of the early 80's in the heart of Seattle. While the term didn't exist at the time, Redhook became one of America's first "craft" breweries. From a modest start in a former transmission shop in the Seattle neighborhood of Ballard, to the current breweries in Woodinville, WA and Portsmouth, NH, Redhook has become one of America's most recognized craft breweries.



CATAQUA PUBLIC HOUSE



AT REDHOOK BREWERY

CAT-A-QUA

(ka-te-kwa)

Redhook Brewery's Cataqua Pub was named after the Piscataqua River that divides New Hampshire and Maine, the third fastest flowing navigable river in the world. "Piscataqua" is a Native American term, metaphorically translated to "a place where people come together, and where they part on their separate ways."



Redhook Brewery & Cataqua Pub continue to reduce, reuse & recycle in the following ways.

If you have an idea to suggest for the pub or brewery to enhance sustainability practices, please email it to: PortsmouthSustainability@Redhook.com and it will be added to the agenda for consideration at the next Redhook Sustainability Committee meeting, held monthly.

- **NEW!** On-site garden growing heirloom produce, started from seed, using 100% organic fertilizers and no pesticides; produce to be used in Cataqua specials
- 100% of all spent grain, hops & yeast from the brewing process goes to a local farm to feed livestock
- Used coffee grounds are used as soil amendments in local gardens
- Hops grown on site are used in cask and firkin beer
- All food waste is composted
- All fryer grease is recycled locally into biofuels that are then distributed & used locally (MBP, Bioenergy, LLC)
- All to-go containers, straws & plastic cups are made of recycled compostable materials
- Local, all natural & organic goods are sourced whenever possible
- Green plant based chemicals are used in cleaning products
- All cardboards, plastics, glass and other waste are all recycled to make new products



Redhook Brewery is a proud partner of the Green Alliance



REDHOOK BEERS



ESB

"IS, IN FACT, EXTRA SPECIAL. BUT DOESN'T LET IT GO TO HIS HEAD."

Brewed in the style of a traditional British ESB (Extra Special Bitter), we've been making ESB continuously since 1987, and it's now the benchmark for the Amber beer category. Despite having "bitter" in its name, Redhook ESB is really not that bitter at all. This brew is all about the balance of caramel malt sweetness completed by spicy, citrusy hops. ABV 5.8% / IBU 28



PILSNER

"MAY NOT LOOK IT, BUT HAS A DARK SIDE."

Czech out Redhook's newest brew. Redhook Pilsner is a crisp, golden lager that is modeled after those historic beers originally made in Plzen, Czechoslovakia. Redhook Pilsner's maltiness is offset by a medium dose of Saaz hops and finishes with a clean, bright, thirst-quenching quality. A great "session" lager for when you've got a long day ahead of hanging with your buddies. ABV 5.3% / IBU 25



LONG HAMMER IPA

"IS A BIG FAN OF DRY HOPPING, WHICH SOUNDS MUCH DIRTIER THAN IT IS."

The generous addition of hops both during the boil and at the end of the fermentation process (dry-hopping) gives our India Pale Ale its characteristic bitterness and piney citrus aroma and flavor. The medium body, crisp finish, and moderate alcohol and IBU levels makes this one of America's most drinkable and best-selling IPAs. ABV 6.5% / IBU 44



COPPERHOOK

"THINKS GOLD AND SILVER ARE WAY OVERRATED."

Who needs precious metals, when you've got Copper?! This copper colored ale is a real crowd-pleaser. Copperhook strikes the perfect balance of smooth, rich, malty flavor you'd expect from a craft brew with a lighter body and hop profile that makes it a perfect "session" beer to get you through a long day of fishing, hiking, biking, or just hanging out. ABV 5.8% / IBU 25



BLACKHOOK

First brewed in 1983, this inviting, roasty ale is characterized by its pronounced coffee and chocolate notes and its uncommonly smooth finish. With a texture close to velvet, Blackhook is a true world class ale with a strong and loyal following among dark beer fans. ABV 5.3% / IBU 36



SEASONAL

NUT BROWN Spring Ale: complex, malty, nutty, caramel. 5.8% ABV | 30 IBU

WIT Summer Ale: smooth, spicy, sunny. 5.3% ABV | 8 IBU

LATE HARVEST Autumn Ale: Rich, balanced, inviting, subtle. 5.9% ABV | 32 IBU

WINTERHOOK Winter Ale: festive, rich, toasty, smooth. 2011 ABV & IBU TBD

SAMPLER TRAY

An education in beer styles, tastes, and color. The Redhook Sampler offers a mini "tour de brew" to experience the spectrum of Redhook's portfolio. Match the bottle cap colors above with the colors under each glass on the tray to read about each brew...\$7

DRAUGHT

16oz Pint.....\$4.25

64oz Pitcher.....\$15

Growler-To-Go...Ask Server

CASK CONDITIONED

Traditional English brewing & serving style. Ask your server about the current Cask offering.

16oz Pint.....\$4.5

64oz Pitcher.....\$16





STARTERS

TAP ROOM CHICKEN* STRIPS

Vermont Natural Farms all natural hormone and drug free chicken breast, cut into strips and grilled. Choice of:

- Tossed in Buffalo sauce & served with blue cheese dressing
- Tossed in Teriyaki sauce & served with sweet chili sauce
- Tossed in Jamaican jerk seasoning & served with ranch dressing

All are served with carrot and celery sticks...\$10

CHICKEN WINGS

Grilled chicken wings with choice of:

- Tossed in Buffalo sauce & served with blue cheese dressing
- Tossed in Teriyaki sauce & served with sweet chili sauce
- Tossed in Jamaican jerk seasoning & served with ranch dressing

All are served with carrot and celery sticks...\$10

BAKED JUMBO PRETZEL

Served with Cataqua-made honey mustard dressing...\$4

SPINACH & ARTICHOKE DIP

Oven baked blend of 4 cheeses, spinach & artichokes, served with grilled pita points...\$10

HOOK HUMMUS PLATE

Cataqua-made Pilsner infused hummus served with grilled pita points, carrots & celery sticks...\$7

CHIPS AND SALSA

Cataqua-made salsa and fried tortilla chips...\$4.5 add guacamole...\$6.5

PORK POTSTICKERS

Fried pork potstickers served with a side of apple infused sweet chili sauce...\$9

BREW HOUSE NACHOS

Cataqua-made tortilla chips smothered in jack and cheddar cheese, topped with black olives, jalapeños, and diced tomato. Served with sour cream and Cataqua-made salsa...\$12

add IPA chili...\$14 add Pilsner braised pulled chicken or pork...\$14

BLACKHOOK BRAISED RIBS

Baby back ribs, braised in Blackhook Porter, and topped with ESB BBQ sauce...\$10

REDHOOK QUESADILLA

Flour tortilla stuffed with shredded jack and cheddar cheese, roasted bell peppers and onions, and oven baked. Served with sour cream and Cataqua-made salsa...\$9 add our Pilsner braised, hand pulled chicken or pork...\$11

BASKET OF FRIES

Basket of Pub Fries...\$5

Basket of Sweet Potato Fries...\$7

SEARED SEA SCALLOPS

Served over fried polenta with a mint arugula salad and a chipotle black cherry puree...\$12

LOBSTER MAC & CHEESE

Orzo pasta and lobster tossed with a smoked Gouda sherry cream sauce...\$12

ROASTED BUTTERNUT SQUASH GNOCCHI

Fresh parsley and sage, sautéed with roasted butternut squash, and tossed in a brown butter sauce...\$9

SOUPS & SALADS

GARDEN SALAD

Fresh mesclun greens topped with tomato, cucumber and shredded carrots...\$8 pint size...\$5

CAESAR SALAD

Classic Caesar salad with romaine lettuce, shredded parmesan and croutons...\$9 pint size...\$5

REDHOOK RED LEAF SALAD

Red lettuce and roasted butternut squash tossed with curried Shallot vinaigrette, topped with pepitas...\$8 pint size...\$5

ADD TO ANY SALAD:

Chicken...+\$4, Salmon...+\$6, shrimp...+\$6

CATAQUA-MADE DRESSINGS:

IPA Italian, caesar, ranch, blue cheese, balsamic vinaigrette, honey mustard

IPA CHILI

Cup...\$4

Bowl...\$5

Bowl with salad...\$8

CLAM CHOWDER

Cup...\$4

Bowl...\$5

Bowl with salad...\$8

SOUP OF THE DAY

Cup...\$4

Bowl...\$5

Bowl with salad...\$8



20% Gratuity added to parties of 6 or more. No separate checks for parties of 6 or more. 20% Gratuity added to Dining Club Cards.



SANDWICHES

All sandwiches served with pickle spear and kettle cooked chips.
Sub fries, demi salad, or cup of soup for an additional \$2
Sub sweet potato fries for an additional \$3

ESB PULLED PORK SANDWICH

Hand pulled ESB braised pork, topped with ESB BBQ sauce...\$11

REDHOOK RIB & CHEDDAR

Thinly sliced prime rib and melted cheddar cheese served on grilled sourdough with Au Jus...\$12

TURKEY PITA "CLUB"

Thinly sliced smoked turkey, apple smoked bacon, lettuce, tomato and mayo on grilled pita bread...\$10

BUFFALO CHICKEN* PITA

Vermont Natural Farms all natural hormone and drug free chicken breast, sliced and grilled, tossed with buffalo sauce and served on a pita with lettuce, tomato and blue cheese dressing...\$10

SALMON SANDWICH

Filet of salmon, grilled and served on a pita with Cajun aioli, lettuce and tomato...\$13

FRIED FISH SANDWICH

Filet of haddock coated with Cataqua-made ESB batter, deep fried, served on a bulky roll with tartar sauce, lettuce and tomato...\$10

HERB BREADED FRIED CHICKEN SANDWICH

Served on a bulky roll with roasted red pepper, melted provolone cheese and cilantro aioli...\$12

BUILD YOUR OWN BURGER

All burgers are served on a bulky roll with lettuce and tomato, a pickle spear and kettle chips. Sub fries, a demi salad, or cup of soup for \$2 or sweet potato fries for \$3

I. CHOOSE A PATTY

• PUB BURGER *

Vermont Natural Farms all natural 1/2 pound organic burger, grilled to your liking...\$10

• BISON BURGER *

1/3 pound free range bison burger, grilled to your liking...\$11

• VEGGIE BURGER

Grilled veggie burger, served with guacamole...\$10

• GRILLED CHICKEN SANDWICH *

Vermont Natural Farms all natural hormone and drug free chicken breast...\$10

** All natural,
no steroids,
no antibiotics,
no hormones,
never genetically
modified*

2. ADD CHEESE \$0.50 each

- Swiss cheese
- Cheddar cheese
- American cheese
- Pepper jack cheese

3. ADD TOPPINGS \$0.75 each

- Sautéed onion
- Sautéed mushroom
- Jalapeno
- Cajun spice
- ESB BBQ sauce
- Cajun aioli
- Buffalo sauce
- Crumbled blue cheese
- Teriyaki sauce
- Double thick apple smoked bacon
- Guacamole
- Cilantro Aioli

SIDES

Veggie of the day...\$3

Pita bread...\$1.5

Sour cream...\$1

Cataqua-made salsa...\$1

KIM'S DESSERTS

Ask your server for today's dessert selections.

Specialty desserts are homemade by Kim, who has been Cataqua Pub's Pastry Chef since 2003. Kim is a graduate of Atlantic Culinary Academy in Dover, NH. Orders are available for special occasions, inquire at the bar.



We have FREE Wireless Internet





ENTRÉES

ESB BATTERED FISH & CHIPS

Classic fish and chips: ESB beer battered haddock served with Cataqua-made tartar sauce and a pile of fries...\$14

BLACKHOOK BABY BACK RIBS

Blackhook braised ribs topped with ESB BBQ sauce, served with roasted red bliss potato, and Vegetable of the Day. 1/2 rack...\$15 Add an additional 1/2 rack...\$7

TACOS

Blackened sole, pork or chicken in three flour tortillas with shredded lettuce, diced tomato and cilantro aioli. Accompanied by sour cream, Cataqua-made salsa, rice and black beans...\$13

GRILLED SALMON

Filet of salmon, grilled and finished with smoky chipotle compound butter, served with herb roasted red bliss potato and vegetable of the day...\$15

COFFEE RUBBED RIB EYE

Served off the grill and topped with Worchester compound butter and fried onion strings, accompanied by herb roasted red bliss potato and Veg Du Jour...\$17

PASTA CARBONARA

Fettuccine pasta tossed in a rich cream sauce with caramelized onion, peas, bacon and your choice of Jumbo Sea Scallop, Chicken Breast or Shrimp...\$16 Add some spice with our house made Cajun spice...\$1

ROASTED BUTTERNUT SQUASH GNOCCHI

Fresh parsley and sage, sautéed with roasted butternut squash, and tossed in a brown butter sauce...\$13

MISC.

Coke...\$2.5

Diet Coke...\$2.5

Sprite...\$2.5

Ginger Ale...\$2.5

Seltzer...\$2.5

Apple or Cranberry Juice...\$2.5

Fruit Punch...\$2.5

Pink Lemonade...\$2.5

Iced Tea...\$2

Coffee...\$2

Hot Tea...\$2

Hot Chocolate...\$2

Milk...\$2.5

WINE

Cataqua Pub rotates the wine selection regularly. Ask your server for today's options.

Glass...\$8 / Bottle...\$28

Bella Serra Pinot Grigio...\$7

Ask your server for a selection of malt beverages.

EVENTS

PRIVATE PARTIES & EVENTS

Redhook has party/banquet/event rooms available for rent with on-site catering. The brewery rooms accommodate from 10 to 200 people. Visit Redhook.com for an information packet or ask your server. To inquire about availability or for more info, contact the Banquet Manager: (603) 501-3946 / PortsmouthEvents@Redhook.com

TRIVIA NIGHT AT REDHOOK

Every Monday night starting at 7:00 PM. It's FREE to play! Get a team together and compete for Redhook merchandise and cash prizes.

SPECIAL EVENTS

Ask your server, visit redhook.com & like "Redhook Northeast" on Facebook to find out about the next big event here at the brewery. There's always something on tap!

BREWERY TOURS

PUBLIC TOURS

Walk through the brewery to view behind the scenes and learn how beer is made. The tour includes beer education, a beer sampling session, a postage paid postcard and a souvenir tasting glass!
Cost: \$1.00/person

PRIVATE TOURS

Schedule a private tour at your convenience with your friends!
Minimum 15 people, maximum 45 people.
Cost: \$3/person
To schedule: (603) 501-3940 / PortsmouthBreweryTours@Redhook.com

