

REDHOOK BREWLAB

- BREWS -

ESB	\$5.00
16oz • 5.7% ABV • 48 IBU	
Extra Special Bitter	
HOOK OR BY CROOK	\$6.50
16oz • 4.4% ABV • 40 IBU	
Session IPA	
PROXIMITY SWITCH	\$6.50
16oz • 5.8% ABV • 15 IBU	
American Porter	
NON VEDO L'ORA!	\$6.50
16oz • 5.2% ABV • 45 IBU	
Italian Style Pilsner	
DOOBIE WHACKER	\$6.50
16oz • 5.8% ABV • 45 IBU	
Wheat IPA	
BALERION	\$7.75
12oz • 9.2% ABV • 60 IBU	
American Stout	
EVERYWHERE I GO	\$6.50
12oz • 5.0% ABV • 30 IBU	
Schwarzbier	
SPALTER BPA	\$6.50
12oz • 6.8% ABV • 45 IBU	
Belgian Pale Ale	
BEAUTIFUL BURNOUT	\$6.50
16oz • 5.7% ABV • 30 IBU	
American Brown Ale	
TIME OAT!	\$7.75
12oz • 5.6% ABV • 20 IBU	
Oatmeal Stout	
VIENNA MALT	\$6.50
16oz • 5.8% ABV • 30 IBU	
Helles Bock	
BUSTA LIME IPA	\$6.50
16oz • 4.4% ABV • 40 IBU	
American IPA	
MCG WHEAT	\$6.50
16oz • 4.8% ABV • 45 IBU	
New England Pale Ale	
FORCE OUTPUT	\$7.75
12oz • 10% ABV • 68 IBU	
Triple IPA	
CAMP CLUB	\$6.50
16oz • 7.4% ABV • 72 IBU	
American "West-Coast" IPA	
SQUARE MILE ROSÉ APPLE CIDER	\$6.50
12oz • 6.2% ABV • 0 IBU	
Cider	
8 BYTES TO THE CHERRIES	\$7.75
12oz • 5.3% ABV • 30 IBU	
Cherry Sour	
APERTIVO SPRITZ	\$6.50
12oz • 4.5% ABV • 0 IBU	
Cider-Other	

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- Entrée -

CAESAR SALAD.....\$9

Romaine lettuce, red onions, & croutons tossed together with parmesan cheese. Topped with fried capers & served with Caesar dressing on the side

*add Grilled Chicken \$4

HUMMUS AND VEGGIE PLATTER.....\$10

Our house made hummus served with fresh baked pizza dough, celery, carrots, green pepper, and squash

PUB NACHOS.....\$12

Fried corn tortillas topped with seasoned shredded pork, shredded cheddar cheese, pico de gallo, sour cream, shredded iceberg lettuce, and a side of house pickled jalapenos

*Substitute your pork for Vegetarian Boca Crumbles for \$4

*Substitute fries for tortilla chips for \$5

MAC & CHEESE.....\$

Our Macaroni and cheese features classic elbow pasta, cheddar and mozzarella cheeses mixed together with our beer cheese. It is then topped off with bread crumbs and baked until brown and bubbly in our pizza oven

*add Chicken \$4

BBQ PULLED PORK SANDWICH.....\$11

Braised Pork Shoulder mixed with a sweet and smoky barbeque sauce, piled high on a toasted, seeded bun. Served with a small side of slaw and your choice of fries or a side salad

*Substitute your pork for pulled Jackfruit for \$4

PUB BURGER.....\$11

A single ground chuck patty seared to perfection with cheddar cheese, lettuce & tomato. Served on a seeded bun with ketchup, mustard & mayo packets available for you with your choice of our fries or a side salad

*add Bacon \$2 | *make it a Double \$4 | *Sub Boca Patty option (\$4) **vegan

HOUSE PRETZEL.....\$9

Our signature pretzel, served with a side of our Brewpub beer cheese (made with one of our signature brews). Swap out beer cheese for our signature marinara at no extra charge

SIDE FRIES.....\$6

*add Beer Cheese \$4

- Extra Large Pub Spuds -

PLAIN JANE.....\$8

Keeping it simple and delicious with butter, sour cream and green onion.

FULLY LOADED.....\$10

Starting from a Plain Jane then we add bacon, cheddar cheese, and our own beer cheese to finish.

BBQ PORK SPUD.....\$13

Fresh baked potato topped with shredded BBQ pork, creamy coleslaw, red onions and drizzled with a sweet and smoky BBQ Sauce

*Sub Vegan Crumble for Pork \$4

FIESTA PORK SPUD.....\$10

Shredded and seasoned pork comes piled high on a fresh baked potato with cheddar cheese, beer cheese, shredded lettuce, fresh pico de gallo, and sour cream

*Sub Vegan Crumble for Pork \$4

GARDEN VARIETY SPUD.....\$10

This potato comes with roasted mushrooms, red onions, fresh spinach and topped off with our own hot marinara.

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GARDEN VARIETY SPUD.....\$10

This potato comes with roasted mushrooms, red onions, fresh spinach and topped off with our own hot marinara.

-Pub Pie-

CHEESE PLEASE	\$10
Our classic three cheese pizza; mozzarella, provolone and parmesan piled on top of our fresh stretched dough with our hearty marinara sauce	
PEPPERONI PIE	\$12
Our classic cheese pie with the addition of spicy pepperoni	
THE BUFF PIE	\$13
Our house buffalo sauce spread over our fresh stretched dough with mozzarella, roasted chicken, red onions, green peppers and gorgonzola	
THREE LIL' PIGS	\$14
Our classic cheese pie with bacon, sausage, and spicy pepperoni	
THE ULTIMATE	\$14
Our classic cheese pie becomes the ultimate choice by adding ground Italian sausage, pepperoni, red onions, and green peppers	
POPEYE'S SQUASH	\$13
Our classic cheese pie with the addition red onions, spinach and yellow squash	

-Deep Dish Pie-

PORKY PIE DEEP DISH PIZZA	\$15/\$28
Our pizza crust is pressed into a deep pan then layered with pepperoni, Italian sausage, and bacon. Then we sprinkle mozzarella and parmesan cheese and top it off with our hot marinara sauce. It is then baked in our pizza oven until brown and bubbly. Please allow 15-20 minutes for this item to be prepared.	
GARDEN PATCH DEEP DISH PIZZA	\$15/\$28
Our pizza crust is pressed into a deep pan then layered with red onion, green pepper, roasted mushrooms, spinach and black olives. Then we sprinkle mozzarella and parmesan cheese and top it off with our hot marinara sauce. It is then baked in our pizza oven until brown and bubbly. Please allow 15-20 minutes for this item to be prepared.	
MAC & CHIZZA	\$15/\$28
Our Deep dish pizza crust stuffed with our home made mac and cheese topped with bread crumbs and baked to perfection.	
*add Chicken \$4	
(Please allow 15-20 minutes for this item to be prepared.)	

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**- DRAFT COCKTAILS -
\$13**

- PORCH-SWING PALMER**.....
Brown sugar syrup, Old Forester, Brewed Black Tea, Lemon Juice
- THE PINK UMBRELLA**.....
Plantation 3 Star Rum, Absynthe, Pineapple Juice, Cranberry Juice & Orange Bitters
- SEASONAL ROTATING MARGARITA**.....
Libelula Tequila
- VODKA TONIC**.....
Pike & Clark Vodka, Tonic and Lime Juice
- CUCUMBER GIN**.....
Pike & Clark Gin, Cucumber water, Simple syrup & Sprite
- MANHATTAN**.....
Old Forester, Brovo Vermouth, Ango Bitters & Soda water

- SHOOTERS -

- FREMONT DISTILLERY MISCHIEF BOURBON**.....\$9
- PIKE AND CLARK VODKA**.....\$9
- LIBELULA JOVEN TEQUILA**.....\$9

COCKTAILS TO GO

- 12 OZ JAR TO GO**.....\$13.00
- 32 OZ CROWLER CAN**.....\$30.00

BEER TO GO

- 32 OZ CROWLER CAN**.....\$10.00
- 3 PACK OF 32 OZ CROWLERS**.....\$25.00

PACKAGED TO GO BEER

- 4 PACKS: BIG BALLARD, ESB, LONGHAMMER**.....\$6.00
- 6 PACKS: ATOMIC ROBOT, BUSTA LIME, SQUARE MILE ROSE CIDER, OMISSION BLUEBERRY PROMEGRANTE ACAI SELTZER**.....\$8.00
- 18 PACK: BIG BALLARD**.....\$20.00

**ALL MEMBERS OF YOUR PARTY MUST
BE PRESENT BEFORE SEATING**

**DINING TIME LIMITED TO 1 1/2 HOURS
PER TABLE. THANK YOU FOR YOUR
UNDERSTANDING.**

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