



APPETIZERS

BBQ Pulled Pork Nachos \$ 11.99

Crisp nacho chips piled high and topped with our in-house hickory smoked pulled pork, BREW CITY Beer-BBQ sauce, a blend of cheddar and mozzarella cheese, chopped bacon, diced tomatoes and scallions. Served with sour cream and salsa. Add guacamole \$.79

Spicy Fried Calamari..... \$ 8.99

Tender pieces of fresh calamari hand breaded and deep-fried to golden brown, then tossed with sliced cherry peppers and butter. Served with marinara sauce. (Also available not spicy)

Colossal Fried Ravioli..... \$ 8.99

Two colossal ravioli stuffed with a blend of five cheeses, hand breaded with Italian seasoned breadcrumbs and fried. Served with our zesty marinara sauce.

Bbq Chicken Spring Rolls \$ 7.99

Warm flour tortillas brushed with our own BREW CITY Beer-BBQ Sauce filled with grilled chicken and a blend of cheddar and mozzarella cheese, then rolled and baked until golden brown. Served over cole slaw with honey dijon sauce.

Beer Burger Slammers \$ 9.49

Mini versions of our beer burger, topped with caramelized onions and served on mini rolls! Garnished with our onion rings.

Brew House Hummus..... \$ 7.49

A traditional Middle Eastern dip served with warmed pita bread wedges, carrot and celery sticks. Garnished with Spanish onions and a drizzle of olive oil.

Chicken Tenderloins \$ 8.49

All white meat chicken tenderloins, hand breaded and deep-fried to a golden brown crisp. Served with honey-dijon sauce.

Buffalo Chicken Tenderloins \$ 8.49

Fresh chicken tenderloins, hand breaded and deep-fried to a golden brown crisp, dipped in hot sauce. Served with bleu cheese dressing and celery sticks. BBQ chicken tenderloins also available, served with a honey-dijon sauce.

Hand-Cut Onion Rings..... \$ 4.99

Sliced, hand breaded super-colossal Spanish onions dredged in our own special breading, deep-fried to a golden brown crisp. Served with honey-dijon sauce.

Soft Bavarian Pretzel Sticks \$ 7.49

Classic oven baked pretzels served with a trio of sauces; our own stone ground beer mustard, spicy cheese dip and a creamy ranch dressing.

Delivery Hours

Closed Monday

Tues - Fri: 11am - 2pm, 4pm - 10pm

Sat & Sun: 3:30pm - 10pm

SKYSCRAPER SANDWICHES

Served with french fries and dill pickles

Spice it up with our own stone-ground beer mustard

Hickory Smoked Pulled Pork Sandwich..... \$ 9.99

In-house smoked pulled pork, hand pulled and tossed with our own BREW CITY Beer-BBQ sauce, stacked high on a warm round roll.

BBQ Brisket Sandwich..... \$ 9.99

Slow smoked, tender beef brisket smothered in our own Brew City Beer-BBQ sauce and piled high on a fresh house roll. Served with creamy cole slaw and cornbread.

Grilled Cider Chicken Sandwich..... \$ 8.99

Boneless, skinless chicken breast marinated in our own special blend of herbs and spices, charbroiled and topped with crisp bacon and melted Swiss cheese. Served on a warm round roll dressed with a homemade hard apple cider and Granny Smith apple spread..

Sunset Cranberry Chicken Salad \$ 7.99

Fresh chicken breast cooked in Sunset Wheat Ale, diced and mixed with mayonnaise, dried cranberries, chopped celery and red onions. Served chilled on a round roll.

Grilled Salmon Wrap..... \$ 9.49

Fresh North Atlantic salmon grilled and wrapped in a flour tortilla with baby spinach, shaved red onion, diced tomatoes and a ranch dressing.

Blackened Chicken Wrap..... \$ 8.99

Fresh chicken breast dusted with Cajun seasonings then pan seared, sliced julienne-style and rolled in a flour tortilla with lettuce, diced tomatoes, caramelized onions, cheddar cheese and honey dijon sauce.

Chicken Caesar Wrap..... \$ 8.99

Marinated grilled chicken breast sliced julienne-style, tossed with crisp romaine lettuce, shredded parmesan cheese, chopped tomatoes and creamy caesar dressing, rolled in a flour tortilla.

SOUPS

Big Red Chili Cup \$ 4.29 Bowl \$ 4.99

Homemade with lean ground beef and Italian sausage simmered with amber ale, kidney beans, tomatoes and a spicy blend of seasonings. Topped with cheddar and mozzarella cheese and sliced cherry peppers.

Smoked Pulled Pork & Tomato Stew Cup \$ 3.99 Bowl \$ 4.79

A homemade seasoned tomato broth with diced fresh red bliss potatoes, celery, carrots and onions simmered with our in-house hickory smoked pulled pork.

New England Clam Chowder Cup \$ 4.29 Bowl \$ 4.99

A classic New England favorite. Homemade and loaded with diced potatoes, celery and chopped clams. Thick, creamy, hearty and warming.

PUBLIC GARDENS

Garden Salad \$ 3.99

Field greens with matchstick carrots, cucumbers, Bermuda onions, cherry tomatoes, and garlic croutons. Served with choice of dressing.

East Park Chicken Salad..... \$ 11.99

Crisp romaine lettuce tossed with dried cranberries, mandarin oranges, candied pecans and crumbled feta cheese. Topped with a grilled marinated chicken breast and served with balsamic vinaigrette.

Brew City Chopped Salad \$ 8.49

Crisp Romaine lettuce mixed with diced tomatoes, cucumbers, celery, scallions and Feta cheese. With homemade lemon ale vinaigrette.

Caesar Salad \$ 7.99

Crisp Romaine lettuce tossed with a creamy Caesar dressing and topped with fresh parmesan cheese and garlic croutons

Grilled Vegetable Salad..... \$ 8.99

Mixed field greens topped with balsamic marinated grilled zucchini, summer squash, eggplant, red onion and roasted red peppers. Served with choice of dressing.

**Salad Toppings: Grilled Chicken - \$3.00, Grilled Salmon - \$5.00,
Grilled Yellowfin Tuna - \$6.00, Grilled Shrimp - \$5.00**

PIZZA

Pesto Portbella \$ 12.99

Grilled pizza dough topped with homemade basil pesto, grilled portabella mushrooms, roasted red peppers, Kalamata olives and Feta cheese. Finished with a drizzle of truffle oil.

Landsdown St. Sausage \$ 10.99

Grilled pizza dough topped with our zesty marinara sauce, a blend of cheddar and mozzarella cheese, crumbled mild Italian sausage, sliced red and green peppers and onions.

Spinach & Artichoke \$ 9.99

Grilled pizza dough topped with a creamy blend of cheeses, shredded baby spinach and artichoke hearts.

Grilled BBQ Chicken \$ 10.99

Grilled pizza dough blessed with our BREW CITY Beer-BBQ sauce topped with diced grilled chicken, a blend of cheddar and mozzarella cheese, and diced bacon. Sprinkled with chopped scallions.

Grilled Margherita \$ 9.49

Grilled pizza dough topped with fresh mozzarella cheese, diced tomatoes, fresh basil and olive oil. Finished with a drizzle of our marinara.

RED, WHITE, & BREW CLASSICS

Served with a crisp house salad

Smoked Chicken Baked Macaroni \$13.99

Penne pasta tossed with a homemade three cheese sauce, studded with hickory smoked ale marinated diced chicken breast and finished with seasoned bread crumbs and crispy Parmesan cheese.

Country Shepherds Pie \$11.49

Stewed ground beef with diced celery, onions and sweet corn in a Wachusett Country Ale gravy. Topped with homemade mashed potatoes and browned in the oven..

Grilled Guinness Meatloaf \$13.49

Our secret recipe meatloaf blessed with Guinness Stout, grilled and served with homemade mashed potatoes. Finished with a Guinness Stout mushroom gravy and garnished with golden brown onion rings

MAIN STREET

Served with potato and vegetable, unless otherwise specified.

New York Sirloin..... \$18.99

A hefty cut of USDA choice sirloin, charbroiled to perfection!

Brew City Sirloin \$15.99

A generous cut of our New York sirloin served over garlic toast points and mixed field greens. Finished with sliced tomatoes, fresh mozzarella cheese and caramelized onions. Served with choice of potato

BBQ Brisket Dinner \$13.99

Sliced hickory smoked beef brisket basted with our own BREW CITY Beer-BBQ sauce and served with homemade cheesy mashed potatoes. Accompanied by creamy cole slaw and fresh baked corn bread.

Lemon Ale Chicken Picatta. \$15.99

Twin boneless, skinless chicken breasts pan seared and sautéed in a lemon ale sauce then served over penne pasta with artichoke hearts, roasted red peppers, capers and baby spinach. With a garlic bread stick..

Grilled Salmon Calabria..... \$16.99

Fresh North Atlantic salmon filet charbroiled and served over linguine pasta tossed with baby spinach and feta cheese in a lemon ale butter sauce. Finished with a roasted tomato basil purée. Served with an oven toasted garlic bread stick.

Shrimp Scampi Over Ravioli \$17.99

Large shrimp sautéed in a garlic butter and white wine sauce over three colossal ravioli stuffed with a blend of five cheeses. Finished with tomatoes and scallions. Served with an oven toasted garlic breadstick.

Mediterranean Tuna \$17.99

Fresh Yellowfin tuna steak grilled and presented with a side of linguine pasta tossed with a sauté of Kalamata and green olives, onions, fresh basil and garlic butter. Served with an oven toasted garlic bread stick.

New England Baked Haddock \$13.99

Baked with seasoned cracker crumbs, white wine and butter.

Fish and Chips \$13.49

A true New England favorite! Fresh haddock hand breaded and deep-fried to golden brown. Served with fries and cole slaw.

**THERE'S LOTS MORE TO CHOOSE FROM!
BREW CITY'S MENU CONTINUES ON THE NEXT PAGE!**

For Delivery Call 508-754-3663



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BURGER CITY

Served with crisp house fries.

Red, Hot, and Bleu \$10.99

Half-pound of Angus beef, handmade and stuffed with Imperial bleu cheese, charbroiled to perfection and finished with a spicy red hot sauce. Served on an oven toasted house specialty roll.

Mac-In-Cheese \$10.99

Half-pound Angus burger stuffed with homemade macaroni & cheese, charbroiled to perfection and finished with a spicy cheese sauce on a house specialty roll.

BBQ Bliss \$12.99

Half-pound Angus burger charbroiled to perfection then topped with our in-house smoked beef brisket, Brew City Beer BBQ sauce, cheddar cheese and bacon on a focaccia roll

Buffalo Bill \$17.99

Honey chipotle-glazed buffalo burger, charbroiled to perfection, topped with fresh mozzarella cheese and candied peppered bacon, on a focaccia roll.

Brew City Beer Burger \$9.49

Our famous burger has amber ale and secret spices mixed into certified Black Angus beef, charbroiled to perfection and finished with caramelized onions. Served on an oven toasted brioche roll.

The King \$10.99

Half-pound of Angus beef, handmade and topped with smooth creamy peanut butter, crisp bacon and grilled banana. Served on an oven toast- ed house specialty roll.

Crunch Time \$10.99

It's crunch-a-licious! A half-pound of Angus beef, handmade and topped with our own BREW CITY Beer-BBQ Sauce, pepperjack cheese and crisp potato chips inside a toasted onion roll.

Ravioli Roma \$14.49

Lean and tender Piedmontese beef, charbroiled to perfection, topped with a jumbo five cheese fried ravioli and finished with our zesty mari- nara sauce and provolone cheese on a rustic focaccia roll.

Green Apple Turkey \$10.99

All white meat ground turkey handmade grilled and topped with ched- dar cheese, crisp bacon and our homemade Granny Smith apple spread. Served on an oat-wheat roll.

SIDE STREETS

French Fries \$ 3.49

Sweet Potato Fries \$ 3.99

Homemade Mashed Potatoes \$ 2.99

Baked Potato (Avail. after 4 pm) \$ 2.49

Baked Sweet Potato (Avail. after 4 pm) \$ 2.99

Rice Pilaf \$ 1.99

Fried Pickles \$ 4.29

Seasonal Vegetable \$ 2.99

Cole Slaw \$ 1.99

Cornbread \$ 1.99

Cheesy Garlic Bread \$ 4.99

BURGER WORKS

Build Your Own!

Served with fresh tomatoes, lettuce and dill pickles.
Toppings, roll and fries are your choice as priced below.

1) Choose a Meat:

Kobe \$14.00

We serve Mishima Ranch Wagyu beef, the richest, most flavorful American style Kobe beef available.

Piedmontese \$13.50

These cattle originated in the Alpine Region of Northern Italy and are raised on a vegetarian feed only, ultimately producing a beef that is naturally lean and low in fat and cholesterol.

Angus \$8.75

This all-natural beef is savored for its tenderness and flavor.

Buffalo \$14.50

Buffalo is tasty, tender and 94% fat free. Farm-raised buffalo are free roaming on ranches and raised naturally in open pastures.

Turkey \$8.00

Premium all white meat ground turkey, lightly seasoned, nutritious and full of flavor.

Vegetarian \$7.50

Bocca Burger Original Vegan patty, made with soy; high in protein, low in fat and cholesterol

2) Choose Your Roll:

All Rolls are Butter Grilled

Sesame, Onion, Oat Wheat, House Roll, Focaccia (add \$.69), or Brioche (add \$.69)

3) Choose Your Toppings:

The Garden

Coleslaw .79
Sliced Cherry Peppers .59
Sautéed Peppers .59
Sautéed Onion .59
Caramelized Onions .79
Grilled Banana .99
Portobello Mushrooms .79
Button Mushrooms .59

The Ocean

Grilled Jumbo Shrimp (2) 4.99
Marinated Anchovies .79
Lump Crab Cake 3.99

The Dairy

Cheddar .59
American .59
Swiss .59
Provolone .59
Feta .59
Pepperjack .59
Fresh Mozzarella .79
Imperial Bleu .99

The Farm

Bacon .59
Peppered Bacon .99
Candied Peppered Bacon 1.19
Imported Prosciutto 1.29
BBQ Pulled Pork 1.59
Homemade Chili 1.49
Fried Egg 1.29

The Pantry

Pesto Sauce .99
Buffalo Sauce .59
Salsa .59
Guacamole .79
Roasted Red Peppers .79
Fried Pickles .79
Granny Smith Apple Spread .79
Beer BBQ Sauce .59
Sweet Blazes 5-Pepper Jelly .79
Homemade Hummus .99
Garlic Butter .99
Stone-Ground Beer Mustard .79
Peanut Butter .59
Crisp Potato Chips .99
Spicy Nacho Cheese Sauce .59
Brown Mushroom Gravy .59
Jumbo Fried Cheese Ravioli 1.59
Marinara Sauce .59
Honey Chipotle Sauce .79

4) Choose Your Fries:

House Fries 1.29, Parmesan Fries 1.59, Sweet Potato Fries 2.50