

BENSON

BREWERY

STARTERS

Smoked Salmon Spread	artichoke chèvre roasted garlic pickled vegetable spent grain baguette 14
🌱 Warm & Soft Pretzels	smoked gouda dipping sauce or IPA mustard 8
🌱 Charred Brew Wings	hot, bbq or IPA mustard house ranch 12
🌱 Seitan Vegan Wings	hot, bbq or IPA mustard house vegan ranch 10.75
Mussel Bowl	smoked tomato roasted garlic sage Spanish chorizo 14
🌱 Roasted Brussel Sprouts	prosciutto pine nut pickled onion truffle oil 10
Today's Soup	Chef's featured soup of the day 4 / 7
Classic Poutine	house cut fries local white cheddar curds demi green onion 8 <i>(add chicken, chorizo, bacon +3, or egg +2)</i>

MAINS

🌱 Wagyu Strip	14oz Imperial beef broccolini cipollini onion fingerlings bacon au jus 32
Mahi Mahi Fish & Chips	beer battered malt vinegar aioli house cut fries grilled lemon 14
🌱 Cast Iron Salmon	sweet potato hash cabbage asparagus thyme crème fraîche 28
🍷 Bangers & Mash	beer braised pork sausage root vegetable mash lingonberry demi 17
Baked Mac & Cheese	smoked gouda white cheddar parmesan crispy panko crust 12 <i>(add chicken, chorizo, bacon, broccolini, asparagus +3)</i>

SANDWICHES

(Served with house cut fries; substitute salad, soup, or potato salad +1.5)

Brewer's Burger	Chef's featured burger of the day
Bacon Blue Burger	balsamic bacon jam blue cheese sauce spring mix brioche 13
🌱 Black Bean Burger	avocado tomato spring mix house vegan ranch jalapeño kaiser 12.5
Smoked Reuben	corned beef house kraut spicy 1000 muenster white cheddar marble rye 14
Shaved Prime Rib	coffee rubbed smoked provolone pickled jalapeño horseradish hoagie 15
Buttermilk Chicken	Plum Creek breast chipotle slaw avocado tomato ciabatta 15 <i>(fried or grilled)</i>
Fried Pork Tenderloin	Truebridge pork harissa aioli havarti caramelized onion & mushroom 12.5
The Cuban	smoked ham braised pork shoulder IPA mustard swiss pickle baguette 14.5

SALADS

(add salmon +6 or chicken +4)

🌱 Kale Salad	pine nuts smoked gouda poached pear cranberry creamy peppercorn 12
🌱 Beet & Quinoa Salad	greens cherry tomato roasted beets walnut radish carrot apple cider vin 12
🌱 Wedge Salad	romaine heart house braised bacon blue cheese radish tomato cucumber 8
🌱 Market Salad	spring mix onion cucumber crouton carrot radish tomato house vin 6

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We proudly partner with: Farm to Table Delivery, Truebridge, Olafsson Specialty Foods, Jon's Naturals, Plum Creek, WW Creamery, In Season, Benson Bounty & Le Quartier Bakery. A gratuity of 18% may be automatically applied to parties of six or more.

🌱 = Vegan 🌱 = Gluten Free 🍷 = Dinner Only

Winter Food Menu prepared by Chef David Meegan



BENSON

B R E W E R Y

PUB FAVORITES

Benson-Cola

Vanilla & cardamom-infused bourbon | Pimm's No 1
lemon | ginger | cherry | rocks 7.5

Lime Margarita

Lunazul Silver tequila | triple sec | house margarita
mix | lime & salt | rocks 6.5

Cucumber Cadillac

Hornitos Plata tequila | cucumber | lime juice
Cointreau | Grand Marnier | lime & salt | rocks 9

Aperitiphany

Contratto Aperitif | St. Germaine | orange | rocks
Choice of: Prosecco or Moscato 8.5

Old Fashioned

Bulleit rye | orange | simple syrup | angostura bitters
splash of soda | cherry | rocks 9

Brew Pub Bloody

Mary OR Maria | house mix | house pickled veg | lime
salt 8

Dark & Stormy

Gosling's black seal rum | lime | simple syrup | Gosling's
ginger beer 7.5

Brewer's Manhattan

Bulleit Bourbon | Carpano: Punt e Mes & Bianco | bitters
ale soaked cherry | up 10

Ruby Press

Deep Eddy organic grapefruit vodka | Hendrick's gin
lemon | ginger | grapefruit | rocks 8

Berry Basil Fizz

Reiger's Midwestern dry gin | Sipsmith sloe gin | lime
basil | berry | soda | rocks 8

Ern's No Eight

Don Pancho 8 year aged rum | Luxardo Maraschino
liqueur | lime | simple syrup | grapefruit | cherry | up 9.5

Tart Texas Rose

Deep Eddy Organic lemon vodka | Koval rose hip liqueur
lemon | rosemary | Contratto Bitters splash | rocks 8

Sidecar

Brandy | Cointreau | lemon | sugar | up 8

French 75

Aviation Dry gin | lemon | agave nectar | sparkling wine 9.5

Irish Mule

Jameson | lime | Gosling's ginger beer | copper mug 8

BEER COCKTAILS

The Ann-Margret

Brugal extra dry rum | Yellow Chartreuse | strawberry
simple syrup | lime | Benson Blonde 8

Grow a Pear

Grey Goose La Poire | St. Germaine | agave | lemon
Schilling rotating cider | tabasco | rocks 9

Pale Ale Collins

Aviation Dry Gin | lemon | Pama | agave nectar
Pale Ale | rocks 8

Citra Flip

Citra hop-infused Hornitos Plata tequila | agave nectar
orange | lime | egg white | IPA | up 9

Ginger Snap

Bulleit Rye | Frangelico | ginger syrup
Karha-T Spiced English Mild ale 8

Stout Brownie

Corsair Vanilla Bean vodka | Frangelico
crème de cacao | Brewers' Duet coffee stout 9

Final Draft

Paul Masson brandy | Luxardo Maraschino liqueur
crème de cacao | Rough Draft Porter | cherry 9

WINE

House Sangria Rojo

Seasonal fruit | white rum | ginger | hint of
cinnamon & clove | orange 7

Mark West Black Label

Pinot Noir | California | 2014 7/28

Block 9

Pinot Noir | California | 2015 8/34

Bricco Riella

Moscato D'asti | Italy | 2015 7/28

Ca Del Sarto

Prosecco | Italy | 2015 7/28

Robert Mondavi Private Selection

Chardonnay | California | 2015 6/24

Pinot Grigio | California | 2015 6/24

Cabernet Sauvignon | California | 2015 6/24

Red Meritage | California | 2015 6/24

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Winter Drink Menu prepared by Ben Brigman