

- 1 **Lunch Special Everyday 11 am-2 pm \$2 Off Salads and Sandwiches (Ask Your Server About Our Lunch Punch Card)**
- 2 **Mondays Kids Eat Free with Each Adult Entree**
- 3 **Tuesdays Order Our Weekly Special Taco and Get a Free Beer**
- 4 **Wednesdays Get a Burger, Fries and a 10z Beer for \$13**
- 5 **Sundays 75¢ Wings All day (Served in Orders of 4)**

APPETIZERS

- Dry Rub Fries** ^V 6
Sidewinder Fries Seasoned with Hot Spices and Served with House Aioli.
- Poutine** ^V 10
Brewhouse Fries Topped with Fresh Melted Cheese Curds, Savory Mushroom Gravy, and Topped with Green Onions.
Add Crispy Bacon for 2
- Hummus Platter** ^{V G} 10
Roasted Red Pepper Hummus Served with Fresh Cut Vegetables and House Made Garlic Naan. *(Sub Extra Vegetables for Naan)*
- Scotch Egg** **Single 6** **Double 12**
Hand-Rolled Soft Boiled Egg Wrapped in Herbed Sausage then Breaded and Deep Fried. Served with Bistro Sauce.
- Spice Crusted Ribs (3)** 10
Tender and Crispy Ribs Rubbed with Warming Spices, Pickled Red Onion, and Singapore Sauce or Smoked Pepper Emulsion.
- Thai Meatballs (5)** 8
Beef Mixed With, Cilantro, Mint, Shallot, Chili-Lime, and Fish Sauce Served with Nuoc Cham Sauce.
- Brewhouse Wings (6)** ^G 10
Bone-In or Boneless Crispy Fried, Handcut, Beer Brined Wings. Choice of Ranch or Bleu Cheese.
Your Choice of Style:
Blackened Dry Rub (Mild Spice, Dry)
Buffalo or Spicy Buffalo (Tangy, Saucy add a Kick and go Spicy)
Caribbean Jerk Sauce (Hint of Spice, Saucy)
- Pickle Fries** ^V **Single 6** **Group 12**
Shoe-String Cut Pickles Coated in Beer Batter, Deep Fried, and Served with House Made Bleu Cheese.
- Malaysian Shrimp** ^G 14
Grilled, Sweet Cilli Shrimp on a Bed of Carrot-Slaw, Served with our Homemade Ginger Chilli Sauce.

• **Happy Hour 2-6 pm Mon-Fri and all Day Sunday All Appetizers \$2 off**

SOUPS

- Tomato Basil Soup** ^{V G} **Cup 5** **Bowl 7**
Vine-Ripened Pureed Tomatoes Stewed with House Spices.
- Moroccan Lentil Soup** ^{V G} ... **Cup 5** **Bowl 7**
The Perfect Medley of Lentils and Roma Tomatoes in a House Blend of Spices.

• **Add Baked Naan Bread \$4 or Basmati Rice for \$2**

SALADS

- Brewhouse Salad** 12
Fresh Field Greens, Red Onions, Cucumbers, and Tomatoes Topped with Your Choice of Grilled or Fried Chicken.
Your Choice of Signature Styles:
Chicken Tikka with Lemon Herbed Vinaigrette ^G
Buffalo Chicken with Bleu Cheese Dressing
Caribbean Jerk Chicken with Buttermilk Ranch Dressing
- Blackened Cod Balsamic Salad** ^G 14
Fresh Spring Mix Greens, Cucumbers, Roma Tomatoes, and Red Onions in our Sweet Balsamic Reduction Dressing. Topped with Tender Flakey Pan-Seared Blackened Cod.
- Chef's Market Salad** **Market Price**
Ask Your Server for Seasonal Offerings.

• **Substitute Tofu for ^V**

SANDWICHES

- **All Sandwiches Served with Brewhouse Fries**
- Brewhouse Naan Wrap** ^{V G} 12
Choice of Lightly Curry Spiced Chicken Salad with Apples or Egg Salad with Sweet Pickles and Spices, Wrapped in House Made Naan and Topped with Lettuce and Tomato.
- Brewhouse Burger** ^G 12
Local Egg Washed Bun, Lettuce, House-made Ketchup and Mayo, Pickled Cucumbers, Cheddar Cheese, and Caramelized Onions on Top of a Juicy Beef Patty Cooked Pink or no Pink.
- Beer Battered Cod Sandwich** 14
Crispy House Beer Battered Atlantic Cod on a Egg Wash Bun, Mixed Greens and Tomatoes, Topped with our Unique Curry Tartar Sauce
- Avocado BLT** ^G 12
Local Ciabatta Bread Layered with Fresh Avocado Slices, Tomatoes, Mixed Greens, Crispy Smoked Apple-wood Bacon, and Finished with our Homemade Aioli Spread
(Add Grilled Chicken Breast 4)
- Kimchi Reuben** ^G 14
Spice Rubbed Corned Beef, House Kimchi, Swiss Cheese, and Sesame Rémooulade on Local Toasted Rye

- 1 **Upgrade to Dry Rub House Fries or Dry Rub Sidewinders \$2**
- 2 **Add Crispy Bacon, Fried Egg, or Avocado \$2 Swiss Cheese or Cheddar \$1**
- 3 **We Now Offer Gluten Free Buns! (\$.75 Up-charge)**



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^V = Vegetarian Option Available / ^G = Gluten Free Option Available

Can't get Enough of our Delicious Food?

We do Large Quantity Orders on Sauces, Sides and Food. Check out our Catering Menu for more info!

ENTREES

Street Tacos (3) ^G on Corn Tortilla 13

Local La Perla Flour tortillas, Basmati Rice, Avocado Salsa, Chipotle Ranch, and Fresh Cilantro. **(Extra taco 4)**

Your choice of: Chicken Tikka, Blackened Cod, or Grilled Tofu

Chicken or Tofu Tikka ^{V G} 13

Chicken Marinated in Greek Yogurt and House Spices, Cooked to Tender Perfection. Served with Sautéed Fresh Vegetables on Top of our House Basmati Rice.

Atlantic Cod & Chips..... 16

Atlantic Cod battered with our seasonal house beer. Served with Brewhouse Fries, Lemon and our homemade Curry Tartar Sauce.

• Add a Side Salad to your entree for \$5

Khao Poon ^{V G} 13

Coconut Curry Broth, Bamboo Shoots, Glass Noodles, Pickled Cabbage, Cilantro and Choice of: Tofu or Pulled Chicken.

Build Your Own Brewhouse Bowl ^{V G}..... 13/15

It all starts on a bed of Aromatic Basmati Rice with Fresh Avocado, and Your Choice of:

- **Veggies: Pickled, Sautéed or Raw**
- **Sauce: Nuoc Cham, Singapore or Smoked Pepper Sauce**
- **Protein: Grilled Tofu or Chicken Tikka 13**
- **Spice Crusted Ribs, Thai Meatballs or Blackened Cod.....15**

New Zealand Lamb Chops.....26

24 hour marinated, top quality Lamb Chops Grilled to Perfection. Served with a Side of Sauteed Vegetables and House Made Basmati Rice

SIDES

Brewhouse Fries ^{G V} 4

Sidewinder Fries ^V 5

House Basmati Rice ^{G V} 4

Garlic Baked Naan Bread ^V 4

Creamy Coleslaw ^{G V} 4

Side House Salad ^{G V} 5

Choices: Ranch, Bleu Cheese, Sweet Balsamic or Lemon Vinaigrette

HOUSE WINES

WHITES	6 oz	9 oz
Bulletin..... Moscato	9	13
Schlink HausSemi Sweet Riesling..	10	14
Dr Heyden Dry Riesling	10	15
Santa Julia Pinot Grigio.....	7	10
J W Morris..... Oaked Chard	9	11
Sea Pearl..... Sauv Blanc.....	10	15

REDS	6 oz	9 oz
Julia James..... Pinot Noir.....	10	14
Piattelli Reserve Malbec	9	13
Trentadue..... Zin Blen	8	12
Tavernello Sangiovese	7	10
Heartland Spice Trader...Cab/Shiraz ...	8	12
Heavy Weight..... Cab Sauv	8	12
Buenu Vista Cab Sauv	8	12

Rose	6 oz	9 oz
Les Trois Couronnes... Rose.....	10	15

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Orange Fanta, Root Beer, Pink Lemonade, Apple Juice, Orange Juice, Milk or Chocolate Milk, Unsweetened Iced Tea..... 3

Kiddie Cocktail 4
Local Micro Roasted French Press Coffee (Serves 2) 5

\$7 KIDS MENU

- 1 **Chicken Fingers and Fries-** Boneless Chicken Hand Breaded and Fried Served with House Fries
- 2 **Kids Noodles-** Your Choice of Cheese, Marinara or Butter Noodles
- 3 **Naan Pizza-** Baked Naan Topped with House Made Marinara and Mozzarella Cheese
- 4 **Kids Cheeseburger-** Beef Patty, Bun and Cheddar Cheese Served with House Fries (Add Any Brewhouse Burger Topping or Veggies for \$2)

Here at Nutmeg Brewhouse, We Provide the Community with Quality Food, Fresh Ingredients and House Brewed Beer.
Our From Scratch Kitchen Run By Executive Chef Bryan Hurley,
Is Committed to Nourishing the Neighborhood with Ethical and Unique Globally Inspired Cuisine.
We Enjoy Creating a Family Friendly Communal Environment for All Occasions and Events.
Thank You For Your Support, Cheers!

NOTE: Items are cooked to order and may be served raw or undercooked. Consuming raw/undercooked may increase the risk of foodborne illness.



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