

# MENU



## BITES

- 3 MEXICAN CHEETOS <sup>V</sup>  
Just gotta try them, salsa Tapatio
- 3 FRENCH ONION DEVILED EGGS  
classic French onion dip, french fried onions
- 3 POPCORN <sup>GF, V</sup>  
vanilla-curry caramel + toasted pumpkin seeds
- 3 WARM SOFT PRETZELS <sup>V</sup>  
smoked salt + garlic salt, cranberry thyme beer mustard  
+ 1 Justin's cheese sauce
- 3 TRUFFLE TOTS <sup>V</sup>  
garlic mayo

## SHARES

- 9 ALLSTON WINGS  
BBQ • Buffalo • Naked  
smoked jumbo wings, house bleu cheese
- 9 BRAISED SHORTRIB TACOS  
local tortillas, crumbled queso fresco, pickled vegetables
- 9 CAMBRIDGE STREET FLATBREAD  
tomato smear, smoked bacon, caramelized onion, torched bleu cheese, lemon greens
- 9 CHARRED ASPARAGUS AND GOAT CHEESE FLATBREAD <sup>V</sup>  
caramelized onion, fig balsamic reduction
- 9 REVIVAL MUSSELS  
linguica, garlic- saison broth, tomato, herbs, baguette.
- 9 THREE CHEESE FONDUE <sup>V</sup>  
baguette + veggies

## SALADS

- 12 COBB SALAD  
local greens, smoked bacon, grape tomato, avocado, crumbled bleu cheese, sliced egg, grilled chicken, creamy lemon Dijon vinaigrette
- 11 LATE SPRING SALAD <sup>GF, V</sup>  
local greens, grilled asparagus, goat cheese, maple roasted walnuts, dried cherries, Mediterranean vinaigrette
- 8 CULPO SALAD <sup>GF, VG</sup>  
local apples, shaved carrots, cabbage and radishes, toasted sesame seeds, dried cranberries and balsamic sherry vinaigrette
- 10 QUINOA SALAD <sup>GF, VG</sup>  
arugula, red quinoa with dried fruits, toasted almonds, grape tomato and herb vinaigrette

### ADD TO ANY SALAD:

- 3 + garlic and savory grilled chicken breast
- 4 + mama's fried chicken or grilled flank steak
- 4 + Thai quinoa black bean burger <sup>VG</sup>

## SOUPS

- 7 WILD GAME CHILI  
local cheddar, scallions, sour cream, baguette
- 6 SMOKIN' BLONDE BEER CHEESE SOUP  
smoked gouda cheese, IPA beer, ripped baguette

## MAINS

- 14 MAMA'S FRIED CHICKEN  
anise honey butter, classic mashed potato, arugula salad
- 14 WILD BOAR BOLOGNESE  
pappardelle pasta, shaved parmesan cheese
- 15 PORTER BRAISED PORK SHANK  
pistachio gremolata, classic mashed potato, pork jus
- 11 VEGAN RAMEN NOODLE BOWL <sup>VG</sup>  
roasted mushrooms + greens, miso soy broth, rice noodles
- 12 SHORTRIB MAC & CHEESE  
stout braised short ribs, classic mac & cheese
- 10 WILD GAME FRITO CHILI PIE  
local cheddar cheese, shaved scallion, Fritos, sour cream

## SANDWICHES

- 11 LULU'S BURGER  
natural beef with herbs + butter, local cheddar, secret sauce, LTO, brioche roll. Hand-cut fries.
- 10 THAI QUINOA BLACK BEAN BURGER <sup>V</sup>  
burger with Thai red curry + coconut milk, secret sauce, local cheddar, brioche roll. Hand-cut fries.
- 15 BAD ASS BURGER  
natural beef with herbs + butter, stout braised short ribs, runny egg, topped with beer cheese soup. Chili cheese fries. Fork and knife recommended.
- 12 SLOW-ROASTED TURKEY SANDWICH  
house roasted turkey, buttery mashed potato, caramelized onions, cranberry beer honey mustard, Swiss, Texas toast. Hand-cut fries.
- 11 PORTOBELLO SANDWICH <sup>V</sup>  
marinated mushrooms, goat cheese herb aioli, pickled shallots, lemony arugula, toasted ciabatta. Hand-cut fries.
- 11 BLT  
pecan wood smoked bacon, sundried tomato spread, herb mayo, Bibb lettuce, farm tomato. Truffle Tots.
- 12 BAHN MI  
Chinese 5-spice flank steak, pickled farm vegetables, mayonnaise, crunchy baguette. Hand-cut fries.
- 12 CHICKEN FRIED  
fried chicken breast, potato salad spread, lettuce, smoked bacon and house pickles, Texas Toast. Mesculn green salad, lemon Dijon vinaigrette.
- 10 KOREAN BBQ PORK SANDWICH  
kimchi, mayonnaise, toasted ciabatta. Asian slaw.

## AFTERS

- 5 CHEF'S DONUTS <sup>V</sup>  
warm chocolate sauce
- 5 VERMONT MAPLE CRÈME BRULEE <sup>V</sup>  
cinnamon and sugar walnuts
- 6 GRANDMA'S WARM CAMEL APPLE MONKEY BREAD <sup>V</sup>  
cream cheese sauce
- 7 CHOCOLATE STOUT MILK SHAKE <sup>V</sup> ADULTS ONLY  
chocolate ice cream and stout beer, whipped cream and a cherry

GF = gluten free      V = vegetarian      VG = vegan

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF, SARAH WADE

# DRAFTS



## HOP FOCUSED BREWS

### 21<sup>ST</sup> AMENDMENT BREW FREE OR DIE –

CA - \$5.5  
7% ABV, 70 IBU. Aromatic golden IPA. Starts big, finishes clean.

**BALLAST POINT SCULPIN IPA – CA - \$7.5**  
7% ABV, 70 IBU. Hopped at five separate stages, packs plenty of hop sting.

**BEAR REPUBLIC RACER 5 IPA – CA - \$7**  
7% ABV, 75 IBU. A hoppy, full-bodied West Coast IPA

**BLATANT IPA – MA - \$5.5**  
6.5% ABV, 65 IBU. Crisp, dry, aromatic.

**BOULDER MOJO IPA \*NITRO\* – CO - \$5.5**  
7.2% ABV, 70 IBU. Big and citrusy. Served nitro-style for a smooth, creamy finish.

**DOG FISH HEAD 90 MINUTE IPA – DE - \$7**  
9% ABV, 90 IBU. An imperial IPA with an extreme hopping rate and dry hopped.

**FIRESTONE WALKER WOOKEY JACK – CA - \$7**  
8.3% ABV, 80 IBU. Roasted malt flavors, balanced hop bitterness, spicy rye. A black, rye IPA.

**FOUNDERS ALL DAY IPA – MI - \$5.5**  
4.7% ABV, 42 IBU. A session IPA, naturally brewed.

**GREEN FLASH WEST COAST IPA – CA - \$6.5**  
7.3% ABV, 95 IBU. A menagerie of hops is used creating a multi-dimensional hop experience.

**HARPOON IPA – MA - \$6**  
5.9% ABV, 42 IBU. Boston classic since 1993.

**HARPOON RYE IPA – MA - \$6.5**  
6.9% ABV, 70 IBU. Complex malt body that stands up to the spiciness of the rye and hops.

**ITHACA FLOWER POWER – NY - \$6.5**  
7.5% ABV. Big body with a grapefruit and pineapple finish.

**JACKS ABBEY HOPONIUS UNION – MA - \$6**  
6.7% ABV, 65 IBU. Combination of lager yeast fermentation and West Coast IPA hops. An IPL.

**SAM REBEL IPA – MA - \$5.5**  
6.5% ABV, 45 IBU. West Coast style IPA. Big citrus and grapefruit flavors with subtle pine

**STONE IPA – CA - \$6.5**  
6.9% ABV, 77 IBU. Crisp, extra hoppy, subtle malt character.

**UINTA HOP NOSH IPA – UT - \$6**  
7.3% ABV, 82 IBU. Bold and refreshing. Abundance of hops, smooth malt profile.

## 16 oz BELGIAN/BELGIAN STYLE & WHEAT BREWS

**CLOWN SHOES CLEMENTINE – MA - \$5.5**  
5.9% ABV. Belgian style white ale brewed with clementine, sweet orange peel and coriander flavors.

**GOOSE ISLAND 312 URBAN WHEAT ALE – IL - \$5.5**  
4.2% ABV. Spicy aroma of Cascade hops followed by a crisp, fruity ale flavor.

**HARPOON BIG SQUEEZE SHANDY – MA - \$6**  
4.5% ABV. An unfiltered wheat beer blended with natural grapefruit juice.

**HOEGARRDEN – BE - \$6**  
4.9% ABV. Wit bier style. Aromas of orange peel, coriander and herbs.

**JULIUS ECHTER HEFEWEIZEN – GR - \$6.5**  
4.9% ABV. Classic German hefe.

**PRETTY THINGS JACK D'OR – MA - \$6**  
6.5% ABV, 57 IBU. Farmhouse ale style or "Saison Americain". Pretty Things' flagship brew.

**REVIVAL SAISON – RI - \$5**  
6.5% ABV, 22 IBU. Belgo-American inspired Saison. Golden blonde, unfiltered and dry hopped.

**SAM SUMMER – MA - \$5.5**  
5.3% ABV. American wheat ale brewed with malted wheat, lemon zest and grains of paradise.



## ALES

**BBC COFFEE HOUSE PORTER – MA - \$5.5**  
6.2% ABV. Rich, dark ale mixing BBC's porter with organic coffee beans.

**BODDINGTONS \*NITRO\* – UK - \$6**  
4.6% ABV. Medium bodied pale ale. Creamy. Malty.

**HARPOON BOSTON IRISH STOUT \*NITRO\* – MA - \$6**  
4.3% ABV. A traditional dry Irish stout.

**KONA FIRE ROCK PALE ALE – HI - \$5.5**  
6% ABV, 35 IBU. "Hawaiian style" pale ale. Citrus floral hop aroma.

**LEFTHAND MILK STOUT \*NITRO\* – CO - \$6**  
6% ABV. Mocha flavors, slight hop and roast bitterness in the finish with milk chocolate.

**LONG TRAIL DOUBLE BAG – VT - \$6**  
7.2% ABV, 39 IBU. Malty, full-bodied double ale also known as "Stickebier" – German slang for "secret brew".

**PEAK ORGANIC NUT BROWN – ME - \$5.5**  
4.7% ABV. English Brown Ale style. Crisp with a nutty finish.

**WOLAVER'S OATMEAL STOUT – VT - \$5.5**  
6.5% ABV, 57 IBU. Organic, medium bodied beer loaded with smoky, peaty aromas and flavors.



## LAGERS

**ANCHOR CALIFORNIA LAGER – CA - \$5.5**  
4.9% ABV. Golden. Balanced flavor.

**ANCHOR STEAM – CA - \$5.5**  
4.9% ABV. A classic California Common, amber lager.

**STELLA ARTOIS – BE - \$6**  
5% ABV. European Pale Lager

**SAM LAGER – MA - \$5.5**  
5.9% ABV. A full-bodied brew. Robust and rich with character.

**TROEGS SUNSHINE PILS – PA - \$5.5**  
4.5% ABV, 45 IBU. Crisp, hoppy, Euro style Pils.



## CIDERS

**ANGRY ORCHARD CRISP APPLE – OH - \$5.5**  
5% ABV. Fresh apple aroma, slightly sweet, ripe apple flavor.

**HARPOON CRAFT CIDER – MA - \$6**  
4.8% ABV. Clean but refreshing all natural cider.



## OH YOU FANCY

**ALLAGASH TRIPLE ALE – ME - \$5.5**  
9% ABV. Strong golden ale. Passion fruit and herbal notes in the aroma. Hints of banana and honey in the palate.

**AYINGER CELEBRATOR – GR - \$6.5**  
6.7% ABV, 24 IBU. A rich, dark elixir with cascading layers of malt complexity balanced by elegant hops. Notes of toffee, caramel, elegant dark-malt roastiness and pure malt.

**BOULEVARD RYE ON RYE – MO - \$7.5**  
12% ABV, 47 IBU. A rich, tawny rye ale mellowed in the warmth of charred oak rye whiskey casks.

**BRASSERIE A'CHOUFFE LA CHOUFFE – BE - \$9**  
8% ABV, 20 IBU. An unfiltered blonde beer, re-fermented in the keg. Fruity, spiced with coriander and with a light hop taste.

**GOOSE ISLAND MATILDA – IL - \$7**  
7% ABV, 26 IBU. Belgian style pale ale. Slightly fruity aroma and a spicy yeast flavor. Dry and quenching.

**NORTH COAST OLD RASPUTIN – CA - \$6.5**  
9% ABV, 75 IBU. Russian Imperial Stout that is a rich, intense brew with big complex flavors and a warming finish.

**RODENBACH GRAND CRU – BE - \$9**  
6% ABV. Award winning sour red beer combining a blend of "young" beer and older beer that has matured in oak vats. Complex and intense bouquet with a very long aftertaste like a Grand Cru wine. A complex beer with lots of wood and fruity esters, wine-like and with a balsamic vinegar aroma

**ST BERNARDUS ABT12 – BE - \$9**  
10% ABV. Abbey ale brewed in the quadruple style. Dark with a full, ivory colored head. Fruity aroma, full of complex flavors with a long, bittersweet finish.

**VICTORY GOLDEN MONKEY – PA - \$4.5**  
9.5% ABV. A Belgian-Style tripel golden ale brewed with whole flower European hops and coriander seed. The richness of imported malts and Belgian yeast are tempered by a sparkling approach and overall light body.

**WASATCH GHOST RIDER WHITE IPA – UT - \$5**  
6% ABV. Loads of citrusy American hops combined with a touch of coriander. A dry hopped white IPA.