

DRINKS

DRAFTS IN ROTATION (8OZ / 12OZ. / 16OZ.)

STILLWATER YACHT Baltimore, MD (4.2%) Dry Hopped Lager Grassy notes and a clean finish.	4/6/8	OXBOW LORETTA New Castle, ME (4%) Grisette Rustic blonde ale brewed with spelt. Mild floral hop notes on the nose and a slightly citrusy finish.	7 (8 oz. only)
GIGANTIC SABOTEUR Portland, OR (8.0%) Baltic Porter Roasted malt and slight bitterness with chocolate and coffee notes.	5/7/NA	CROOKED STAVE WILD SAGE Denver, CO (7.2%) Sour Saison Brewed with white sage, lemongrass, and wild yeast. Lots of sage in the front with a bright finish.	7/9/NA
BEAU'S LUG TREAD Van Kleek Hills, Ontario (5.2%) Kolsch Beau's flagship lagered ale, one of the closest styles to the classic Kolsches of Cologne, Germany.	4/6/8	KENT FALLS FIELD BEER Kent, CT (5.2%) Saison Made with 100% CT grown hops, plus oats for body. Lightly spiced and creamy with a super fresh finish.	6/8/NA
BARRIER DELICIOUSLUS Oceanside, NY (6.7%) Extra Pale Lager Brewed exclusively with Amarillo hops.	4/6/8	BEANERY ETHIOPIAN LATTE Woodstock, VT (6.0%) Milk Stout Slightly sweet milk stout dry-hopped with single-origin, Ethiopian heirloom coffee beans.	4/6/8
BARRIER GREENROOM PALE Oceanside, NY (5.4%) American Pale Ale Easy-drinker with very light hops and a clean finish.	4/5/7	ALLAGASH WHITE Portland, ME (5%) Belgian-Style White Wheat Brewed with coriander and Curacao orange peel.	4/5/7
OTHER HALF FOREVER GREEN SESSION IPA Brooklyn, NY (4.8%) Session IPA Brewed with Columbus, Chinook, and Apollo hops. Super crushable, dank, and piney.	4/6/8	RUSHING DUCK PLANET FUNKOTRON Chester, NY (5.2%) Witbier White wheat beer made with Brett yeast for complex fruitiness and tart flavor.	4/6/8
THIRD RAIL SKYLAND New York, NY (6.9%) IPA IPA brewed with Dr. Rudi, Wakatu, & Vic Secret Hops. West Coast style with Southern Hemisphere Hops.	5/7/9	MILLSTONE FARMGATE Monkton, MD (8.0%) American Cider Fermented and aged in oak barrels. Funky nose, tart, and slightly resinous. Dry with strong sour notes and a slightly vinegary finish.	8 (8-oz only)
EVIL TWIN JUSTIN BLABAER Brooklyn, NY (4.5%) Berliner Weisse Berliner Weisse brewed with blueberries. Slightly tart and mildly sour.	5/7/NA	NINE PIN BELGIAN CIDER Albany, NY (6.3%) Belgian-style Cider Very dry cider fermented with Abbey ale yeast giving it a bit of complexity you would normally find in a Belgian Abbey ale	8 (8-oz only)
OTHER HALF GREEN DIAMONDS Brooklyn, NY (9.1%) DIPA Brewed with Amarillo and Galaxy hops for a juicy, tropical, and piney hop flavor.	5/7/NA		
PRAIRIE BOMB Tulsa, OK (13%) Imperial Stout Brewed with espresso beans, vanilla beans, chocolate, and Ancho Chile peppers. This beer is the bomb!	8 (8 oz. only)		



DRINKS

BOTTLE / CAN BEER

EINBECKER (No Alcohol) 11.2 oz bottle 7
 German-Style Pilsner
 Our favorite no alcohol beer, light, clean and crisp.

SESSION LAGER 11 oz bottle 6
 Hood River, OR (5.1%) Import-Style Lager
 Crisp, clean and refreshing

LOST NATION GOSE 16oz can 8
 Morristown, VT (4.5%) Gose
 Brewed with sea salt and coriander.

ALLAGASH FARM TO FACE 12.7 oz bottle 22
 Portland, ME (5.7%) American Wild Ale
 Brewed with peaches, medium-bodied, very tart with tons of natural peach.

B. NEKTAR ZOMBIE KILLER 500ml bottle 12
 Ferndale MI (5.5%) Cherry Cider
 Brewed with honey, tart cherry flavors and clean finish.

CROOKED STAVE NIGHTMARE ON BRETT 375 ml bottle 24
 Denver, CO (9.66%) American Wild Ale
 Aged in Leopold Brothers whiskey barrels, very tart with hints of whiskey and the smallest hint of coffee.

YOHO TOKYO BLACK 10
 Nagano, Japan (5.0%) Porter 12 oz can
 Light bodied with hints of chocolate and creamy finish.

WINES BY THE GLASS

LOIMER GRUNER VELTLINER LOIS 2014 12
 Langenlois, Austria

RAVINES KEUKA VILLAGE WHITE 2013 10
 Geneva, NY

JUVE Y CAMPS CINTA PURPURA CAVA NV 12
 Barcelona, Spain

KERMIT LYNCH COTES DU RHONE 2013 11
 Cotes du Rhone, France

YALUMBA SHIRAZ 2013 10
 Angaston, Australia

COCKTAILS

FINAL WARD 12
 Rye, Lemon, Green Chartreuse, Luxardo Maraschino

SIESTA 12
 Tequila, Campari, Grapefruit, Lime, Grapefruit Twist

JUNGLE BIRD 12
 Gosling dark rum, Pineapple, Campari, Lime, Pineapple Wedge

DRAFTS NEXT IN ROTATION

GRIMM AFTER IMAGE 6/8/NA
 Brooklyn, NY (8.0%) Double IPA
 Super juicy with lots of honeysuckle, pine, and lemon flavors.

MAINE LUNCH 6/8/NA
 Freeport, ME (7.0%) IPA
 Loads of intense hop flavor with nice pine and tropical fruits on the nose.

ALLAGASH FLUXUS 2015 6/8/NA
 Portland, ME (8.0%) Golden Ale
 Brewed with experimental hops and maple syrup. Hints of strawberry and grapefruit with a surprisingly dry finish.

STILLWATER EXISTENT 5/7/NA
 Baltimore, MD(7.4%) Dark Farmhouse
 Smooth and bitter with underlying earthy hops and dry finish.

HILL FARMSTEAD EVERETT 10 (8 oz. only)
 Greensboro Bend, VT (7.5%) American Porter
 Decadent in its depth, with a complex backbone of chocolate, coffee, and malty sweetness.

REISSDORF KOLSCH 5/7/ 9
 Koln, Germany (4.8%) Kolsch
 Light bodied, bready, with a clean dry finish.

TO OL SUR AMARILLO 8/10/NA
 Denmark (7.5%) Dry Hopped Sour
 Slight leafy green hops on the front. Mild funk and moderately tart.



FOOD

LITTLE PLATES

MIXED NUTS

Haymaker Spice Blend, Maple Glaze

PIMENTO CHEESE

House-Made Cheddar, Pepper Jack, Cream Cheese Blend, Crudité

MAC AND CHEESE

Parmesan Cream Sauce, White Wine, Pancetta, Cremini Mushrooms, Bread Crumb Crust

GRANDMA'S MEATBALLS

Mixed Beef and Pork, Pine Nuts, Raisins, Red Sauce, Garlic Toast

LITTLENECK CLAMS

Lager, Chorizo, Kale, Tomatoes, Garlic Toast

BAKED DRY RUBBED CHICKEN WINGS

Haymaker Spice Blend, Lime, Sweet Chili, Crispy Garlic

FRENCH FRIES

Hand-Cut Spiced Fries

SALADS

NOLA CAESAR

Andouille Lardons, Cornbread Croutons, Shaved Pecorino, Caesar Dressing

MEXICAN CORN & CABBAGE

Red and White Cabbage, Kale, Cotija Cheese, Spicy Lime Ranch Dressing

AMERICAN WEDGE

Baby Iceberg Lettuce, Crispy Bacon, Popped Grape Tomatoes, Wisconsin Blue Cheese Dressing

PLATES

5 **THE HAYMAKER BURGER** 14
7 oz. Pat LaFrieda Beef, Caramelized Onion Jam, Vermont Farmhouse Cheddar on a Sesame Seed Bun

5 **BRAISED SHORT RIB SLOPPY JOE ON A SESAME BUN** 15
Slow Braised Short Ribs Made in the Classic Fashion

8 **GRILLED FONTINA AND CHEDDAR** 11
Bacon, Avocado, & Tomato Relish on multi-grain wheat

(All sandwiches served with house-made coleslaw, & fries)

11

12

5

10

11

12

