

Growler and Gill

Craft Beer Bar Restaurant and Bottle Shoppe

----- Bar Snacks and Shareables -----

Bavarian Soft Pretzels 8

Four warm pretzels seasoned with spices served with honey mustard and house made pilsner cheese sauce

Hot Spinach and Artichoke Dip 9

House specialty made with a touch of pale ale and served with crostini, tortilla chips and celery

Hummus and Pita Plate 9

House made classic and roasted red pepper hummus served with cucumbers, tortilla chips, toasted pita and celery

Loaded Nachos 10

Fresh fried tortilla chips, cheese, jalapeños, side of sour cream and salsa - Choose **Chili or Pulled Pork**

Jalapeño Poppers 7

Cheddar cheese poppers served with tortilla chips, salsa and ranch dipping sauce

----- Salads and Sides -----

Caesar Salad 8

Crisp romaine lettuce, Caesar dressing, multi grain croutons and shaved parmesan cheese **Grilled Chicken** add \$4

Roasted Beet & Goat Cheese Salad 9

Walnuts, crumbled goat cheese and red onions tossed in a lite balsamic topped with roasted beets **Grilled Chicken** add \$4

Sea Salt Fries 6

Generous basket of shoestring fries sprinkled with sea salt and served with ketchup (malt vinegar upon request)

Parmesan Truffle Fries 7

Shoestring fries seasoned with white truffle oil and parmesan served with ketchup and truffle aioli

----- Thin Crust Pizza -----

Cheese Pizza 9

Bacon or Pepperoni Pizza 11

Chicken Bacon Ranch Pizza 13

Buffalo Chicken Blue Cheese Pizza 12

Meat Lover's Pepperoni & Bacon Pizza 12

BBQ Porter Chicken Pizza 12

Veggie Pizza Peppers, Onions and Mushrooms 12

----- Cheese and Charcuterie -----

Artisanal Cheese Plate 14

Three premium cheeses served with fig jam, olives, walnuts and Italian bread

Charcuterie Plate 13

Cured artisanal meats served with olives, gourmet stone ground mustard, cornichon pickles and Italian bread

Charcuterie and Cheese Plate 15

A beautiful marriage of our popular plates with two artisanal meats and two premium cheeses

----- Main and Signature Plates -----

Wings 9

Boneless or Regular - Choose from **Buffalo, BBQ Porter or Thai Chili Sauce** served with tortilla chips and celery

Growler and Gill Chili 8

Made with Chef's choice of beer and served with sour cream and a soft pretzel (ask for hot sauce if you need it hotter)

Polish Pierogi 9

Authentic potato and cheese pierogi served with sautéed onions and bacon, sour cream on the side

Pulled Pork Sliders 11

Spice rubbed and slow cooked in beer, served on 3 soft slider rolls with a side of potato salad

Fish and Chips 11

Two beer battered cod filets served with shoestring fries, tartar sauce and ketchup (malt vinegar upon request) **extra fish \$3**

German Brats and Kraut 13

German bratwurst served with European style house made kraut, stone ground mustard and rye bread

Cheese or Chicken Quesadillas 8 / 12

Cheese, peppers and onions, flour tortillas, served with tortilla chips, salsa and sour cream; **Substitute Pork Carnitas**

Craft Beer Mac & Cheese 10

Creamy and decadent made with 3 cheeses

with **Bacon** add \$2

with **Pulled Pork** add \$4

Grilled Cheese with Fries 10

Sharp cheddar and American cheese on rye ; **Bacon** add \$2

18% gratuity will be added to any tabs left open at the end of the night