

SHIPYARD



Brew Haus



**REAL BEER
REAL FOOD
REAL PEOPLE
REAL MAINE**

THE SHIPYARD BREWHAUS

Sugarloaf Mountain

BREAKFAST

BREWHAUS BREAKFAST

SANDWICH

2 eggs, choice of bacon, sausage, Canadian bacon or avocado, choice of American, cheddar, swiss, or Pepper Jack cheeses.

On a large English muffin - 7

On a bagel - 8

THE BIRCHES BREAKFAST

2 eggs any style, Brewhaus homefries, choice of bacon, sausage, Canadian bacon, or avocado & toast - 12

BLACK DIAMOND BREAKFAST

2 eggs any style, Brewhaus homefries, choice of bacon, sausage Canadian bacon, or avocado, toast, & pancakes or french toast - 16

AVOCADO TOAST

Rustic Italian bread, chopped avocado, marinated cherry tomatoes, sunny side fried eggs*, cilantro, crispy shallots - 16

FRENCH TOAST STRATA

Layered Texas toast casserole topped with Maine apple compote, maple syrup and whipped cream - 16

CORNED BEEF HASH & EGGS

Homemade corned beef, hash, 2 poached eggs, rustic Italian bread - 14

SMOKED SALMON

Everything bagel, scallion-lemon cream cheese, crispy capers, red onion, pickled beets & baby arugala - 16

KIMCHI TOFU FRIED RICE

Soy marinated tofu, kimchi, sushi rice, wok fried vegetables, poached egg, scallion aioli & toasted almonds - 14

KID'S MENU

BUNNY SLOPE BREAKFAST

2 eggs any style, Brewhaus homefries & toast - 10

PANCAKES

Plain or blueberry - 10

FRENCH TOAST

Maple Syrup & whipped cream - 10

BREAKFAST SIDES

Corned Beef Hash - 10

Bacon, Sausage, Canadian bacon - 4

One Egg: - 2

Avocado: - 2

Brewhaus Homefries - 4

Toast or English muffin - 2

Bagel with cream cheese - 4

TOAST CHOICES

White, wheat, marble rye, or Italian

Add Gluten Free Toast - 3

BEVERAGES

Orange Juice - 3

Pineapple Juice - 3

Cranberry Juice - 3

Ruby Red Grapefruit - 3

Tomato Juice - 3

Coffee - 2

Hot Chocolate - 2

Tea - 2

Milk - 2

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions.

COCKTAILS

ICE PIK BLOODY MARY

Ice Pik vodka with house made mix & all the fixings - 8

HOUSE MIMOSA

Brut Kenwood Yulupa, with OJ - 8

SHIPYARD BEERMOSA

Shipyards Export with OJ - 8

PROSECCO MIMOSA

Prosecco with OJ and Cointreau - 10

RASBERRY "MAN-MOSA"

Raspberr Stoli, Kenwood Yulupa, and Orange Juice - 13

BAILEY'S IRISH COFFEE

Coffee with Jameson Irish whiskey and Irish Cream - 8

CHECK US OUT ONLINE



www.ShipyardBrewhausSugarloaf.com

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STARTERS

SHIPYARD BEER CHEESE

Shipyard Export Beer Cheese served with soft, salty pretzel bites - 10

BREWHAUS SPROUTS

Seared Brussel sprouts, shaved apple, crispy shallots topped with a sweet cider reduction - 10

WHITEWATER SAMPLER

Crispy fries, sweet potato tots, onion rings, chicken tenders, Wisconsin cheese curds, chicken wings - 18

TOFU SSAMBAP

kimchi, bibb lettuce, gochajong aioli, cilantro, carrots, cucumbers, served with a sticky rice ball - 14

BIG MOUNTAIN NACHOS*

Crispy tri-color tortilla chips, heaped with a blend of melty cheddar-jack cheeses, onions, peppers, tomatoes & jalapenos- 12

Add chicken, pork, or chili - 16

BUFFALO CHICKEN DIP

Braised chicken in a creamy buffalo sauce served with tortilla chips - 10

FRENCH ONION POUTINE

Crispy fries & cheese curds topped with French onion gravy and fresh parsley- 12

BACON WRAPPED SCALLOPS

Fresh dry sea scallops wrapped in Applewood smoked bacon, over baby arugula & maple Dijon glaze - 14

CRAB CAKES

Homemade lump crab cakes with fresh baby arugula served with smoked paprika aioli - 12

WIPE-OUT WINGS*

Buffalo, BBQ, jerk, dry Cajun rub, sweet chili, honey garlic habanero, or teriyaki served with carrots and celery - A Dozen for 15

SALADS

Add Chicken or Steak - 6

Add Tuna - 8

AVOCADO ENSALADA

Bibb lettuce, sliced avocado, crisp cucumber, carrots, cilantro, toasted almonds in citrus vinaigrette - Full - 14

HOUSE GARDEN

Arcadian mixed greens, carrots, cucumbers, cherry tomatoes, red onions with zesty house dressing Half - 8 / Full - 12

CLASSIC CAESAR

Chopped romaine, shaved parmesan & asiago, home-baked sourdough croutons & house made Caesar dressing.

Half - 8 / Full - 12

BEET CARPACCIO

Thinly sliced pickled beets, baby arugula, goat cheese, candied walnuts, sweetie drop peppers, honey balsamic vinaigrette

Full - 14

SOUPS

FRENCH ONION CROCK

Bowl of 36-hour beef broth with caramelized onions, gratinéed with Swiss cheese and crusty baguette - 10

CHILI CON CARNE

6 hour braised beef chili with peppers, beans, jalapenos, garlic, & crushed tomatoes

Cup 6 / Bowl 10

PRINCESS POINT SEAFOOD CHOWDER

Homemade from the Christopher family recipe! Delicious cream base with shrimp, scallops, clams, haddock and Maine lobster

Cup - 11 / Bowl - 16

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SANDWICHES

JOE'S CHOICE*

Our classic shaved rib-eye steak bomb with melted American cheese, sauteed onion, pepper & mushroom - 12

LOBSTER GRILLED CHEESE

Maine Lobster salad, smooth & mild melted cheddar cheese grilled to perfection on rustic Italian bread - 18

RUBEN

Thick cut corned beef, Swiss cheese, house-made pickled cabbage. Russian dressing on grilled Marble Rye - 12

RUSTIC GRILLED TURKEY

Roasted turkey and smoked gouda grilled on crusty Italian bread with scallion aioli, fresh lettuce and vine ripe tomatoes - 12

PULLED PORK SANDWICH

Slow-roasted BBQ pork topped with homemade coleslaw served on a brioche bun - 13

CHICKEN B.L.A.T WRAP

Grilled chicken, crispy bacon, lettuce, avocado & tomatoes, with pesto mayo in a grilled flour tortilla - 12

BLACKENED HADDOCK RACHEL

blackened Haddock, Swiss cheese, coleslaw, & homemade Russian dressing on grilled Marble Rye - 14

CHICKEN PARMESAN SUB

Breaded & baked chicken breast, topped with marinara, mozzarella, provolone, & parmesan cheese, on a toasted sub roll - 14

KIDS MENU

12 & under, served with choice of beverage - 8

CHICKEN TENDERS

KIDS PASTA with butter or marinara

KIDS MAC & CHEESE

GRILLED CHEESE with fries & pickle

BURGERS

BIG RIVER BURGER*

1/2 lb. of local Pineland Farm ground beef, choice of cheese, lettuce, tomato, and onion served on a brioche bun - 13

"THE PORKA" BURGER*

8oz choice ground beef topped with 6oz of Smoked pulled pork and homemade Coleslaw on a warm brioche bun - 15

BBQ BACON BURGER*

8oz beef patty with candied bacon, cheddar cheese, smoky BBQ sauce - 14

FIRE ON THE MOUNTAIN BURGER*

8oz beef patty with jalapenos, Texas Pete hot sauce, pepperjack cheese, crispy onions - 14

BARNYARD BURGER*

1/2 lb. of local Pineland Farm ground beef with sunny side up *egg, (bacon or pulled pork), crumbled goat cheese served on a warmed brioche bun - 16

HAUS VEGGIE BURGER

Jaime's homemade veggie burger with Organic red quinoa and garden veggies, served with lettuce, tomato, and onion (Ask for gluten free bun) - 14

All sandwiches & Burgers are served with fries & a pickle.

Substitute sweet potato tots for 2

Mac & Cheese or side salad for 4

Add Bacon for 2 - Avocado for 2

MAC BOWLS

Cavatappi pasta tossed with our house-made, velvety smooth blend of creamy cheeses - Plain 16

PULLED PORK MAC - 20

MAINE LOBSTER MAC - 26

BUFFALO CHICKEN MAC - 20

WARM-UP CHILI MAC - 20

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ENTREES

Available 7 days a week after 5pm
All entrees come with a demi garden salad or caesar salad.
Dinner rolls available upon request.

14OZ HICKORY CRUSTED NEW YORK SIRLOIN* (GF)

Served with parmesan garlic mashed potatoes, grilled asparagus, bone marrow butter, tuscan balsamic steak sauce & fried onions - 32
Can be served without fried onions

STEAK TIPS AND FRITTES*

Garlic teriyaki marinated & charred on the grill with a pile of French fries & scallion aioli - 24

CHICKEN PARMESAN

Breaded Italian style & baked with marinara, mozzarella, provolone, & parmesan cheeses, served over a bed of linguini & parmesan-garlic bread - 24

VEGGIE PESTO GNOCCHI

Pan seared potato dumplings & fresh vegetables tossed in a pesto white wine sauce, served over a homemade gnocci with parmesan-garlic bread - 20
With chicken - 24

AHI TUNA TATAKI* (GF)

Sushi grade ahi tuna, seared sticky rice, wok fried vegetables, house sweet and sour, toasted almonds - 26

HADDOCK FISH AND CHIPS

Crispy breaded Haddock filet served with french fries, fresh lemon, and a homemade tartar - 20

CHICKEN CACCIATORE (GF)

Prosciutto wrapped chicken breast, roasted red pepper, and tomato ragù, creamy parmesan risotto - 22

FIRE-BERRY BRAISED PORK BELLY*

Seared pork belly, Brewhaus Sprouts, baked cannellini beans, braising jus, & chicharrones - 24

PIZZAS

Substitute Gluten Free Dough (12" only) - add 4 (GF)

CHEESE PIZZA

Hand stretched Portland Pie Co. dough with a classic red sauce base.
Pesto sauce base - add 2
12" - 12 or 16" - 18

THE "VEG HEAD"

Basil pesto or red sauce base, red onions, peppers, mushrooms, tomatoes, garlic, black olives, & broccoli
12" - 16 or 16" - 22

BUFFALO CHICKEN

Buffalo chicken dip base, topped with mozzarella, provolone, & blue cheeses -
12" - 18 or 16" - 24

THE "CARNIVORE"

The works - pepperoni, sausage, ham, hamburger, & chicken.
12" - 18 or 16" - 24

HAWAIIAN

Red sauce, ham, & pineapple
12" - 16 or 16" - 22

SICILIAN

Red sauce, Italian sausage, pepperoni, roasted red pepper, garlic, & crushed red pepper
12" - 18 or 16" - 24

MARGARITA

Red sauce, fresh mozzarella, fresh basil, & garlic
12" - 16 or 16" - 22

TOPPINGS - 1.50/EACH

Mushroom - Onion - Green Pepper - Garlic - Jalapeños - Broccoli - Tomatoes - Pesto - Kalamata Olives - Pineapple - Roasted Red Pepper - Sundried Tomatoes - Feta Cheese - Goat Cheese

TOPPINGS - 2.50/EACH

Pepperoni - Italian Sausage - Bacon - Chicken - BBQ Chicken - Ham - Hamburger - Buffalo Chicken

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SHIPYARD

BREW HAUS

BEER MENU

EXPORT

Our flagship ale and the beer that built Shipyard Brewing, Export is a distinguished American Golden Ale. Export offers hints of malty sweetness, distinctive hop aromas, finishing clean and crisp, refreshing to almost any palate. 5.1% abv

PRELUDE

Prelude is a rich, nutty, full-bodied English ale with an inviting hoppy finish. This non-spiced winter warmer has a big malt presence, in both flavor and body and a strong nutty malt flavor that's balanced by the subtle hop notes and hints of chocolate. 6.7% abv

OLD THUMPER

Old Thumper has a distinctive, slightly peppery aroma. The luscious balance of grain and hops leads to a bittersweet finish and results in a round and surprisingly delicate strong ale. 5.6% abv

BLUE FIN STOUT

Blue Fin Stout is a classic Irish dry stout; full-bodied yet smooth. Dark roasted barley malts give this beer its bold, powerful flavor and body. Rich notes of roasted coffee, espresso and chocolate shine through from the chocolate malts. 4.7% abv

FIREBERRY TEA

Shipyard Fireberry is a classic wheat ale infused with Yerba Mate and Tiesta Tea Fireberry blend. Aromas of pomegranate, cranberry, and raspberry with subtle floral notes of hibiscus creates a crisp, refreshing ale, moderately malty, with a lingering tartness. 4.2% abv

SEADOG WILD BLUEBERRY

Blueberry Wheat features the nutty quench of a wheat ale combined with the delightful aromatics and subtle fruit flavor contributed by blueberries. 4.6% abv

ISLAND TIME SESSION IPA

Undeniably drinkable and pouring a bright and slightly hazy, it offers an aromatic bouquet with hints of grapefruit, tropical fruits and pine. Light in body with complementing ratios of sweet to bitter it finishes slightly dry, clean and crisp. 4.5% abv

FINDER IPA

Congratulations, you found your new favorite IPA. This mouthwatering New England Style IPA has a creamy mouthfeel. The Citra, Mosaic and El Dorado hops create a drinkable, juicy ale with flavors of grapefruit, orange peel and lemongrass. Finder finishes with a slight bitterness and notes of tropical sweetness. 7% abv

MONKEYFIST IPA

Make Port and throw back a Reformulated Monkey Fist IPA! This new, exciting blend combines pale malts and rolled oats with Citra, Cascade & Mosaic hops. It pours slightly hazy, exploding with aromas of grapefruit, tropical fruits & sweet grains. Medium to full in body, Monkeyfist starts smooth and finishes with a dry, crisp, subtle bitterness. 6% abv

NIGHTWIND

"For Borne on the Nightwind of the past," This winter ale casts aromas of toffee and sweet grains. With a poetic balance of traditional American and English hops, roasted barley and chocolate malts we've created a flavorful dark ale that offers up malty hints of cocoa, coffee and molasses. 5.8% abv

FINDER DOUBLE IPA (CAN)

Finder is the result of our ongoing search for new and innovative ways to brew the most flavorful styles of beer. This mouthwatering Double NE IPA has a hazy appearance and slightly warming, dry finish as a result of the higher ABV. The blend of El Dorado, Cascade & Mandarina Bavaria hops create very drinkable, juicy Double IPA, with hints of tangerine & grapefruit with subtle characteristics of pear & stone fruits. 8% abv

CAPT'N ELI'S SODA - ROOT BEER, GINGER BEER, ORANGE POP

SHIPYARD BREWING COMPANY

Shipyard Brewing Company is a family owned brewery – rooted in tradition and brimming with innovation. Our award-winning beer is handcrafted by our team of brewers who learned their art from world-renowned master brewer, Alan Pugsley. We are committed to cultivating a new generation of creative, passionate brewers. Our team is constantly exploring innovative and diverse styles of beer through our pilot system at our Portland brewery and our 7-barrel system at Federal Jack's Brew Pub in Kennebunk Harbor. Each year, we serve up more than 20 varieties of our award-winning, handcrafted beer and a full line of Capt'n Eli's Soda. Our mission is simple: We're committed to brewing the freshest, most flavorful full-bodied ales available using only the finest,