

THE SHIPYARD BREW HAUS

BREAKFAST

THE WHITE CAP

Breakfast sandwich with two breakfast sandwich style eggs, American cheese, choice of (bacon, sausage, Canadian bacon, or avocado). Served on an English muffin with home fries

AVOCADO TOAST

Rustic Italian bread, chopped avocado, marinated cherry tomatoes, two sunny-side eggs, cilantro, & crispy shallots

THE BIRCHES

Two eggs any style, Brew Haus home fries, choice of (bacon, sausage, Canadian bacon, or avocado) & toast

THE BREW HAUS HASH

Homemade corned beef, Brew Haus home fries, two poached eggs, & rustic Italian bread

FRENCH TOAST STRATA

Layered Texas toast casserole topped with Maine apple compote, maple syrup, candied walnuts, & whipped cream

THE BLACK DIAMOND

Two eggs any style, Brew Haus home fries, toast, choice of (pancakes or French toast), & (bacon, sausage, Canadian bacon, or avocado)

SMOKED SALMON

Everything bagel, scallion-lemon cream cheese, crispy capers, baby arugula, pickled beets, & red onions

KIMCHI FRIED RICE *GF*

Soy marinated tofu, kimchi, sushi rice, wok fried vegetables, poached egg, scallion aioli, toasted almonds, & choice of (tofu, bacon, sausage, Canadian bacon, or avocado)

SIDES

- Corned Beef Hash 10 •
- Bacon, Sausage, Canadian Bacon 4 •
 - One Egg 2 •
 - Avocado 2 •
- Brew Haus Home Fries 4 •
- Pancakes or French Toast 6 •
- Bagel & Cream Cheese 5 •
- Toast (White, Wheat, Marble Rye, Italian, English muffin, or Biscuit) 2 •
 - Gluten Free Toast 3 •

COCKTAILS

10

ICE PIK BLOODY

Ice Pik Vodka with house made Bloody Mary mix & fixings

9

16

HOUSE MIMOSA

Brüt Kenwood Yulupa with OJ

9

12

SHIPYARD BEERMOSA

Shipyard Export & OJ

8

16

PROSECCO MIMOSA

Prosecco with OJ & Cointreau

11

16

BAILEY'S IRISH COFFEE

Coffee, Jameson Irish Whiskey, & Bailey's Irish Cream

9

16

RAZBERRY MANMOSA

Raspberry Stoli, Kenwood Yulupa, & OJ

13

16

BEVERAGES

- Orange Juice 3 •
- Cranberry Juice 3 •
- Pineapple Juice 3 •
- Grapefruit Juice 3 •
- Tomato Juice 3 •
- Coffee 2 •
- Tea 2 •
- Hot Chocolate 2 •
- Milk 2 •

16

KID'S MENU

THE BUNNY SLOPE

Two eggs any style, Brew Haus home fries, & toast

10

THE SHORT STACK

Plain or blueberry pancakes, or French Toast

10

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



THE SHIPYARD BREW HAUS

STARTERS

FRENCH ONION POUTINE

Fried cheese curds & French fries smothered in French onion gravy

BUFFALO CHICKEN DIP GF

Braised chicken in a creamy Buffalo sauce served with tortilla chips

SHIPYARD BEER CHEESE

Shipyards Export beer cheese served with soft, salty pretzel bites

BREW HAUS SPROUTS GF, V

Crispy Brussels sprouts, sliced apple, fried shallots, & finished with sweet cider reduction

BACON WRAPPED SCALLOPS GF

Fresh sea scallops wrapped in Applewood smoked bacon topped with maple Dijon glaze on a bed of baby arugula

WIPE-OUT WINGS GF

Half dozen wings, house brined, baked & fried, tossed in your choice of Buffalo, BBQ, Jerk, Dry Cajun Rub, Sweet Chili, Teriyaki, or Honey Garlic Habanero

BIG MOUNTAIN NACHOS GF

Crispy tri-colored tortilla chips heaped with a blend of melty cheddar-jack, onions, peppers, tomatoes, & jalapeños
Add Chicken, Pork, Beef/Veggie Chili, or Guacamole - 4

WHITEWATER SAMPLER*

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

CRAB CAKES

House-made Lump crab cakes, baby arugula, smoked paprika aioli

KOREAN LETTUCE WRAPS* GF

Choice of (chicken, tuna, tofu), sushi rice, carrots, cilantro, cucumbers, green leaf lettuce, kimchi, Gochujong aioli, Korean BBQ sauce

BREW HAUS TACOS* GF

Choice of (chicken, tuna, fried haddock) with Plucked Fresh salsa, scallion aioli, cilantro, lime, pickled cabbage & red onion

SALADS

Add: Chicken 6, Tofu 6, Tuna 8, Steak 8

CLASSIC CAESAR

Romaine, Shaved Parmesan & Asiago, home-baked sourdough croutons & house-made Caesar dressing

HOUSE GARDEN GF, V

Mixed greens & garden veggies, tossed in homemade zesty Italian vinaigrette

BEET CARPACCIO GF

Thinly sliced beets, bruléed goat cheese, sweetie drop peppers, baby arugula tossed in a honey-walnut vinaigrette

AVOCADO ENSALADA GF

Green leaf lettuce, sliced avocado, black beans, cotija cheese, crisp cucumber, carrots, corn, cilantro, toasted almonds tossed in citrus vinaigrette

SOUPS

Cup/Bowl

FRENCH ONION CROCK

Slow-simmered with caramelized onions, & Swiss cheese gratinéed over crusty baguette to a melty golden perfection

CHILI CON CARNE GF

Slow-simmered beef chili with peppers, beans, jalapeños, garlic, & crushed tomatoes

NEW ENGLAND CLAM

CHOWDER GF

Traditional clam chowder with bacon served with oyster crackers

PRINCESS POINT SEAFOOD

CHOWDER GF

House-made from the Christopher family recipe! Delicious cream base with shrimp, scallops, haddock, & Maine lobster

VEGETABLE CHILI GF, V

House-made chili with red & black beans, peppers, onions, tomatoes, jalapeños & peppery spices

KID'S MENU

(12 & Under)
9

CHICKEN TENDERS*

Served with fries & pickle

GRILLED CHEESE

Served with fries & pickle

BUNNY SLOPE PIZZAS

Mini bagels, red sauce, pizza cheese

KID'S PASTA

With butter or marinara

FISH BITES*

Served with fries & pickle

KID'S MAC & CHEESE

Our house-made cheese sauce with Cavatappi pasta



THE SHIPYARD BREW HAUS

SANDWICHES

All sandwiches are served with French fries & pickle
 Sub: Onion Rings 2, Sweet Potato Tots 2, Mac & Cheese 4, Side Salad 2
 Add: Bacon 2, Avocado 2

JOE'S CHOICE*

Our classic shaved prime rib-eye steak bomb with melted American cheese, sautéed mushrooms, peppers, & onions

REUBEN

Thick cut corned beef, Swiss cheese, house-made pickled cabbage, Russian dressing on grilled marbled rye

CHICKEN PARMESAN SUB*

Italian breaded chicken breast topped with marinara, Mozzarella, provolone, & Parmesan cheese on a toasted sub roll

LOBSTER GRILLED CHEESE

Maine lobster salad, melted cheddar cheese, on rustic Italian bread

PULLED PORK SANDWICH

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

TURKEY BLT PANINI

Roasted turkey, candied bacon, & smoked Gouda grilled on crusty Italian bread with scallion aioli, fresh lettuce, & vine ripe tomatoes

CHICKEN B.L.A.T. WRAP

Grilled chicken, bacon, lettuce, avocado, & tomato with pesto mayo wrapped in a grilled flour tortilla

BLACKENED HADDOCK RACHEL*

Blackened haddock, Swiss cheese, coleslaw, & house-made Russian dressing, grilled marbled rye

TUNA POKE WRAP

Sushi grade ahi tuna marinated in house sweet & sour, cucumber, carrot, cilantro, scallion, & sushi rice wrapped in nori, served with seaweed salad

All sandwiches & burgers can be made gluten free 3

SIDES

5

- French Fries •
- Sweet Potato Tots •
- Onion Rings •
- Cole Slaw •
- Mac & Cheese •
- Chef's Vegetables •
- Seared Sticky Rice •
- Red Blissed Mashed •
- Creamy Parmesan Risotto •

BURGERS

All burgers are served with French fries & pickle
 Sub: Sweet Potato Tots 2, Mac & Cheese 4, Side Salad 4
 Add: Bacon 2, Avocado 2

BIG RIVER BURGER*

1/2 pound certified angus ground beef, lettuce, tomato, onion & your choice of cheese on a warm brioche bun

BARNYARD BURGER*

1/2 pound certified angus ground beef, sunny side up egg, pulled pork, crumbled goat cheese on a warm brioche bun

C&K BURGER*

1/2 pound certified angus ground beef topped with Maine lobster claw & knuckle salad, green leaf lettuce, smoked paprika & chives

BBQ BACON BURGER*

1/2 pound certified angus ground beef with candied bacon, cheddar cheese, & BBQ sauce

FIRE ON THE MOUNTAIN BURGER*

1/2 pound certified angus ground beef with jalapeños, Cholula hot sauce, pepperjack cheese, & crispy onions

VEGGIE LIFE BURGER

Maine in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs, topped with vegan cheese

MAC BOWLS

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

CLASSIC MAC

House-made blend of velvety smooth cheeses tossed with Cavatappi pasta

MAINE LOBSTER MAC

1/4 pound of Maine lobster & roasted red peppers tossed in our house-made cheese blend

PULLED PORK MAC

House-smoked pork butt tossed with our house-made cheese blend

BUFFALO CHICKEN MAC

Braised buffalo chicken with our house-made cheese blend

WARM-UP CHILI MAC

Beef or vegetarian chili tossed with our house-made cheese blend

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



THE SHIPYARD BREW HAUS

ENTRÉES

All entrées come with a demi garden or Caesar salad, rolls available upon request

CHICKEN PARMESAN* 26

Breaded Italian style & baked with marinara, mozzarella, provolone, & Parmesan cheese, over a bed of linguine. Served with Parmesan garlic bread

SPINACH & ROASTED GARLIC RAVIOLI 20

Seasonal vegetables, pesto white wine sauce, Parmesan garlic bread
Add Chicken (6) Lobster (12)

HADDOCK FISH & CHIPS* 24

Crispy breaded fresh haddock fillet with a pile of French fries, fresh lemon, coleslaw & homemade Tartar sauce

TOFU POKE BOWL* GF, V 22

Sesame ginger marinated tofu, cucumber, carrots, seaweed salad, kimchi, avocado, pineapple, cilantro, scallions, & sushi rice

CHEF'S CHOICE CUT* GF 32

Ask your server for details, red bliss mashed potatoes, chef's choice vegetable & compound butter, Tuscan balsamic steak sauce, fried onions

• STEAK TIPS & FRITES* 28 •

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

• AHI TUNA TATAKI* GF 28 •

Sushi grade rare ahi tuna, seared sticky rice, wok fried vegetables, house sweet & sour, scallion aioli, toasted almonds, bonito flake

PRIME PORK TRIO* 28

6 oz center-cut pork loin, creamy pork belly risotto, roasted garlic, charred broccoli, French onion gravy, Cajun chicharones

PIZZAS

Available 12" or 16"
Sub Gluten Free dough 4
Sub Pesto or Alfredo sauce 3
CHEESE PIZZA - 12/18

PULLED PORK & SQUASH

BBQ pulled pork, butternut squash, herbed ricotta, cranberry compote
18/24

THE VEG HEAD

Red onion, peppers, mushrooms, tomato, garlic, black olives, & broccoli
16/22

• BUFFALO CHICKEN •

Buffalo chicken dip base, topped with mozzarella, provolone, & blue cheese
18/24

THE CARNIVORE

The works - pepperoni, sausage, ham, hamburger, & chicken
18/24

HAWAIIAN

Red sauce, ham, & pineapple
16/22

SICILIAN

Red sauce, Italian sausage, pepperoni, roasted red pepper, garlic, & crushed red pepper
18/24

• MARGHERITA •

Garlic oil, fresh mozzarella, fresh basil, & sliced tomatoes
16/22

• CHICKEN & PROSCIUTTO •

Alfredo base, chicken, sliced prosciutto, baby arugula, & Parmesan cheese
18/24

TOPPINGS

1.50/Each

• Mushroom • Onion • Green Pepper • Garlic • Jalapeños • Broccoli • Tomatoes • Pesto • Kalamata Olives • Pineapple • Roasted Red Pepper • Baby Arugula • Butternut Squash

2.50/Each

• Pepperoni • Italian Sausage • Bacon • Chicken • BBQ Chicken • Ham • Hamburger • Buffalo Chicken • Pulled Pork • Prosciutto • Goat Cheese • Fresh Mozzarella • Herbed Ricotta

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

