



Here is our takeout and delivery menu for March 26th

As always, we proudly craft our food as we do our beer, made from the freshest of ingredients from local farms. All meat served here is organic, humanely raised, and antibiotic free. As our dishes are made to order, many can be made: vegetarian *(V), vegan *(VG), or gluten free *(GF) – just ask.

Care for a snack?

Three Onion Dip \$7

charred sweet onions • roasted shallots • house fried potato chips *GF

House Pickled Vegetables \$6

tangy and fresh pickled / fermented seasonal veggies *GF, *V

Beef Empanadas (2) \$9

warm, buttery delicious dough stuffed with Mexican-spiced local ground beef
pickled shallots • sour cream

Sweet & Sour Pork Belly Steam Bun \$10

sweet and sour crispy pork belly • spinach • pillowy soft steam bun • Yum Yum sauce

To Share or Not To Share

Korean Wings \$14

crispy and tender Korean-style chicken wings • crunchy fried kimchi rice ball *GF

Kale & Apple Salad \$12

kale • apple • roasted parsnips • Cabot cheddar
hemp hearts • orange cumin dressing *V, *GF

(add organic roasted chicken, our chicken tenders, pork belly, or local tofu \$5)

Carnitas or Chorizo Tacos \$11.50/\$12.50

choice of our spice-rubbed, maple-braised pork or house-made Mexican-style chorizo
two organic corn tortillas • poblano goat cheese yogurt • house hot sauce • pickled shallots
cabbage • cilantro • Pineland Farms jack cheese

♥ Family Meals ♥

Mac 'n Cheese \$9/\$13

cavatappi pasta • house-made cheese sauce • breadcrumbs

(add our Mexican-style chorizo, organic roasted chicken, our chicken tenders, pork belly, or local tofu \$5)

Whole Chicken Pot Pie \$25

shredded slow roasted organic chicken • carrots • celery • peas • onions • hearty gravy
house-made biscuits on top **serves four**

Tamale Pie \$25

seasoned ground beef • peppers • corn • salsa verde • black beans
Queso fresco • cornbread topping **serves four**

Meatloaf \$25

tender meatloaf made with New England Family Farms beef • maple-glazed carrots
garlicy mashed potatoes • gravy **serves two**

Bowls

Chorizo Bowl \$15

house-made spicy chorizo • organic brown rice • avocado • cilantro • cabbage • fried egg
adobo broth • poblano goat cheese yogurt *GF (Ask to make vegetarian) **(Add a side for \$1)**

Fried Rice Bowl \$15

squash • edamame • radishes • carrots • organic brown rice • bean sprouts • fried egg
choice of organic roasted chicken, pork belly, local tofu
spicy sesame sauce *GF, (Ask to make vegetarian or vegan) **(Add a side for \$1)**

Korean Beef BBQ Bowl \$16

slow-roasted, Asian-marinated local pulled beef • house-made kimchi • fresh cucumber
organic brown rice • roasted cauliflower • jack cheese • black garlic sauce *GF **(Add a side for \$1)**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if you have any food allergies.

*GF = Gluten Free, V=Vegetarian, VG = Vegan

Sandwiches and Such

Mediterranean Mushroom Lentil Burger \$15

house-made mushroom lentil burger • lemony spinach & artichoke goat cheese
roasted red pepper tapenade • our sourdough bun *V (Ask to make vegan. Udi bun \$1)
served with your choice of side

Hobbs Farm BBQ Plate \$17

12-hour smoked pulled pork from a Hobbs Farm hog • collard greens • our baked beans
grilled cornbread • BBQ Sauce

Hey Kids – You Hungry?

Peanut Butter & Jelly \$6.50

Teddy All Natural peanut butter • house-made jam • our spent-grain bread • chips or apple slices *V
Make it adult-sized and choose a side for \$11

Kids Grilled Cheese \$6.50

American cheese • our spent grain bread • chips or apple slices *V
Make it adult-sized and choose a side for \$11

Chicken Tenders \$8

house-made chicken tenders • choose BBQ or Honey Mustard dipping sauce
carrot sticks & house ranch dressing *GF

Sides

Sweet Potato Fries (GF, V) • Maple-glazed Carrots (GF, V, VG)
Baby Spinach with Dressing (V) • Kale & Apple Salad (contains cheese) (GF, V) • Roasted
Cauliflower (GF, V) **\$3.50**

Fries (GF, V) **\$3**

House-fried potato chips (GF, V) **2**

Sweet Finish

Spent Grain Chocolate Chip Cookie \$2.50

a wonderfully soft spent grain cookie made with dark Belgian chocolate and lots of love *V

Ice-Cream Sandwich \$7

two spent grain cookies filled with French vanilla ice cream *V

Beer To Go!

**** 21+ only – we will need proof of age ****

If you have an existing growler or growlette you can exchange it. Just let us know when you place your order, so we don't charge you for a new one. We will also swap out 2L growlers.

Joint Effort- Hoppy Lager \$15 new 32oz growlette

This hoppy lager, brewed with 20 other Seacoast-area breweries, drinks crisp, dry, and clean with subtle, fruity aromas (apricot & peach) and light flavors of lemon peel, melon, and passionfruit due to the use of Cashmere, Ella, and Grungiest hops. 5.4% ABV

Love Me Long Time - Bohemian Pilsener. \$3.75 can / \$14 4-pack / Keg \$98

Crisp, light, and a bit hoppy, this beer is made with 100% pilsen malt from within 200 miles of here. 4.8% ABV

Pineapple Party Pants- Pina Colada Sour \$4.25 can / \$16 4-pack / \$15 new 32oz growlette

This light-bodied, tart, and refreshing Pina Colada-inspired sour features a citrusy pineapple tartness, underscored by a slight coconut, bready biscuit backbone. Contains pineapple, coconut, lime. 4.5% ABV

Gose With Lime \$15 new 32oz growlette

Made with fresh lime, coriander, and sea salt, this smooth, soft drinking, light-bodied gose has a tantalizing aroma of lightly candied lime and a huge punch of fresh lime tangy tartness. 5.6% ABV

Cheek Squeezer- Sour with Cherries \$4.25 can / \$16 4-pack / \$15 new 32oz growlette / Keg \$98

This crisp & clean sour has delicate notes of cherries & an inviting fruity aroma. It drinks a bit dry, with a pleasant tartness that quickly mellows. *Contains Dairy 4.9% ABV

Hog Happy Hefeweizen – German-Style Wheat. \$3.75 can / \$14 4-pack / \$15 new 32oz growlette

A traditional German-style wheat beer features aroma & flavors of banana & clove. Silver medal winner at the Great International Beer & Cider competition! 4.9% ABV

Light All Night – Norwegian Gristette \$15 new 32oz growlette/ Keg \$98

This gold-colored, quaffable farmhouse-style beer features a fruity, lemony citrus nose, a crisp & effervescent mouthfeel, and light flavors of orange & lemon, ending with a touch of black pepper spice from the yeast. 4.8% ABV

Irish Red Ale \$15 new 32oz growlette / Keg \$98

A well balanced, highly drinkable red ale with a light caramel sweetness and just enough Mt. Hood & Willamette hops to add light citrus and tea notes. 4.6% ABV

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Beer To Go, Continued!

Hank's Pale Ale \$15 new 32oz growlette / Keg \$98

Our best selling beer is this easy drinking, aromatically hoppy Pale Ale with aromas & flavors of lemon citrus and stone fruit (apricot & peach) and a crisp, dry, & grassy finish. 4.8% ABV

For Dad- American IPA \$15 new 32oz growlette

For Dad is an immensely like-able IPA with fruity aromatics & minimal bitterness. This beer is a heartfelt tribute to all the amazing dads out there, especially Lee Carrier, our co-founder Nicole's dad who recently passed. 6% ABV

Hopstruck – Red IPA \$4.25 can / \$16 4-pack / \$15 new 32oz growlette / Keg \$98

This beautiful red IPA is the perfect balance of caramel maltiness and citrusy & tea-like hops. One of the first beers we made, and still one of the most popular! 6.4% ABV

Donkey-Hoté – Double IPA \$16 new 32oz growlette

Donkey-Hoté (pron.: Don Quixote) boasts aromas & flavors of citrus, apricot, peach, and ripe melon, finishing with a lingering hop bitterness. Hop head beer of choice! 8.2% ABV

Oma's Tribute – Schwarzbier \$15 new 32oz growlette / Keg \$98

This German-style schwarzbier is a lighter-bodied black lager with a refreshingly clean, smooth, and roasty taste. 4.9% ABV

Maple-Kissed Wheat Porter \$4.25 can / \$16 4-pack / Keg \$98

A smooth drinking, full-bodied porter with just a hint of palate-pleasing sweetness from the local maple syrup. It finishes dry and roasty. 5.8% ABV

Campfire – Smoked Robust Porter \$4.25 can / \$16 4-pack / Keg \$98

We put a lot of love into this full-bodied, robust smoked porter – hand-smoking the local malt on NH applewood, giving this beer a very appealing and balanced smoky flavor & aroma. 6.4% ABV

Salted Caramel Milk Stout \$15 new 32oz growlette / Keg \$98

This smooth stout features a tantalizing caramel mocha aroma and flavors of caramel, fruity coffee, fig, and plum. Made with Maine Sea Salt, NH-grown barley, and house-made beer caramel, this beer is just the right amount of sweet. *Contains Lactose 5.4% ABV

Chocolate Mint Stout \$15 new 32oz growlette

Flavors of bright, fresh mint & dark chocolate make for one very enjoyable shamrock-style stout! 6.5% ABV

Honey Oatmeal Stout \$15 new 32oz growlette / Keg \$98

This roasty stout, made with honey from Maine, is velvety smooth and just a touch sweet, with a great aroma and flavor of dark chocolate and hints of pine. 6.2% ABV

Grab Some Merchandise!

Cheek Squeezer can-shaped 16oz glass \$8



22 oz Willi Becher glass with color wrap \$8



Beer From Here T-Shirts \$22



Winter Beanie - Blue \$18



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Grab Some Merchandise, Cont.!

Trucker Hat \$18



Hop Socks \$10



We also have gift cards!



HOW TO ORDER:

**** Call 603-379-2317 x1 OR 603-379-2317 x3. If it goes straight to voicemail, it means we are on the line. Please try again!**

We will ask you if you want to pick up your food here or have it delivered. Deliveries are available within a 6 mile radius of 7 Hobbs Road North Hampton, NH. Minimum delivery orders are \$20. A 10% service and delivery charge will be added to all deliveries.

If you pick up your food here, you can opt for curbside drop off. Simply call when you arrive and we will deliver the food / beer to your car. Our team will wear disposable gloves to drop the food off.

When you call, please have your credit card ready.

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