

KITCHEN MENU

Charcuterie Board . . . 13

Featuring a selection of cured meats, aged cheeses, blackberry and jalapeno jam, and flatbread crackers.

French Onion Dip. . . 9

Signature **Axis Brown** ale-caramelized onions, chicken stock, garlic, and thyme. Topped with melted Gruyere cheese and served with bread.

Straight Outta Brussel . . . 6

Oven roasted in garlic oil and shredded carrots. Finished with parmesan and balsamic glaze.

Pretzel Von Ludwig . . . 6

Baked pretzel pieces served with **2,021 Feet marzen** beer cheese.

Fall Harvest Flatbread . . . 12

Goat cheese and honey spread topped with butternut squash, caramelized onions, cranberries, arugula, and balsamic reduction.

Add prosciutto . . . 2

Lil' Shorties . . . 11

Two warm flour tortillas with beef short rib, avocado crema, cheddar, pico de gallo, and fresh cilantro. Jalapenos and lime on the side.

Pulled Pork Mac & Cheese . . . 15

With tamarind chipotle and **Spoon Bender stout** BBQ sauce and vegetable slaw.

Torched Caesar . . . 7

Heart of romaine topped with parmesan cheese, torched, and dressed with housemade croutons and anchovy Caesar dressing.

Add lemon garlic chicken . . . 4

Salad, Simple . . . 7

Chopped romaine lettuce, red onion, cucumber, and thinly sliced tomatoes tossed in a citrus vinaigrette with a light balsamic drizzle.

Add lemon garlic chicken. . . 4

Flavor of the Leek . . . 8

Creamy soup with sauteed leeks, carrots, onions, and garlic. Deglazed with **Barrel Aged Hana** then simmered with bacon, potatoes, and thyme.

Vegetarian Chili . . . 6

Hearty blend of vegetables and beans topped with cheddar cheese and scallions.

Add house pickled jalapenos . . . 1

Pistachio Gelato . . . 6

Three scoops of Tahitian vanilla gelato topped with MORE! Stout infused caramel and pistachios.

Crème Brûlée . . . 8

Spoon Bender stout infused custard delight. Torched sugar topping finished with chocolate shavings.

* FLIGHTS CANS TO-GO *



You can also find our draft list at greaatawakeningbrewing.com!

TAP-IVERSARY FLIGHTS (Four 4oz. glasses) . . . 12

This is Halloween 2,021 Feet, MORE!, Sicle, The Serum	Two for Two Neat Vines x 2, Depth Perception x 2	Flannel Season Axis, Cayambe MORE!, Spoonbender
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MAKE YOUR OWN FLIGHT (Four 4oz. glasses) . . . 14

CANS TO GO (16oz 4-packs)

<p>Goslar . . . 17 Gose-Style Ale, 4.2%</p> <p>Trust Nelson . . . 14 Blonde Ale, 4.5%</p> <p>Purist C&L . . . 20 Sour Blonde Ale, 4.7%</p> <p>The Serum . . . 17 Zombie Apocalypse Ale, 5.5%</p> <p>Odyssey #11 . . . 14 APA, 5.5%</p> <p>2,021 Feet . . . 15 Marzen, 5.8%</p> <p>Axis . . . 15 American Brown Ale, 6.5%</p> <p>Cosmic Debris . . . 17 Sour IPA, 6.7%</p>	<p>Hana . . . 17 Farmhouse Ale, 6.8%</p> <p>Odyssey #12 . . . 16 India Pale Ale, 6.9%</p> <p>Aurora Beerealis . . . 16 India Pale Ale, 7.2 %</p> <p>King Size . . . 20 Peanut Butter Stout, 7.4%</p> <p>Fuzz . . . 16 IPA, 7.5%</p> <p>Odyssey #10 . . . 18 Double IPA, 7.8%</p> <p>Sicle . . . 22 Imperial Sour, 8.0%</p> <p>Heavy PreCITRAtation . . . 18 Double IPA, 8.5%</p>	<p><u>NON-ALCOHOLIC BEVERAGES</u></p> <p>Bottled Water . . . 1</p> <p>Spindrifft Seltzer . . . 2 Grapefruit, Lemon Zest, Iced Tea/ Lemonade</p> <p>Raspberry Iced Tea . . . 4</p> <p>Maine Root Craft Soda . . . 4 Mexicane Cola, Blueberry, Lemon Lime, Mandarin Orange, Ginger Beer</p> <p>Chameleon Cold Brew . . . 5</p>
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