



FRESHCRAFT™

FOOD | BEER | SPIRITS

Late Night Menu

Available 10 pm - Close

Share

- Southern Fried Pickles:** Breaded house pickle chips, carrots, serrano peppers, Cajun aioli. **(V)** **10.76**
Pair With: Sweet Stout or Hefeweizen
- Pretzel Bites:** Bite-size, hand-made baked pretzels. Four cheese sauce, agave mustard, or both. **(V)** **6.65**
Pair With: NE IPA or Pilsner
- Garlic Chile Chicken Wings:** Garlic chile glaze, sesame seeds. Sriranchi, celery. **(GF)** **11.28**
Pair With: Doppelbock or WC IPA
- Cheese Dippers:** Ale battered & crusted, golden fried. Smoked onion ketchup & cashew pesto. **(V)** **9.23**
Pair With: American Pale Ale or Porter
- Shishitos and Shiitakes:** Blistered shishito peppers and shiitake mushrooms, sweet chili sauce, toasted sesame seeds, five spiced almonds. **(VG) (GF)** **11.28**
Pair With: NE IPA or Sweet Belgian Ale
- Chicharrónes:** Fried pork skins, Peruvian seasoning, aji amarillo aioli. **(GF)** **6.15**
Pair With: Vienna Lager or Tart Farmhouse Ale
- Green Chile Mac & Cheese Cups:** Macaroni and cheese, pork green chile, diced tomato, smoked jack cheese, cilantro crema, tortilla cups. **11.28**
Pair With: Mexican Style Lager or Gose
- Potatoes Two Ways:** Hand-cut house fries & spudpuppies. **(GF)** **6.15**
Pair With: Munich Helles Lager or American Pale Ale

Soup

Green Chile: Cup 6.15 Bowl 9.23

Ale & Cheese Soup: Cup 4.10 Bowl 7.18

Entrees

- Iowa Style Pork Tenderloin Sandwich:** Fried pork loin, Dijon, smoked onion ketchup, pickle chips, brioche **13.33**
Pair With: Pale Lager or Golden/Blonde Ale With a Side
- Pretzel Turkey Baja:** Hand-carved turkey breast, avocado, tomato, jack cheese, serrano mustard, pretzel bun. **12.30**
Pair With: Brown Ale or American Pale Ale With a Side
- *The Burger:** 100% beef patty, cheddar cheese, lettuce, tomato, red onion, house pickle chips, IPA mustard, smoked onion ketchup, brioche. **14.35**
Options: Build-to-Suit or Sub Veggie Patty (V) With a Side
Pair With: American IPA or Saison
- The B.A.R:** Corned beef, Bavarian sauerkraut, crispy bacon, swiss cheese, apple Russian dressing, marble rye. **15.38**
Pair With: Scotch Ale or Dark Belgian Ale With a Side
- Meatloaf Sandwich:** Beef & pork meatloaf, cashew pesto, smoked onion ketchup, caramelized onion, cheddar, brioche. *Option: Sub Veggie Patty (V)* **12.56**
Pair With: Cream Ale or Doppelbock With a Side
- Avocado Pesto Chicken Sandwich:** Redbird® chicken breast, salami, provolone, avocado pesto, balsamic tomatoes, yellow pepper aioli, ciabatta roll. **13.84**
Pair With: NEIPA or Sour Ale With a Side
- *Steak Frites:** 8oz sirloin, hand-cut frites, brandy peppercorn sauce. **(GF)** **18.71**
Pair With: Scottish Ale or Dark Belgian Ale

Sides

- House Fries
- Slaw
- Spudpuppies ***For \$2.05 More**

(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free

Our pricing includes a small percentage which we pass along to our kitchen staff. The pennies, nickels and dimes and quarters at the end of our food prices are going directly to close the wage gap in our industry and help to provide our staff a better standard of living. Thank you for your support in this!

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.