



Burn the Car, Save the Plates

Kolsch-style Ale 5.2% 5 / 7
clean, slightly breadly, fruit finish
Hops: Ella

Happy Little Accidents

NEIPA 6.7% 5.5 / 7.5
dankness, tropical fruit, sweetened cannabis
Hops: Enigma, Idaho 7

Hygge

Imperial Belgian Stout 9.5% 6 / 8.5
oatmeal cookies, gingerbread, smooth chocolate
Additions: cinnamon, vanilla, nutmeg, cacao

Trustfalls Δ

NEIPA 6.5% 5 / 7.5
pineapple, lemon, melon flesh
Hops: El Dorado, BRU-1

Chaotic Good

Small Pale Ale 3.5% 5 / 7
lime, pineapple, dank honeydew
Hops: Citra, Enigma, El Dorado

Social Navigation Δ

Triple NEIPA 10% 6 / 9
musky nectarine, peach and blackberry
Hops: Nelson Sauvin, Citra, Idaho 7

Seismic Circles Δ

Blueberry Fruited Lactose Sour 7% 6 / 8.5
fresh berries, whipped cream, simpler times
Additions: blueberries, vanilla, milk sugar

NITRO – Box & Whisker

White Stout 7% 6 / 8.5
chocolate cream, berry medley, robust coffee
Additions: milk sugar, vanilla, cacao, coffee

Apricity

Dry-hopped Lager
cold mountain air, spruce, clean, bright
Hops: Cascade

Nine

Anniversary DIPA
Fuzzy peach skin, white grape, guava
Additions: Nelson Sauvin, HBC 630, Nectarone

Δ Hecate

Fruited Rice Sour
bright stone fruit, strawberry, nectarine
Additions: Dragonfruit, Apricot, Jasmine Rice

Humboldt

Small IPA
ripe honeydew, fuzzy peach, tangeriner
Hops: Citra, Mosaic

Deadly Nightshade

Autumnal Saison
honeyed clove, vanilla spice, black pepper
Additions: Ashwaganda, squash, maca, ginger

Reverse Mullet

Cold IPA
clean, lemon zest, bright tangelo
Hops: Ella, Mosaic

Δ Silhouetto

Thiolized Saison
white wine, coriander, stone fruit, pepper
Additions: NEIPA and Belgian Saison yeast

Δ cans available

CIDER / WINE / HARD KOMBUCHA

North Country Hard Cider

Original Press; medium sweetness, gluten free 5% 5.5 / 7.5 6.5

Auspicious Hard

Kombucha 5% 7 6.5

Spice Rack; cardamom, cinnamon, nutmeg, gluten free (12oz can)

Infamous Goose

Sauvignon Blanc 9 4

Hahn

Cabernet Sauvignon 9

NON-ALCOHOLIC

Tepache: Pineapple Spice

Tepache: Mango Chile

Maine Root Root Beer

NOBL Cold Brew Coffee

NOBL Dirty Chai

Topo Chico Sparkling Water

STREET TACOS

(SWAP ANY TACO TO CILANTRO-LIME RICE BOWL +1.00)

Al Pastor Pork

slow roasted achiote pork | pineapple | avocado | pickled red onion | cilantro (gf) 6.5 6

Korean Beef

Shredded gochujang beef | peanut slaw | Sriracha aioli | scallion | sesame seeds (contains peanuts, sesame) (gf) 6.5 5.5

Guajillo Potato

guajillo fried potato | oaxaca | aji verde | guac | pickled jalapeno (gf) (v) 6 6

The Gorgon

Seasoned black beans | iceberg | pickled jalapeño | guac (gf) (vn) 6

Tortilla Chips 7

House chips w/ side salsa roja (gf) (vn)
+ guac 3.50 (gf) (vn)
+ salsa verde 3.00 (gf) (vn)

Throwback

spicy ground beef | cheddar | salsa roja | shredded iceberg | chipotle crema (gf)

Frito Pie

black beans | cheddar | fritos | chipotle crema | elote dusting (add ground beef +1.00) (gf) (v)

Jerk Chicken

Jamaican Jerk Chicken | cabbage | pineapple-ginger aioli | pickled fresnos | scallion (gf)

Cheese Quesadilla 9

Bean & Cheese Quesadilla 10

Beef & Cheese Quesadilla 11



Leave us a review!

* Kitchen closes for service 30 minutes before taproom close

** Before placing your order, please inform your server if any person in your party has a food allergy

All prices include NH 8.5% Meals and Room Tax ***

WiFi: GCB (Public) / edison1234

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