



NOW OPEN! KITCHEN 11AM-9PM DAILY

TAKEOUT: 902-640-2777

APPETIZERS

Deep Fried Brothers Pepperoni \$11

House made honey mustard sauce

Pepperoni & Cheese Pizza Poppers \$10

Marinara sauce

Warm Soft Pretzel \$8

House made pretzel with choice of honey mustard or Shipwright beer cheese dip

Deep Fried Pickles \$12

House made horseradish ranch

Buffalo Cauliflower \$12

Blue cheese, pickled red onion, ranch

Tempura Haddock Bites \$12

Kewpie mayo, slaw

Caesar Salad \$14

House made dressing, bacon bits, parmesan, spent grain croutons

Mac & Cheese \$18

Ziti noodles, Shipwright beer cheese sauce

Cheese Potato Beer & Bacon Soup \$13

STEAMED BAO

Korean Chicken \$15

Gochujang sauce, house made pickle, cilantro, sesame seeds

Pork Belly \$15

Teriyaki sauce, house made pickle, chopped peanuts, cilantro

Sichuan Salt & Pepper Fish \$15

Tempura haddock, slaw, lime

Brown Butter Lobster \$25

NS Lobster, romaine, lemon crema, chives

Donair \$15

Tomato, onion, donair sauce

Hoisin Mushroom \$15

Cremi & oyster mushrooms, hoisin sauce, house made pickle, sesame seeds

HAND-CUT SHAKER FRIES

Served with Garlic Aioli

Sea Salt & Cracked Pepper \$6

Truffle, Parmesan & Rosemary \$9

Cajun Spiced \$6

TOPPED HAND-CUT FRIES

Poutine \$12

Cheese curds, gravy

Kimchi Fries \$13

Mozzarella, kimchi, kewpie mayo, green onions, sesame seeds

Dirty Fries \$14

Bacon, green onion, tomato, jalapeno, mozzarella, gravy, drizzled with mayo

FRIED CHICKEN SANDWICH \$15

Crispy fried chicken breast, brushed with a hot honey butter, with roasted garlic aioli and greens on a toasted artisan Kaiser roll

CHICKEN WINGS \$18

Tossed with your choice house made sauce, served with blue cheese dip

Smoked Porter BBQ

Mild

Buffalo

Memphis Hot

Honey Mustard

Korean Hot & Sesame Seeds

PB&J *Peanut sauce & raspberry jalapeno jelly*

Root Beer

Maple Chipotle

Lemon Pepper & Hot Honey Butter

SNACKS

Also Available Late Night!

Tortilla Chips with Pico de Gallo \$6

Marinated Olives \$10

Pickled Eggs \$6

Signature Warm Nuts \$6

Charcuterie & Cheese \$ 22

3 local cured artisan meats & 3 local & international cheeses

NEW YORK STYLE PIZZA *Small 11inch, Medium 15inch, or Large 18inch*

Thin crust, fold & eat!

Regular ~or~ Spent Grain Dough *medium only

(with spent grain from our brewery's beer making process)

Gluten Free Crust ~or~ Vegan Gluten Free Cauliflower Crust \$5 Vegan Plant Based Cheese \$5

Cup & Char Pepperoni *Small \$21 Medium \$28 Large \$33*

Pepperoni cups, tomato sauce, mozzarella

Margherita *Small \$17 Medium \$23 Large \$27*

Tomato sauce, parmesan, mozzarella, fresh basil

Truffled Mushroom *Small \$21 Medium \$28 Large \$33*

Garlic butter, mozzarella, parmesan, cremini & oyster mushrooms, chili flakes, truffle oil

Dill Pickle *Small \$18 Medium \$24 Large \$28*

Ranch, mozzarella, garlic, dill pickles

Chili Roasted Red Pepper *Small \$20 Medium \$27 Large \$32*

Tomato sauce, mozzarella, roasted red peppers, chipotle peppers, sausage, anchovies, drizzled with hot honey

Seafood *Small \$22 Medium \$30 Large \$36*

Shrimp, bay scallops, calamari, bechamel sauce, garlic, mozzarella, red onions, capers, sour cream

Greek *Small \$19 Medium \$25 Large \$30*

Tomato sauce, red onions, black olives, artichoke hearts, feta, drizzled with tzatziki sauce

Donair *Small \$21 Medium \$28 Large \$33*

Garlic butter, mozzarella, donair meat, tomato, onion, donair sauce

DETROIT STYLE PIZZA *Small 10inch, Medium 14inch, or Large 17inch*

Crispy cheese edges, light airy thick crust, square slices

Cup & Char Pepperoni *Small \$23 Medium \$32 Large \$38*

Pepperoni cups, tomato sauce, mozzarella

Margherita *Small \$19 Medium \$25 Large \$29*

Tomato sauce, parmesan, mozzarella, fresh basil

Green Top *Small \$23 Medium \$31 Large \$37*

Tomato sauce, cup & char pepperoni, sausage, mozzarella, pesto

Endless Summer *Small \$19 Medium \$25 Large \$29*

Mozzarella, oregano, red onion, tomato, arugula, lemon oil

Buffalo Chicken Small \$23 Medium \$32 Large \$38

Ranch, mozzarella, chicken tossed in buffalo sauce, blue cheese, green onion, hot honey

Greek Small \$20 Medium \$26 Large \$31

Tomato sauce, red onions, black olives, artichoke hearts, feta, drizzled with tzatziki sauce

Kimchi Small \$19 Medium \$24 Large \$29

Tomato sauce, kimchi, sesame oil, mozzarella, green onions, cilantro

Garlic Fingers Small \$19 Medium \$23 Large \$27

Garlic butter, mozzarella, parmesan, donair sauce

Donair Small \$23 Medium \$32 Large \$38

Garlic butter, mozzarella, donair meat, tomato, onion, donair sauce

BUILD YOUR OWN PIZZA

Crust: New York Style or Detroit Style

New York: Small 11inch \$17, Medium 15inch \$23, or Large 18inch \$27

Detroit: Small 10inch \$19, Medium 14inch \$25, or Large 17inch \$29

Sauces

Tomato
Bechamel
Garlic Butter
BBQ Sauce
Ranch

Cheese

Mozzarella included or choose:
Feta \$3 Fresh Mozzarella \$3 Blue Cheese \$3

Meat Small \$3, Medium \$4, Large \$5 (each item)

Pepperoni, Salami, Bacon Bits, Ham, Ground Beef, Sausage

Veggies Small \$2, Medium \$3, Large \$4 (each item)

Tomato, Red onions, Peppers, Olives, Mushrooms, Garlic

Premium Toppings

Cup & char pepperoni Small \$4, Medium \$5, Large \$6

Chicken, Small \$7, Medium \$8, Large \$9

Jalapeno peppers, Capers, Artichokes, Anchovies,
Kalamata olives Small \$3, Medium \$4, Large \$5 (each item)

Feta \$3 Fresh Mozzarella \$3 Blue Cheese \$3

Non-Alcoholic Drinks

Soft Drinks \$3: Coke, Coke Zero, Sprite, Ginger Ale, Fanta Orange, Lemonade, Nestea
Ice Tea, Strawberry Passion Fruitopia

Propeller Root Beer On Tap (16oz) \$5.50

Juice \$3: Apple or Orange

Spring Water: \$3.50

Libre Non-Alcoholic Craft Beer \$6

Benjamin Bridge Piquette \$6

Bulwark Non-Alcoholic Craft Cider \$6