

THE SHIPYARD BREW HAUS

APRE TIZERS

CHIPS & GUAC (GF) 15

HOUSE-MADE GUACAMOLE WITH CRISPY TORTILLA CHIPS
ADD SALSA 3

SNO DOG FRIES (GF) 14

HOUSE SMOKED PORK SHOULDER, CHEESE SAUCE, BBQ SAUCE,
JALAPENOS & RED ONIONS

FRIED CHEESE CURDS 14

TOSSED WITH GARLIC, PARSLEY, CHILI FLAKES & MARINARA

WIPE-OUT WINGS (GF) 14

HALF DOZEN CHICKEN WINGS TOSSED IN YOUR CHOICE OF HOUSE
BUFFALO, JAMAICAN BBQ, KOREAN BBQ, WITH BLUE CHEESE OR RANCH
FOR DIPPING

ADD CARROTS & CELERY -1 EXTRA SAUCE -1

BIG MOUNTAIN NACHOS (GF) 18

CRISPY TRI-COLORED TORTILLA CHIPS HEAPED WITH A BLEND OF MELTY
CHEDDAR-JACK, RED ONIONS, PEPPERS, JALAPEÑOS, SCALLION,
CILANTRO SALSA & SOUR CREAM

ADD VEGGIE LIFE CHILI, LOVE CHILD CHILI, CHORIZO, PULLED PORK OR
GUACAMOLE - 4

DEWEYS PRETZEL BOARD 19

WARM JUMBO PRETZEL WITH SHARP CHEDDAR CHEESE, SMOKED GOUDA
& PEPPER JACK CHEESE WITH SMOKED HAM, SALAMI, & PEPPERONI,
HOUSE PICKLES

CHICKEN TENDERS 14

YOUR CHOICE OF HOUSE BUFFALO, JAMAICAN BBQ, KOREAN BBQ, BLUE CHEESE OR
RANCH FOR DIPPING

ADD CARROTS & CELERY -1 FRIES -4

SALADS

ADD: GRILLED CHICKEN 8, CHICKEN TENDERS 8, SHRIMP 10

CLASSIC CAESAR 15

ROMAINE, SHAVED PARMESAN & ASIAGO, HOME-BAKED SOURDOUGH
CROUTONS & HOUSE-MADE CAESAR DRESSING

HOUSE GARDEN (GF)(V) 14

MIXED GREENS & GARDEN VEGGIES, TOSSED IN A HOUSE MADE
VINAIGRETTE

WINTER SALAD (GF) 18

GRILLED SHRIMP, LEAF GREENS, CRISPY CHICK PEAS, ORANGES, GRAPE
TOMATO, RED ONION, & AVOCADO RANCH DRESSING

SOUPS

FRENCH ONION CROCK 15

SLOW-SIMMERED WITH CARAMELIZED ONIONS & SWISS CHEESE
GRATINÉED OVER CRUSTY BAGUETTE

LOVE CHILD BEEF CHILI (GF) 14

CROSS HOME-MADE TEXAS CHILI WITH NORTHERN BEANS! SLOW-
SIMMERED BEEF CHILI WITH BEANS, GARLIC, CRUSHED TOMATOES &
CHEDDAR JACK CHEESE

VEGGIE LIFE JACKFRUIT CHILI (GF) 14

MADE IN MAINE, MEDIUM-SPICY, PROTEIN & FIBER PACKED HEARTY
CHILI, SLOW SIMMERED WITH BEANS, TOMATOES, JACKFRUIT, RED
QUINOA, SERVED WITH CORN CHIPS

PRINCESS POINT SEAFOOD CHOWDER (GF) 15

HOUSE-MADE FROM THE CHRISTOPHER FAMILY RECIPE!
DELICIOUS CREAM BASE WITH SHRIMP, SCALLOPS & HADDOCK

ENTREES

STEAK TIPS & FRITES* (GF) 25

HAND-CUT MAINLY PROVISIONS STEAK TIPS, GRILLED WITH HOUSE
MARINADE, GARLIC FRIES, & BALSAMIC GLAZE

HOUSE SMOKED BABY BACK RIBS 32/17

SERVED WITH SPICY SLAW & GARLIC FRIES

BURGERS & HANDHELDS

ALL BURGERS & HANDHELDS ARE SERVED WITH FRENCH FRIES & PICKLE

SUB: SWEET POTATO TOTS 3, SIDE SALAD 3, COLESLAW 3

ALL HANDHELDS CAN BE MADE GLUTEN-FREE 4 EXTRA SAUCE 1

WHITE CAP* 25

FRESH GROUND BEEF PATTY, SHAVED PRIME RIB, MUSHROOMS, SWISS
& AMERICAN CHEESE, BURGER SAUCE, LETTUCE, TOMATO & ONION

FIRE ON THE MOUNTAIN* 19

FRESH GROUND BEEF PATTY, PEPPER JACK CHEESE, CHIPOTLE MAYO,
HABANERO JAM, LETTUCE, TOMATO & ONION

RIVER BURGER* 17

FRESH GROUND BEEF PATTY, LETTUCE, TOMATO & ONION

VEGGIE LIFE BURGER 18

MADE IN MAINE, HEARTY PATTY OF ORGANIC RED QUINOA, FRESH
GARDEN VEGGIES, GARLIC & ITALIAN HERBS, SERVED ON BUTTERED
BUN WITH LETTUCE, TOMATO, ONION AND RANCH DRESSING

JOE'S CHOICE 19

OUR CLASSIC SHAVED PRIME RIB-EYE STEAK BOMB WITH MELTED
AMERICAN CHEESE, SAUTÉED MUSHROOMS, PEPPERS & ONIONS

JOE'S DELUXE 20

JOE'S CHOICE WITH PEPPERONI & HOT CHILI SAUCE ADDED

REUBEN 19

CORNED BEEF, SAUERKRAUT SWISS CHEESE, HOUSE-MADE PICKLED
CABBAGE, & RUSSIAN DRESSING ON GRILLED MARBLED RYE

PULLED PORK 19

HOUSE SMOKED PULLED PORK, SPICY SLAW & BLUEBERRY BBQ SAUCE

HOT ITALIAN 19

PEPPERONI, GENOA SALAMI, SMOKED HAM, FRESH MOZZARELLA, ITALIAN
RELISH, BALSAMIC MAYO, LEAF LETTUCE, ON A TOASTED HOAGIE BUN

TURKEY PANINI 19

TURKEY, AVOCADO RANCH, CHIPOTLE MAYO, SMOKED BACON, LETTUCE,
TOMATO, & CHEDDAR CHEESE

HOT FRIED CHICKEN 18

HOUSE-MADE CRISPY CHICKEN, SRIRACHA AIOLI, LETTUCE, TOMATO,
ONION & PICKLES ON A BUTTERED BUN

MEATBALL HOAGIE 18

HOUSE MADE MEATBALLS, GARLIC BUTTERED BUN, MARINARA SAUCE &
ITALIAN CHEESE BLEND

CROQUE MONSIEUR 18

BAKED WITH SLOW ROASTED HAM, GRUYERE CHEESE, & PARMESAN
CHEESE SAUCE ON TUSCAN BREAD

UPGRADE IT!

SHAVED STEAK OR DOUBLE PATTY 7, AVOCADO 5, FRIED EGG 2,
CARAMELIZED ONION 2, SAUTÉED MUSHROOMS 2, SAUTÉED PEPPERS 2,
BBQ SAUCE 2, BURGER SAUCE 2, JALAPENOS 2, CHIPOTLE MAYO 2,
SMOKED BACON 4 ALL BURGERS CAN BE MADE GLUTEN-FREE 4

MAC BOWLS

CLASSIC MAC 20/14

HOUSE-MADE BLEND OF VELVETY SMOOTH CHEESES TOSSED WITH
CAVATAPPI PASTA

PULLED PORK MAC 22/16

BUFFALO CHICKEN TENDER MAC 22/16

BEEF KIELBASA 22/16

VEGGIE MAC 22/16

OUR CLASSIC MAC WITH BROCCOLI, PEPPERS, MUSHROOMS AND GARLIC

SIDES

FRENCH FRIES 5

COLE SLAW 3

MIXED VEGGIE 5

SWEET POTATO TOTS 5

SMALL HOUSE SALAD 5

SMALL CAESAR SALAD 5



DRAFT BEER

1. AMERICAN PALE ALE

REFRESHING, SMOOTH ALE - 5% ABV

2. EXPORT ALE

THE BEER THAT BUILT SHIPYARD BREWING - 5.1% ABV

3. EXPLORER HAZY WHITE IPA

A TRULY UNIQUE, REFRESHING TAKE ON A HAZY IPA - 5.9% ABV

4. DISCOVERY IPA

A FINELY BALANCED BREW. - 5.5% ABV

5. OLD THUMPER

A ROUND AND SURPRISINGLY DELICATE STRONG ALE - 5.6% ABV

6. BLUE FIN STOUT

A CLASSIC IRISH DRY STOUT - 4.7% ABV

7. SEA DOG BLUE PAW

OUR UNIQUE BLUEBERRY ALE - 4.6% ABV

8. BARREL AGED PRELUDE

SUBTLE HOP NOTES AND HINTS OF CHOCOLATE. 9.7% ABV

CANS / SELTZER

SEADOG SELTZER SHIPYARD FINDER IPA
SHIPYARD BLUE PAW
SHIPYARD AMERICAN PALE ALE SHIPYARD EXPORT
SHIPYARD DOUBLE FINDER
BUDLIGHT BUD MILLER LITE CITIZEN CIDER
ATHLETICS NON ALCOHOL

**TAKE HOME A GROWLER OF YOUR
FAVORITE SHIPYARD BEER!**

**640Z GROWLER 25
REFILLS 18**

**TAKE OUT SPECIAL
ANY TWO TOPPING PIZZA & A GROWLER**

COCKTAILS

SUNDAY PUNCH OUR FAMOUS PAINKILLER

GOSLINGS DARK RUM,
PINEAPPLE & ORANGE JUICE,
COCONUT CREME & GROUND
NUTMEG

ESPRESSO MARTINI

ICE PIK VODKA, COLD BREW
COFFEE GODIVA LIQUEUR,
BAILEYS

WHITE HEAT TODDY

MAKERS MARK, JACK DANIELS
HONEY, LEMON JUICE, HONEY
SYRUP, HOT WATER

ICARAMBA MEZCALRITA

DEL MAGUEY VIDA MEZCAL,
TRIPLE SEC, BLOOD ORANGE
JUICE, AGAVE, LIME JUICE

PERFECT MANHATTAN

KNOB CREEK RYE, SWEET &
DRY VERMOUTH

PORNSTAR MARTINI

ICE PIK VODKA, VANILLA,
PASSOA LIQUER, PASSION
FRUIT PUREE,
SIDE OF PROSECCO

SALTED CARAMEL MARTINI

RUMCHATA, ICE PIK VODKA,
CARAMEL

MONDAY MOURNING MULE

ICE PIK BLUEBERRY,
BLUEBERRY SIMPLE SYRUP,
LIME JUICE, GINGER BEER

RISKY BEES NESS

TANQUERAY, EARL GREY
INFUSED HONEY SYRUP,
LEMON JUICE

WHITECAP BLOODY

ICE PIK VODKA WITH OUR
HOUSE MADE BLOODY MIX

COCOA & COFFEE DRINKS

MOGUL MAKER

SCREWBALL PEANUT BUTTER
WHISKEY, HOT COCOA

MINT CONDITIONS

ICE PIK VODKA, DR.
MCGILICUDDY'S
MENTHOLMINT, HOT COCOA

SALTY SKIER

ICE PIK VODKA, VANILLA,
BUTTERSCOTCH SCHNAPPS,
KOSHER SALT, COFFEE

FIRESIDE COMPANION

HORNITO'S REPOSADO
TEQUILA, CAYENNE, HOT
COCOA

IRISH YARDSALE

JAMESON, BAILEY'S IRISH
CREAM, COFFEE

THE SNOWBUNNY

ICE PIK VODKA, RUMCHATA,
CINNAMON SCHNAPPS,
COLD BREW COFFEE

WHITE WINES

GEARBOX CHARDONNAY (CALIFORNIA).....7/28

FULL OF TOASTED OAK AND JUICY FRUIT AROMAS, VERY WELL BALANCED.
ENVELOPED WITH FLAVORS OF WHITE PEACH AND AN ALMOND FINISH.

FESS PARKER CHARDONNAY (CALIFORNIA).....9/35

FLAVORS OF RIPE APPLE, BUTTER, LEMON, AND MELON ARE PERFECTLY
BALANCED WITH LIGHT TOASTY OAK ON THE PALATE.

THE CROSSING SAUVIGNON BLANC (NEW ZEALAND).....49

ENTICING BOUQUET OF FLOWERING HERBS, TROPICAL FRUITS, AND
CITRUS. BRIMMING WITH PURE FRUIT AND BRIGHT FRESH ACIDITY.

ECCO DOMANI PINOT GRIGIO (ITALY).....7/25

PALE STRAW IN HUE AND HAS DELICATE FLORAL AROMAS WITH A HINT
OF CITRUS. TROPICAL FRUIT FLAVORS AND A CRISP, REFRESHING FINISH.

STARBOROUGH SAUVIGNON BLANC (NEW ZEALAND)..8/33

APPROACHABLE, BALANCED AND BRIGHT, EMBRACING THE SPIRIT OF
NEW ZEALAND'S MOST ICONIC WINE REGION.

J VINEYARDS PINOT GRIS (CALIFORNIA).....9/37

A FRAGRANT NOSE OF JASMINE, FRESH FLOWERS AND FRESH PINEAPPLE.
FRESH AND CRISP ON THE PALATE. PLEASANTLY STRAIGHTFORWARD.

BELLA ITALIA PINOT GRIGIO (ITALY).....6

PAIRS FRESH CITRUS AND PEAR WITH INVITING RIPE APPLE TO CREATE A
PERFECTLY WELL-BALANCED BLEND.

RED WINES

AVIARY CABERNET SAUVIGNON(CALIFORNIA).....10/39

CLASSIC BIG, RICH, DARK FRUIT CABERNET ATTRIBUTES.

GEARBOX CABERNET SAUVIGNON (CALIFORNIA).....9/36

AROMAS OF PLUM AND BLACKBERRY, LAYERED WITH ELEGANT FLORAL
TONES OF LAVENDER AND SAGE.

CHICKADEE PINOT NOIR (CALIFORNIA).....8/31

FLAVORS OF RED CHERRIES AND WILD BERRIES ARE COMPLIMENTED BY
NOTES OF VANILLA AND CEDAR.

J VINEYARDS PINOT NOIR (CALIFORNIA).....47

FLAVORS OF DARK CHERRY, RASPBERRY AND LAVENDER

CLOS DE LOS SIETE MALBEC (ARGENTINA).....11/46

FULL BODY, VELVETY TANNINS AND A FRESH FINISH

FESS PARKER ADDENDUM (CALIFORNIA).....150

MEDIUM TO FULL-BODIED RICHNESS, CLASSY BLACK CHERRY AND
BLACKBERRY FRUITS, PLENTY OF SPICE AND FLORAL NOTES.

CHATEAU SOUVERAIN MERLOT (CALIFORNIA).....7/29

DARK RED FRUIT AROMAS REMINISCENT OF BLACK CHERRY, PLUM,
AND FRESH BLUEBERRIES.

GEARBOX PINOT NOIR (CALIFORNIA).....9/36

AROMAS OF FRESH STRAWBERRIES, WILD RASPBERRIES, AND SPICY
CHERRY COLA.

