



MENU



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APPETIZERS

Cobalt Chicken Quesadilla (06414)

Twin flour tortillas stuffed with Cheddar and Jack cheeses, chicken, tomatoes and scallions. Served with sour cream and salsa on the side. \$8.99

First Class Corn Tortilla

Nachos – Smothered in Cheddar and Monterey Jack cheese, with diced tomatoes, scallions and jalapeños. Served with a picante tomato salsa. \$9.99

Add Grilled or Blackened Chicken \$2.99

Add Our Famous Vegetarian Chili \$3.99

Add Pulled Pork \$2.99

Chaplin Crabcakes (06235)

Two crispy pan-fried crabcakes served with roasted red pepper mayo. \$9.49

Lisbon Stuffed Mushrooms (06351)

Portabella mushrooms stuffed with sharp cheese, seasoned bread crumbs, spinach and red peppers, drizzled with garlic-infused olive oil. \$7.99

Andover Ale Mussels (06232)

Steamed with beer, garlic, onions, tomatoes, butter and fresh herbs and served with house-made Brewer's Bread. \$9.99

Griswold Potato Skins (06351)

Served with sour cream and scallions.

Bacon & Cheese Skins \$7.99

 Chili Cheese Skins \$7.99

 Broccoli & Cheese Skins \$7.99

Pulled Pork & Cheese Skins \$8.49

Yantic Brew-Shetta (06389)

Grilled Brewer's Bread crostini topped with a tomato concassé with fresh garlic and basil, finished with melted fresh mozzarella. \$8.99

An 18% Gratuity will be added to parties of 6 or more.

No Separate Checks, please.

Preston Poppers (06365)

(5) Breaded jalapeño peppers filled with cream cheese and deep fried. Served with salsa. \$6.99

Fitchville Fried Calamari (06334)

Lightly breaded and fried to a golden brown. Garnished with fresh grated Parmesan cheese and served with marinara sauce. \$8.99

Thompson Teriyaki Beef Skewers (06277)

Grilled, marinated teriyaki beef skewers sprinkled with sesame seeds.* \$9.99

Mail Slot Sliders

Scotland Sliders (06264)

Two mini beef burgers with American cheese and sliced pickles.* \$5.99

Putnam Pulled Pork Sliders (06260)

Two BBQ pulled pork minis with diced red onion.* \$5.99

Trumbull Tuna Salad Sliders (06611)

Two house-made tuna salad minis with Greenleaf lettuce. \$5.99

Ashford Italian Chicken Sliders (06278)

Two mini buns with grilled chicken breast, fresh spinach, shredded asiago and pesto mayo. \$5.99

Hebron Hummus Plate (06248)

House made hummus with fire-roasted peppers served with crunchy fresh vegetables. \$9.99

Mansfield Spring Rolls (06250)

Crispy fried vegetable spring rolls served with Asian sesame sauce. \$9.99

Whenever possible, we will be happy to accommodate any special dietary needs. Please ask your server.

Air Mail Wings \$8.99

Double Your Order \$14.99

Return to Tenders – Boneless country-style breaded, fried chicken tenders. \$8.99

Order them:

- Totally Naked
- Spicy Traditional (Hot!)
- Oy! (Hot! Hot!)
- Oy Vey! (Hot! Hot! Hot!)
- Beer-B-Q Sauce
- Teriyaki Sauce
- Jamaican Jerk Spiced

Served with vegetable sticks and dipping sauce.

South Windham Shrimp Cocktail (06266)

(5) Fresh jumbo cocktail shrimp served with fresh fruit and cocktail sauce. \$9.99

Marlborough Mozzarella and Tomato (06447)

Fresh mozzarella and tomato slices lightly seasoned and topped with garlic-infused olive oil, garnished with fresh basil. \$8.99

Basket of Main Street Café Fries

Regular \$4.99

Garlic, Jerk or Cajun \$5.79

Basket of Batter-Fried Onion Rings \$4.99

Baked Onion-Ale Soup

Spanish onions simmered in rich stock and house-brewed ale, topped with a Brewer's Bread crouton and a four cheese blend. \$4.59

Canterbury Three Bean Chili (06331)

Spicy hot vegetarian chili with cool lime cilantro sour cream, chopped green onions and crisp tortilla chips. \$4.99

 = Vegetarian

 = SPICY HOT

 = Brewer's Choice

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

Served beginning at 5:00 p.m.
and All Day on Saturday, Sunday and Monday


All Entrées are delivered with your choice of a house tossed salad and Brewer's Bread & Beer Butter


OR a Cup of the Soup of the Day

Dressings: Parmesan Peppercorn, Tomato Balsamic Vinaigrette, Sesame-Ginger Vinaigrette,
Dijon Caper Vinaigrette, Bleu Cheese, Russian, Ranch, Fat-Free Raspberry Vinaigrette

Also Available at Lunch Tuesday Through Friday

Baltic Babyback Ribs (06330) – Slow-roasted babyback ribs basted in our own Beer-B-Q sauce and served with cole slaw and steak fries.
Full Rack \$21.99 Half Rack (salad not included) \$11.99

 **Prospect Primavera (06712)** – Yellow squash, zucchini, carrots, onions, broccoli and artichoke hearts tossed with penne pasta in your choice of garlic olive oil herb sauce OR creamy Alfredo sauce. \$14.99
Add Grilled or Blackened Chicken \$2.99
Add Grilled or Blackened Shrimp (5) \$6.99

 **Rockville Ribeye (06066)** – A flavorful steak, lightly seasoned and grilled, drizzled with red pepper cream. Served with baked potato and sautéed spinach.* \$21.99

Bolton Beer-Battered Fish & Chips (06043) – Served with our house lemon-caper remoulade.* \$14.99


 **New York Strip Steak (10026)**
Seasoned and grilled to order with balsamic beer-glazed onions, served with roasted garlic mashed potatoes and sautéed vegetable medley.* \$21.99

 **New Orleans Jambalaya (70112)** – Gulf shrimp, tender pieces of chicken and spicy sausage simmered with vegetables in a rich spicy Cajun-style tomato stew. Tossed with rice pilaf. \$18.49

Woodstock Stuffed Shrimp (06281) – Four jumbo shrimp baked with our house-made cracker-crab meat stuffing, served with drawn butter, rice pilaf and sautéed vegetable medley*. \$18.99


Stafford Beef Tips (06075) – Sautéed with onions and mushrooms in a rosemary, Marsala and beer gravy and served over rice pilaf with sautéed vegetable medley.* \$16.99

Post Office Penne – Chicken, spinach, red peppers and lots of garlic tossed in a light white wine chicken stock sauce, with melted fresh mozzarella. Garnished with Asiago cheese. \$16.99

 **Vernon Vodka Rose Penne (06066)** – Sautéed fresh diced onions, garlic and mushrooms tossed in a zesty pink vodka cream sauce with penne. \$13.99
Add Grilled or Blackened Chicken \$2.99
Add Grilled or Blackened Shrimp (5) \$6.99

 **Central Village Stuffed Chicken (06332)** – Chicken breasts filled with a Brewer's Bread and herb stuffing presented over roasted garlic mashed potatoes, topped with a rich Mornay sauce. Accompanied by sautéed broccoli. \$16.99
Half portion (no salad) \$10.99

 **Eastford Eggplant (06242)** – Stuffed with seasoned ricotta and spinach, topped with our melted three cheese blend and marinara sauce, baked and served over fettuccini. \$15.99

 **Sterling Cedar Plank Maple Salmon (06377)** – Fresh Atlantic salmon rubbed with local maple syrup, baked on a cedar plank to blend the flavors; served with rice pilaf and sautéed vegetable medley.* \$19.99

Willington Baked White Fish (06279) – Topped with a buttered cracker-crabmeat stuffing and white wine. Served with rice pilaf and sautéed vegetable medley.* \$15.99

Dayville Asian Tuna (06241) – Fresh Ahi tuna coated with sesame seeds, pan-seared to your liking and served over Asian fried rice with sautéed garlic broccoli.* \$18.99

 **Plainfield Parmesan Encrusted Tuna (06374)** – Pan-seared and topped with lemon-dill butter. Served over roasted garlic mashed potatoes and sautéed spinach.* \$18.99

Planning a party or special event?

We can accommodate most groups
and will design a special menu just for you.

• *Gluten-Free Menu Available*

- *Substitute sautéed vegetable medley in lieu of potatoes, rice or pasta Add \$1.49*
- *A \$4.99 Plate Charge will be added to any split Entrée. Includes an additional tossed salad.*

 = *Vegetarian*
 = *SPICY HOT*
= *Brewer's Choice*



*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All Sandwiches and Wraps are delivered with your choice of steak fries, cole slaw or potato chips.

(Excluding Bulk Mail Burrito)
Substitute Garlic, Jerk or Cajun fries for 25¢

SANDWICHES

Bozrah Best BLT (06334)

Lean bacon, Greenleaf and tomato, with our dilled mayo, served on wheat toast. \$7.99

Columbia Reuben (06237) –

Lean corned beef OR sliced oven-roasted turkey, sauerkraut, Swiss and Russian dressing on toasted rye. \$7.99

Windham Village (06280) –

Lean corned beef OR sliced oven roasted turkey, onion, cole slaw and Swiss cheese toasted to perfection with our mustard horseradish sauce. Served on rye. \$7.99

Taftville Turkey (06380) – Oven-roasted turkey served on a Kaiser roll with Swiss cheese, roasted red peppers, Greenleaf, tomato and mayo. \$6.99

Beer Tap Beef Sandwich – Thinly shaved steak, melted Swiss cheese and balsamic beer-glazed onions, delivered on a Kaiser roll.* \$8.99

Tolland Tuna Melt (06084) – Our house-made tuna salad topped with melted Swiss cheese and tomato slices served on toasted rye. \$7.99

Ask about our special Kid's Menu!
(Designed to be colored and enjoyed!)

BUILD YOUR OWN

Start with a **Grilled Beef Burger***

OR **Chicken Breast** OR **House-Made Veggie Burger**

Delivered on a Kaiser roll \$9.99 INCLUDES Your Choice of 2 Toppings
Additional Toppings add \$.89

- Cheddar, Swiss, Jack, or American Cheese
 - Balsamic Beer-Glazed Onions
 - Basil Pesto
 - Beer-B-Q Sauce
 - Beer Gravy
 - Bermuda Onions
 - Dill Pickle Chips
 - Greenleaf Lettuce and Tomato
 - Grilled Portabella Mushrooms
 - Roasted Red Peppers
 - Teriyaki Sauce
- Following count as TWO toppings*
- Crisp Smoked Bacon
 - Fresh Mozzarella
 - Bleu Cheese Crumbles
 - Vegetarian Chili

WRAPPED FOR DELIVERY



Manchester Mandarin Tuna Wrap (06040) – Grilled Mandarin orange and teriyaki-glazed tuna steak with mixed greens, roasted red peppers, diced tomato and red onion in a grilled flour tortilla.* \$8.79



Franklin Farmer (06254) – Cheddar, Swiss, Greenleaf, tomato, onions, cucumbers, purple cabbage and grated carrots wrapped in a grilled flour tortilla with dilled mayo. \$7.49

Bigelow Beef Wrap (06076) – Teriyaki marinated beef wrapped with red peppers, red onions, teriyaki sauce, Monterey Jack cheese and field greens in a grilled flour tortilla.* \$8.79



Brooklyn Buffalo Chicken Wrap (06234) – Tender strips of grilled chicken tossed in our own SPICY traditional sauce and wrapped with grated carrots, mixed greens and bleu cheese dressing in a grilled flour tortilla. \$8.59

Killingly Caesar Chicken Wrap (06239) – Romaine lettuce tossed in our Caesar dressing rolled in a grilled flour tortilla with sliced grilled or blackened chicken. \$8.29

 **Portland Portabella Mushroom Wrap (06480) –** Grilled portobellas with mixed field greens, tomato, sweet peppers, Asiago cheese and pesto mayo wrapped in a grilled flour tortilla. \$7.99



Bulk Mail Burrito – Refried beans, rice, grilled chicken, black beans and Tex-Mex seasonings stuffed in a flour tortilla. Served with melted cheese, jalapeños and stewed tomatoes, with a side of salsa picante. \$9.49



= Vegetarian



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Ask to see our Dessert Tray

LETTERS & TOMATOES

Dressings: Parmesan Peppercorn, Bleu Cheese, Russian, Tomato Balsamic Vinaigrette, Sesame-Ginger Vinaigrette, Dijon Caper Vinaigrette, Fat-Free Raspberry Vinaigrette, Ranch

Coventry Caesar Salad (06238) – Crisp Romaine tossed with classic Caesar dressing, Brewer's Bread croutons and grated Parmesan cheese. \$7.99

Chinatown Chicken Salad (10013) – Grilled, sliced chicken breast over a bed of mixed greens with red onions, cucumber, shredded carrot, sweet red peppers, Mandarin orange segments and crispy lo mein noodles with a sesame-ginger vinaigrette. \$9.99

Union Pacific Salad (06076) - Grilled petite pesto beef steak strips over fresh mixed greens with cold grilled vegetables, dried cherries, chopped walnuts, Asiago cheese and tomato balsamic vinaigrette.* \$10.99

Hampton Vegetarian Taco Salad (06247) – Our vegetarian chili topped with shredded cheese and tomatoes over crisp Romaine, surrounded by tortilla chips. \$8.99

Sprague Spinach Salad (06330) – With grilled portabella, red onions, hard boiled eggs, tomatoes, bacon and Dijon-caper vinaigrette. \$8.29

Colchester Cobb Salad (06415) – Strips of charbroiled chicken breast accompanied by bleu cheese crumbles, hard boiled eggs and bacon, over mixed field greens. \$9.99

Lebanon Greens Salad (06249) – Baby field greens with garden vegetables and your choice of dressing. \$7.99

Add To Any Salad:	
Grilled or Blackened Shrimp (5)	\$6.99
Grilled or Blackened Tuna Steak*	\$6.99
Grilled or Blackened Salmon*	\$6.99
Teriyaki Beef*	\$4.99
Crab Cake (1)	\$3.99
Grilled or Blackened Chicken	\$2.99
Tuna Salad	\$2.59

Romantic Willimantic Salad (06226) – A cold platter with fresh fruit, cottage cheese and our house-made tuna salad served on fresh leaf lettuce. \$7.99

SIDES

- Basket of Brewer's Bread and Beer Butter** \$2.99
- House Tossed Salad** \$3.59
- Small Caesar Salad** \$3.99
- Cup of Vegetarian Chili** \$3.29
- Bowl of Vegetarian Chili** \$3.99
- Baked Potato** \$2.99
- Crumbled Bleu Cheese** \$1.49
- Cole Slaw** \$1.29
- French Fries** \$1.79
- Garlic, Jerk or Cajun Fries** \$1.99
- Sautéed Vegetable Medley** \$2.49
- Carrots & Celery w.dressing** \$1.99
- Beer Butter** \$.99

FLAT BREAD PIZZA

Fire-Grilled Crusts, Baked to Order

Postmaster – Pepperoni, onion, marinara, and our three cheese blend. \$9.99

Cheshire Cheese (06410) – A classic—our three cheese blend and marinara. \$8.99

L.A. Smog (90001) – Spinach, mushrooms, red onions, garlic, our three cheese blend and garlic-infused olive oil. \$9.99

Parcel Post – Spicy sausage, mushrooms, marinara and our three cheese blend. \$9.99

Norwich Kickin' Chicken Pizza (06360) – Our house-made bleu cheese dressing topped with diced Buffalo chicken, shredded carrot, red onion and bleu cheese crumbles. \$10.99

Pomfret Pulled Pork Pizza (06258) Beer-B-Q sauce, pulled pork, red onions, Cheddar-Jack cheese and a drizzle of lime-cilantro sour cream. \$10.99

Aeropostale – Garlic-infused olive oil, garlic, grated Parmesan, grilled chicken, red peppers, broccoli and our three cheese blend. \$10.99

Montville Pesto Pizza (06353) – Basil pesto, grilled red onions, grilled zucchini and yellow squash, grilled button mushrooms, breaded eggplant and our three cheese blend, and drizzled with a balsamic reduction. \$10.99

Storrs Shrimp (06268) – Garlic-infused olive oil, chopped fresh shrimp, bacon, diced tomatoes and white onions with our three cheese blend. \$11.99

BEVERAGES

- Coffee, Tea, Decaf \$1.59
- Hot Chocolate \$1.79
- Iced Coffee, Iced Tea & Lemonade (One FREE refill) \$1.99
- Soda Sm. \$1.29 Lg. \$1.99 (One FREE Refill)
- *Local Hosmer Mountain Soda: Lemon Lime, Cola, Diet Cola Root Beer, Ginger Ale, Seltzer*
- Bottled Hosmer Mountain Birch Beer or Dangerous Ginger Beer \$1.79
- O.J., Cranberry, Grapefruit, Pineapple Juice Sm. \$1.79 Lg. \$2.29
- Milk Sm. \$1.59 Lg. \$1.99
- Choc. Milk Sm. \$1.79 Lg. \$2.29
- Bottled Sparkling Water \$1.79

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Restaurant & Pub Brewery

About the Willimantic Brewing Co./ Main Street Café

Our original Main Street Café was founded in 1991, and began operations as a small deli in the old Capitol Theatre building on Main Street. Occupying the lobby and concession area of the theatre, seating was limited to 50. After three years, we were bursting at the seams and made the move to 877 Main Street, another historic building. There we expanded to a full service restaurant and featured American craft-brewed beers and a very extensive menu.

One more move was in the cards for us, and we made yet another trek up Main Street to our home in this granite and limestone 1909 U.S. Post Office Building. Abandoned in 1967 by the Federal Government, this building lay vacant for nearly 30 years. When used as a post office, our dining room was the post office work room, our pub was the customer lobby and the private dining room housed the postmaster's office. Although extensive renovations have been made to the building, we wanted to retain the early 20th century architecture as well as create a pleasant atmosphere for dining. Remnants of post office memorabilia have been preserved to add to the flavor of the restaurant. Featured in our dining room is a 12' by 17' mural, created by Gordon MacDonald, depicting a 1930's Main Street scene. A 60' mahogany bar, crafted by Peter Huckins, is the centerpiece of the pub area.

It is in this building that the Willimantic Brewing Company was born. Viewed from our Dining Room, our 7 bbl brewery produces our freshly made handcrafted beers. Please feel free to explore our main floor and discover all our hidden treasures. On behalf of our entire staff, we welcome you and hope you share our excitement for our living landmark restaurant and pub brewery.

– David & Cindy Wollner

Everything You Wanted to Know about BEER!

- Most beers consist of four ingredients: water, barley, hops, and yeast.
- The combinations of barley produce the color, flavor, and potential alcohol of the beer.
- Hops are similar in shape to pinecones and have oils, which impart bitterness, flavor, aroma, and preservative qualities to the beer.
- Yeast is a living organism and will convert sugars to alcohol and carbon dioxide.
- We brew in a Brewhouse custom built to our specifications and produce approximately 7 barrels or 217 gallons of beer per brewday.
- We use a steam-fired boiler that heats our Hot liquor tank, Mash tun, and Kettle.
- The brewing process involves adding 155-degree water to crushed barley in the Mash tun. Here the barley and water cause enzymes to convert starches to sugars.
- The sweet liquid called Wort is drained from the Mash tun and pumped to the Kettle while additional 175-degree water is sprayed over the barley in order to extract more sugars.
- The "spent" barley is emptied from the Mash tun and donated to a local dairy farmer to enhance his feed.
- Once the Kettle is full of Wort we boil it for 100 minutes adding hops at specific times to impart bitterness, flavor, and aroma to the beer.
- After boiling we cool the Wort by running it through a heat exchanger, dropping the temperature to 70 degrees and pump it to a Fermenting tank where we add yeast.
- The Fermentation tank is glycol jacketed to ensure a consistent temperature for proper fermentation.
- The yeast will process Wort into alcohol and CO₂, then eventually to Beer.
- Beers are divided between two types of yeast ALES and LAGERS.
- Ales are fermented at temperatures above 60 degrees and Lagers below 50 degrees.
- Ales ferment and cold condition typically 2-3 weeks; Lagers typically 4-12 weeks.
- After fermentation the beer is cold conditioned until ready for transfer to a Serving tank.
- Some beers i.e., Gold, Alt, Red, Oktoberfest are filtered through 21 sterile filter pads.
- I.P.A., Rye, Porters, Stouts, etc. are served unfiltered and the residual yeast and proteins explain why the beer is often cloudy.
- Our Maibock, Dopppebock, Oktoberfest, and Pale Bock are all Lagers and we brew others as well.
- Our Stouts, Porters, Barleywines, Alts, India Pale Ales, and others are Ales.