

GREETINGS & SALUTATIONS

Canterbury Spicy 3-Bean Chili 5.00
Cilantro-Lime Crème | Scallions | Tortilla Chips

First Class Nachos 15.00
Cheese | Tomatoes | Jalapeños | Scallions
Sides of Salsa & Sour Cream

Accompaniments – add 4.00

Blackened Chicken | Grilled Chicken | Pulled Pork
Zesty Pulled Chicken | Vegetarian Chili

Shrimp Cocktail 10.00
(4) Chilled Jumbo Tiger Shrimp | Cocktail Sauce

Bavarian Pretzels 11.00
(3) w/Cheesy Ale Sauce

Griswold Potato Skins 11.00
(4) Cheese & Scallions

With Choice of: Bacon or Vegetarian Chili
Pulled Pork (+\$2) or Zesty Pulled Chicken (+\$2)

Fried Calamari 11.00
Marinara Sauce | Parmesan Sprinkle

Soup of the Day 5.00

Baked Onion Ale Soup 6.00
Brewer's Bread Crouton | 4 Cheese Top

Preston Jalapeño Poppers 9.00
(6) w/Cream Cheese Filling

Mozzarella & Tomato 10.00
Fresh Mozzarella | Tomatoes | Basil | Garlic Oil

Bethel Vegan Bean Dip 9.00
Refried Beans | Tomatoes | Corn Salsa
Tortilla Chips | Crudité

Basket of Fries 6.00
Plain, Garlic, Jerk, or Cajun

Beer Battered Onion Rings 7.00
Plain or Cajun | Served w/Sassy Sauce

Cobalt Quesadilla 9.00
Zesty Chicken | Cheddar-Jack Cheese | Tomatoes
Scallions | w/Sides of Salsa & Sour Cream

Air Mail Wings 12.00
(10) Golden Fried Flats & Drums
OR

Return to Tenders 10.00
(5) Plain Country Breaded Boneless Tenders
OR

Char-Grilled Wings 12.00
(10) Grilled Flats & Drums

Grilled wings take
20 - 30 minutes but
are worth the wait!

Choice of:

Trad() | Cajun Wet() | Oy-Vey() | BeerBQ
Fajita Dry Rub | Cajun Dry() | Jerk Dry Rub
Everything Spice Parmesan | Teriyaki

GRILLED FLATBREAD PIZZAS

Cheshire Cheese 10.00
Rustic Marinara
Mozzarella

Postmaster 11.00
Rustic Marinara | Red Onion
Pepperoni | Mozzarella

L.A. Smog 11.00
Garlic Oil Base | Mozzarella
Spinach | Mushroom | Onion

Pulled Pork 14.00
BBQ | Pork | Cheddar-Jack
Onion | Cilantro Crème

Storrs Shrimp 14.00
Garlic Oil Base | Shrimp
Bacon | Tomato | Onion
Mozzarella

Savannah Peach 13.00
Garlic Oil Base
Prosciutto | Cilantro | Asiago
Char-Grilled Peaches

Margherita 12.00
Garlic Oil Base
Fresh Mozzarella
Tomato | Fresh Basil

MAIN STREET MAINS



Bavette Steak 27.00
Garlic Rubbed 10 oz. Bavette Steak*
Blue Cheese Crumbles | Beer Gravy
Wilted Spinach | Garlic Mashed

Fun Fact:
We Source Our
Organic Produce
from Local Farms

Apis Verde Farm
Lebanon, CT
Himmelstein Farm
Lebanon, CT

Summer Peach Grilled Salmon 23.00
Topped w/Grilled Peaches & Prosciutto
Local Organic Greens | Garlic Mashed

WBC Steak Poutine 16.00
Natural Cut Fries | Beer Gravy
Cheddar-Jack Cheese | Mornay Cheese Sauce
Garlic Sirloin Steak

Vernon Vodka Rose 16.00
Mushrooms | Onions | Garlic | Herbs
Zesty Pink Vodka Cream Sauce | Cavatappi Pasta
Add: Chicken +\$4.00 or Shrimp +\$8.00

Bolton Beer Battered Fish & Chips 18.00
Natural Cut Fries | Tartar Sauce

Bulk Mail Chicken Burrito 13.00
Flour Tortilla | Cheese | Rice | Refried Beans
Zesty Chicken | Black Beans

Shanghai Tuna Tacos 14.00
5 Spice Seared Ahi Tuna | (3) Flour Tortillas
Pickled Onions | Arugula | Cilantro

Stonington Sausage Platter 14.00
Bratwurst | Andouille | Kraut | Garlic Mashed
Beer Gravy | Mustard

Central Village Stuffed Chicken Breast
w/Brewer's Bread Stuffing | Mornay Cheese Sauce
Garlic Mashed | Green Beans
Single Breast – 14.00 Double Breast – 22.00

Morris Mac & Cheese 13.00

Rich & Creamy Mornay Cheese Sauce | Cavatappi Pasta | Buttered Crumbs
Plain, or add: Smokey Bacon, Zesty Pulled Chicken or Blackened Chicken +\$4.00

QUESTIONS? Ask your server! | Ask about our KIDS' MENU items, too!

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

SANDWICHES & WRAPS

Shrimp Salad Roll 15.00
Arugula | NE Style Split Top Bun

Columbia Reuben 11.00
Choice of: Corned Beef or Turkey
Russian | Swiss | Kraut | Marble Rye

Windham Village 11.00
Choice of: Corned Beef or Turkey | Swiss | Coleslaw
Red Onion | Horseradish Mustard | Marble Rye

Plymouth Pulled Pork 13.00
BeerBQ Pulled Pork | Crispy Fried Onions
Cheddar-Jack Cheese | Brioche Bun

Beer Tap Beef 13.00
Shaved Steak | Melted Swiss
Beer Onions | Brioche Bun

🌱 Molly's Vegetarian Fried "Chik'n" Sandwich 13.00
Greenleaf Lettuce | Pickles
Mayo | Brioche Bun

Bozrah Best BLT 12.00
Bacon | L/T | Dill Mayo | Marble Rye Toast

Tolland Tuna Melt 11.00
Tuna Salad | Melted Swiss
Tomato | Marble Rye

Branford Bratwurst 11.00
Beer Bratwurst | IPA Braised Kraut
Horseradish Mustard | N.E. Style Split Top Bun

Taftville Turkey 11.00
Smoked Provolone | Cucumbers | L/T
Mayo | Brioche Bun

🌱🌶️ Vegan Beyond Sausage 13.00
WBC 3-Bean Vegan Chili | Fried Jalapenos
Vegan Cheddar | Vegan Brewer's Bread

↓ -- ALL WRAPS ROLLED IN GRILLED FLOUR TORTILLAS -- ↓

🌶️ Brooklyn Buffalo Chicken Wrap 12.00
Grilled Chicken | Hot Sauce
Carrots | Greens | Blue Cheese

Chicken Caesar Wrap 12.00
Grilled Chicken | Romaine Lettuce
Parmesan | Caesar Dressing

🌱 Portabella Mushroom Wrap 12.00
Portabellas | Field Greens | Tomato
Roasted Peppers | Asiago | Pesto Mayo

🌱 Franklin Farmer Wrap 11.00
Cheddar | Swiss | Mixed Greens | Tomato | Carrots
Cucumber | Purple Cabbage | Dill Mayo

BUILD YOUR OWN

Start with a Sirloin Beef Burger* OR Chicken Breast OR House Made Veggie Burger 13.00
Delivered on a Brioche Bun w/your choice of 2 toppings (some upcharges apply).
Additional toppings extra

American | Swiss | Cheddar
Smoked Provolone
Blue Cheese Crumbles +\$1.00
Pickled Jalapeños
Crispy Fried Jalapenos

Crisp Smoked Bacon +\$1.00
Pulled Pork +\$2.00
Bermuda Onions
Balsamic Beer-Glazed Onions
Crispy Fried Onions

Vegetarian Chili +\$1.00
Lettuce & Tomato
Dill Pickle Chips
Basil Pesto
Beer Gravy

SANDWICHES/WRAP/BO SERVED WITH CHOICE OF FRIES, CHIPS, COLESLAW, OR POTATO SALAD

🍷 LETTERS & TOMATOES 🍷

Dressings: Tomato Balsamic, Sesame-Ginger, Dijon Caper Vinaigrette,
Blue Cheese, Russian, Ranch, or Parmesan Peppercorn

Caesar Salad 11.00
Choice of: Kale or Romaine
Brewer's Croutons
Parmesan
Caesar Dressing

Chinatown Chicken Salad 13.00
Grilled Chicken | Greens
Cucumber | Carrots | Cabbage
Mandarin Oranges
Crispy Noodles | Scallions

🌱 Lebanon Greens Salad 11.00
Field Greens
Tomatoes | Carrots
Purple Cabbage
Red Onion

Grilled or Blackened:

Shrimp (4) - \$8 | Chicken - \$4
Salmon or Tuna - \$10
5 oz. Sirloin - \$11

— SALAD TOPPERS —

Vegetarian Fried Chick'n - \$5
Beyond Vegetarian Sausage - \$4
Vegetarian Chili - \$4

Shrimp Salad - \$8

Zesty Pulled Chicken - \$4
Peaches & Prosciutto - \$5
Tuna Salad - \$4

🌶️ - DENOTES A SPICY DISH

🌱 - DENOTES A VEGETARIAN DISH

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Willibrew beer @ home? Bring home some of
our fresh cans & growlers! – Ask your Server