

# WILLIBREW | WE'RE GLAD YOU'RE HERE!

## GREETINGS & SALUTATIONS

**Canterbury Spicy 3-Bean Chili** 6.00  
Cilantro-Lime Crème | Scallions | Tortilla Chips

**First Class Nachos** 16.00

Cheese | Tomatoes | Jalapeños | Scallions  
Sides of Salsa & Sour Cream

Accompaniments – add 6.00

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

**Bavarian Pretzels** 13.00

(3) w/Cheesy Ale Sauce

**Shrimp Cocktail** 10.00

(4) Chilled Tiger Shrimp | Cocktail Sauce

**Griswold Potato Skins** 12.00

(4) Cheese & Scallions

With Choice of: Bacon or Vegetarian Chili

Pulled Pork (+\$2) or Zesty Pulled Chicken (+\$2)

**Mozzarella & Tomato** 11.00

Fresh Mozzarella | Tomatoes | Basil | Garlic Oil

**Cobalt Quesadilla** 11.00

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

**Fried Calamari** 13.00

Marinara Sauce | Parmesan Sprinkle

**Preston Jalapeño Poppers** 9.00

(6) w/Cream Cheese Filling

**Soup du Jour**

5.00

**Baked Onion**

**Ale Soup**

Brewer's Crouton

4 Cheese Top

6.00

**Basket of**

**Fries**

Plain, Garlic, Jerk,

or Cajun

8.00

Truffle +\$2

**Twin Crab Cakes** 15.00

Panko Encrusted & Pan Fried | Red Pepper Crème

**Beer Mussels** 14.00

PEI | Aromatic Mirepoix Beer Broth | Brewer's Bread  
or Cajun Style w/Spicy Andouille Sausage +\$2

**Vegan Refried Bean Dip** 9.00

Tomatoes | Corn Salsa | Tortilla Chips | Cruditè

**Baked Brie Crostini** 11.00

(2) Toast Points | Brie | Pecans | Marmalade

**Beer Battered Onion Rings** 10.00

Plain or Cajun | Served w/Sassy Sauce

**Teriyaki Beef Skewers** 15.00

(5) Skewers | Sesame Seed Sprinkle

Make it a Meal w/Mashed & Spinach add 5.00

**Air Mail Wings** 14.00

(10) Golden Fried Flats & Drums

OR

**Return to Tenders** 13.00

(5) Plain Country Breaded Boneless Tenders

OR

**Char-Grilled Wings** 14.00

(10) Grilled Flats & Drums

Choice of:

Traditional() | Cajun Wet( ) |

BeerBQ | Teriyaki | Fajita Dry Rub | Cajun Dry()

Jerk Dry Rub | Everything Spice Parmesan

Grilled wings take  
25 - 30 minutes but  
are worth the wait!

## 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** 15.00

BBQ | Pork | Cheddar-Jack  
Onion | Cilantro Crème

**Storrs Shrimp** 15.00

Garlic Oil Base | Shrimp  
Bacon | Tomato | Onion  
Mozzarella

**Savannah Peach** 15.00

Garlic Oil Base  
Prosciutto | Cilantro | Asiago  
Char-Grilled Peaches

**Margherita** 13.00

Garlic Oil Base  
Fresh Mozzarella  
Tomato | Fresh Basil

## MAIN STREET MAINS

**Brewer's Sirloin Steak** 28.00

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

**Somers Peach Grilled Salmon** 25.00

Topped w/Grilled Peaches & Prosciutto  
Wilted Spinach | Garlic Mashed

**Bolton Beer Battered Fish & Chips** 20.00

Natural Cut Fries | Tartar Sauce

**Bulk Mail Chicken Burrito** 15.00

Flour Tortilla | Cheese | Rice | Refried Beans  
Zesty Pulled Chicken | Black Beans

**Stonington Sausage Platter** 15.00

Bratwurst | Andouille | Kraut | Garlic Mashed  
Beer Gravy | Mustard

**Jambalaya – Spicy Creole Rice Stew**

Chicken | Shrimp | Andouille | Southern Veggies  
Full Size – 24.00    1/2 Size – 16.00

Fun Fact:

We Source Our  
Organic Produce  
from Local Farms

*Apis Verde Farm*  
Lebanon, CT

*Himmelstein Farm*  
Lebanon, CT

Maaa...

**The Meatloaf!**

House Recipe Meatloaf  
Beer Gravy  
Garlic Mashed  
Green Beans  
17.00

**WBC Steak Poutine** 19.00

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

**Vernon Vodka Rose** 17.00

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

**Taco | Taco | Taco** 14.00

5-Spice Tuna or Pulled Pork or Zesty Pulled Chicken  
(3) Soft Shells | Pickled Onions | Arugula | Cilantro

**Central Village Stuffed Chicken Breast**

w/Brewer's Bread Stuffing | Mornay Cheese Sauce  
Garlic Mashed | Green Beans

Double Breast – 24.00    Single Breast – 16.00

**Tender Slow Cooked BBQ Baby Back Ribs**

Fries | Coleslaw

Full Rack – 29.00    1/2 Rack – 19.00

**Morris Mac & Cheese** 16.00

Rich & Creamy Mornay Cheese Sauce | Cavatappi Pasta | Buttered Crumbs

Plain, or add: Bacon, Chicken ( Zesty Pulled, Blackened, or Grilled), Pulled Pork, Vegetarian Chili, or Beyond Sausage +\$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 | BYO

SANDWICHES/WRAPS/BYO SERVED WITH CHOICE OF FRIES, CHIPS, COLESLAW, OR POTATO SALAD  
UPGRADE TO TUNA MAC +\$1, TRUFFLE FRIES +\$2, OR A BASKET OF ONION RINGS +\$6

**Cajun Catfish Sandwich** 15.00  
Freshwater Catfish | Cajun Cornmeal Crust  
Greenleaf | Pickles | Red Pepper Crème | Brioche Bun

**Brie & Prosciutto Open Face Bistro Melt** 15.00  
Grilled Brewer's Bread | Rind on Brie | Prosciutto  
Red Onions | Arugula | Truffle Oil Drizzle

**Turkey Dinner Sandwich** 15.00  
House Baked Brewer's Bread | Roasted Turkey Breast | Stuffing  
Mashed | Butternut | Cranberry Aioli | Turkey Gravy Dipper

**Beer Tap Beef** 14.00  
Shaved Steak | Melted Swiss  
Beer Onions | Brioche Bun

**Columbia Reuben** 13.00  
Choice of: **Corned Beef** **or** **Turkey**  
Russian | Swiss | Kraut | Marble Rye


**Branford Bratwurst** 13.00  
Beer Bratwurst | IPA Braised Kraut  
Horseradish Mustard | N.E. Style Split Top Bun

**Windham Village** 13.00  
Choice of: **Corned Beef** **or** **Turkey** | Swiss | Coleslaw  
Red Onion | Horseradish Mustard | Marble Rye

**Taftville Turkey** 13.00  
Smoked Provolone | Cucumbers | L/T  
Mayo | Brioche Bun

**Plymouth Pulled Pork** 14.00  
BeerBQ Pulled Pork | Crispy Fried Onions  
Cheddar-Jack Cheese | Brioche Bun


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

 **Molly's Vegetarian Fried "Chik'n" Sammy** 14.00  
Greenleaf Lettuce | Pickles  
Mayo | Brioche Bun

**Bozrah Best BLT** 14.00  
Bacon | L/T | Dill Aioli  
Marble Rye Toast


**Tolland Tuna Melt** 12.00  
Tuna Salad | Melted Swiss | Tomato | Marble Rye

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

 **Brooklyn Buffalo Chicken Wrap** 13.00  
Grilled Chicken | Hot Sauce  
Carrots | Greens | Blue Cheese

 **Portabella Mushroom Wrap** 13.00  
Portabellas | Field Greens | Tomato  
Roasted Peppers | Asiago | Pesto Aioli

**Chicken Caesar Wrap** 13.00  
Choice of: **Grilled** **or** **Blackened Chicken**  
Romaine Lettuce | Parmesan | Caesar Dressing

 **Franklin Farmer Wrap** 12.00  
Cheddar | Swiss | Mixed Greens | Tomato | Carrots  
Cucumber | Purple Cabbage | Dill Mayo

## BUILD YOUR OWN

Start with an 8 oz. Sirloin Beef Burger\*, Grilled Chicken Breast, House Made Veggie Burger, **or** Molly's Vegetarian Fried Chik'n 15.00  
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  
Rind on Brie +\$2.00  
Pickled Jalapeños  
Crispy Fried Jalapenos



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

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


## LETTERS & TOMATOES

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

**Caesar Salad** 12.00  
Choice of: **Kale** **or** **Romaine**  
Brewer's Croutons  
Parmesan  
Caesar Dressing

  **Taco Salad** 14.00  
Choice of: **Kale** **or** **Romaine**  
Spicy Vegetarian 3-Bean Chili  
Tortilla Chips | Cheddar-Jack  
Tomatoes | Cilantro Lime Crème

**Cobb Salad** 14.00  
Sliced Grilled Chicken  
Field Greens | Bacon | Boiled Egg  
Blue Cheese Crumbles  
Choice of Dressing



 **Lebanon Greens** 12.00  
Field Greens  
Tomatoes | Carrots  
Purple Cabbage | Red Onion  
Choice of Dressing


**Chinatown Chicken Salad** 14.00  
Sliced Grilled Chicken | Greens  
Cucumber | Carrots | Cabbage  
Crispy Noodles | Mandarin Oranges  
Scallions | Sesame Ginger Dressing

**Grilled** **or** **Blackened:**

Shrimp (4) - \$9 | Chicken - \$6  
Salmon **or** Tuna - \$13  
5 oz. Sirloin - \$13

— SALAD TOPPERS—

 **Vegetarian Fried Chick'n** - \$6  
 **Beyond Vegan Sausage** - \$5  
**Teriyaki Beef Skewers (3)** - \$10

 **Zesty Pulled Chicken** - \$6  
**Peaches & Prosciutto** - \$8  
**Tuna Salad** - \$5

 - DENOTES A SPICY DISH

 - DENOTES A VEGETARIAN DISH

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Bring home some Willibrew cans & growlers!