

DRINK ME

WHITMAN BREWING BEER LIST

NEW WORLD WATER / 5.1 % ABV

We made a Hard Seltzer! Naturally gluten-free, this refreshment was fermented with Champagne yeast & conditioned with over 200 lbs of puréed strawberries, giving it a subtle pink hue & a slightly tart fruit flavor. Served over ice... 16 oz - \$5 // TO-GO: 4-pk 16 oz Cans - \$10

ABACUS / 4.4 % ABV

This Table Beer is light, crisp, & easy drinking. Bright hints of lemon zest are followed by a touch of clove on the back end... 6 oz - \$3 | 16 oz - \$6 // TO-GO: 64 oz - \$20 | 32 oz - \$9/\$11

WHATEVER IT TAKES / 5.3 % ABV

A Saison brewed the Whitman way, this old world style features a new world yeast & ancient grains - A Saison yeast that originated in North America & New York grown Emmer & Spelt. Orange gold & copper in color, the nose is very fruit forward. Hull Melon hops contribute notes of strawberry & pear. The fruity sweetness blends into a nice Belgian funk character with a slight traditional clove note. Medium light in body, finishes clean & slightly dry... 6 oz - \$3 | 16 oz - \$6 // TO-GO: 500 ML Bottles - \$6

PAINT IT BLACK / 4.6 % ABV

Dark in color but relatively light in body, this Black Lager was fermented with a Danish Lager yeast that results in a crisp & dry finish with a soft, rounded profile that blends perfectly with the subtle roasty & chocolate notes from the darker malt & earthy hop undertones... 6 oz - \$3 | 16 oz - \$6 // TO-GO: 4-pk 16 oz Cans - \$13

NOW, FORAGER BLUEBERRY & BLACKBERRY / 5.4% ABV

A Berliner Weisse style ale, conditioned on over 400 lbs of Blueberries & Blackberries. Intense berry juice flavors blend smoothly with a prominent tartness. A light addition of milk sugar gives a fuller body & a sweetness that softens each sip... 6 oz - \$4 | 16 oz - \$8 // TO-GO: 4-pk 16 oz Cans - \$18

I'M SO, I'M SO (BLANC) / 5.6 % ABV

The first in our single hop American Pale Ale series, so good we had to brew it again! Hopped with Hallertau Blanc, this beer has notes of peach, gooseberry, lemongrass, & white grape... 6 oz - \$3.50 | 16 oz - \$7 // TO-GO: 64 oz - \$20 | 32 oz - \$10/\$12

BIG KIDS' TABLE / 8.0 % ABV

This Double IPA is deep gold in color with an orange hue that matches the candied orange, mango, & grapefruit aroma. Mandarina Bavaria, Centennial, & Cascade hops from Champlain Valley Hops in VT balance out the sweet flavors of tangerine, pineapple, & grapefruit. Notes of floral, grassy, & earthy hops finish out each sip. A pillowy mouthfeel & rounded bitterness compliment the juicy hop profile... 6 oz - \$4 | 12 oz - \$8 // TO-GO: 64 oz - \$20 | 32 oz - \$11/\$13

WRITTEN IN THE DARK / 5.0 % ABV

This stout is loaded with Ghanaian cacao, as well as Tahitian & Madagascan vanilla beans to give it a smooth, chocolatey flavor backed up by hints of roast. Milk sugar provides the soft mouthfeel, making this beer a welcome treat... 6 oz - \$3.50 | 12 oz - \$7 // TO-GO: 64 oz - \$20 | 32 oz - \$10/\$12

TO-GO ONLY:

OKTOBERFEST / 6.1 % ABV

A classic Märzen with a Whitman Twist! This unfiltered German Lager is light orange/copper in color with a floral aroma from the German hops. A bready and biscuit-like malt sweetness from the Munich malt is balanced by the traditional hops for a clean finish. Prost!... TO-GO ONLY: 4-pk 16 oz Cans - \$13

IN SUSPENSION / 7.2 % ABV

This New England IPA is bursting with bright passionfruit, mango, & candied orange aromas. An explosion of Vic Secret hop flavors hit your tongue, followed by rich notes of stone fruit, tropical papaya, & Citra hops that round out each sip... TO-GO ONLY: 4-pk 16 oz Cans - \$16

EAT ME

DETROIT STYLE PIZZA

JUST THE CHEESE... \$12

San Marzano Sauce / House
Cheese Blend

I NEED A MARG... \$15

Oven Dried Tomato / Buffalo
Mozzarella / Fresh Basil

FUN GUY... \$16

Wild Mushroom / Feta /
Red Onion / Truffle Honey

SYLVESTER STALLONE... \$16

Salami / Capicola / Banana
Peppers / Shredded Iceberg /
Vinegar & Oil

PEPPERONI... \$14

San Marzano Sauce / House
Cheese Blend / Pepperoni

CBR... \$16

Roasted Chicken / Smoked Bacon /
Banana Peppers / Housemade Ranch

MY ITALIAN GRANDPA... \$16

Housemade Italian Sausage /
Gremolata / Calabrian Chiles /
San Marzano Sauce

KOREAN BBQ... \$16

Roasted Chicken / Korean BBQ /
Kimchee Ranch / Scallions

OTHER GOOD STUFF

24 CARROT HUMMUS... \$9

Za'atar Seasoning / Tahini / Garlic /
Carrot Oil / Pita Chips

REALLY CRISPY POTATOES... \$8

Garlic Oil / Rosemary / Shaved Speck /
Caramelized Onions / Chive Sour Cream

GIANT BAVARIAN PRETZEL... \$12

Oktoberfest Beer Cheese / Mustard

XTRA CRISPY WINGS... \$14

Korean BBQ / Sesame Seeds / Kimchee Ranch

SPICY BACON CAESAR... \$10

Baby Kale / North Country Bacon /
Roasted Poblano / American Grana
Padano / Brioche Croutons

DAD'S BEEF CHILI.. \$8

Sour Cream / Cheddar

FRIED CHICKEN SAMMY... \$15

Buttermilk Crust / Braised Collards /
Tabasco-Honey Mayo / Pickles / Brioche
Bun / Served with Housemade Chips