



FRITES

CLASSIQUE

Truffle mayonnaise,
roasted garlic aioli and
sun-dried tomato pesto

8

POUTINE

Smothered in
demi-glace and
local cheese curds

14

APPETIZERS

TODAY AND TOMORROW'S SOUP

6

DAILY FLATBREAD

12

BREWER'S BOARD

Charcuterie, cheese, grapes, caraway mustard and
Three Philosophers figs served in a pretzel

18

CRISPY BRUSSELS SPROUTS

Tossed in Parmesan cheese and house seasoning

8

LAYERED HUMMUS DIP

Greek yogurt, feta, seasoned tomato and
cucumber-olive salad served with corn tortilla chips

13

ROSETTA MEATBALLS

In a *Rosetta* demi-glace with Parmesan cheese
and house-made focaccia

12

ENTREES

VEGAN BOWL

Saffron rice, stewed lentils, roasted beets and kimchi
topped with mild yellow curry sauce

14

TAP HOUSE SALAD

Spinach, mushrooms, red onion, hard-boiled egg, almond
slivers and sliced apple with warm bacon-mustard dressing

12

PAN-SEARED WILD SALMON

Alaskan king salmon served over a potato latke and
Brussels sprouts, finished with lemon-dill compound butter

18

HUNGARIAN GOULASH

Stewed beef and gravy served over house-made spätzle
and topped with greek yogurt

16

BUTTERMILK FRIED CHICKEN

Served on a brioche bun with *Nirvana* cheddar
bacon sauce and a side of frites

14

LE FRENCH DIP

Sliced roast beef with *Abbey Ale* caramelized onions, Gruyere
cheese on a baguette and a side of frites

14

ADD-ONS

CHICKEN

Buttermilk or grilled

6

FLANK STEAK

Rare Vos-marinated

8

ALASKAN KING SALMON

Pan-seared with crispy skin

10

DESSERT

HENNEPIN-BATTERED APPLE FRITTER

Served a la mode

5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DRAUGHTS

| | |
|---|----------|
| WITTE Witbier with orange peel and coriander • 5.2% ABV | 14oz • 6 |
| FRUITION Dry-hopped witbier with tropical fruit • 5.3% ABV | 14oz • 6 |
| RARE VOS Amber ale with orange peel & spices • 6.5% ABV | 14oz • 6 |
| NIRVANA India pale ale • 6.5% ABV | 14oz • 6 |
| ROSETTA Sour ale aged on cherries • 5.6% ABV | 12oz • 7 |
| PALE SOUR Mixed-fermentation sour ale • 6.9% ABV | 10oz • 7 |
| HENNEPIN Farmhouse saison • 7.7% ABV | 12oz • 7 |
| ABBEY ALE Abbey dubbel brewed with spices • 8.2% ABV | 12oz • 7 |
| GNOMEGANG Belgian-style blonde ale • 9.5% ABV | 12oz • 7 |
| THREE PHILOSOPHERS Blend of Belgian-style quadrupel & kriel • 9.7% ABV | 12oz • 7 |
| SAISON ROSÉ Oak-aged ale with hibiscus & grapes • 7.7% ABV | 10oz • 7 |
| GAME OF THRONES™ KING IN THE NORTH Barrel-aged imperial stout • 11% ABV | 10oz • 7 |

FLIGHTS

| | |
|-------------------------|-------|
| SINGLE 5oz POURS | 4 ea |
| FOUR 5oz POURS | 14 ea |

HOUSE FLIGHTS

FLAGSHIP FLIGHT

Witte, Rare Vos, Hennepin, Abbey Ale

WINTER WARMERLAND

Rosetta, Abbey Ale, Three Philosophers,
Bourbon Barrel-Aged Adoration Ale

DAYLIGHT SAVINGS

Three Philosophers, Mother of Dragons,
King in the North, Bourbon Barrel-Aged Adoration Ale

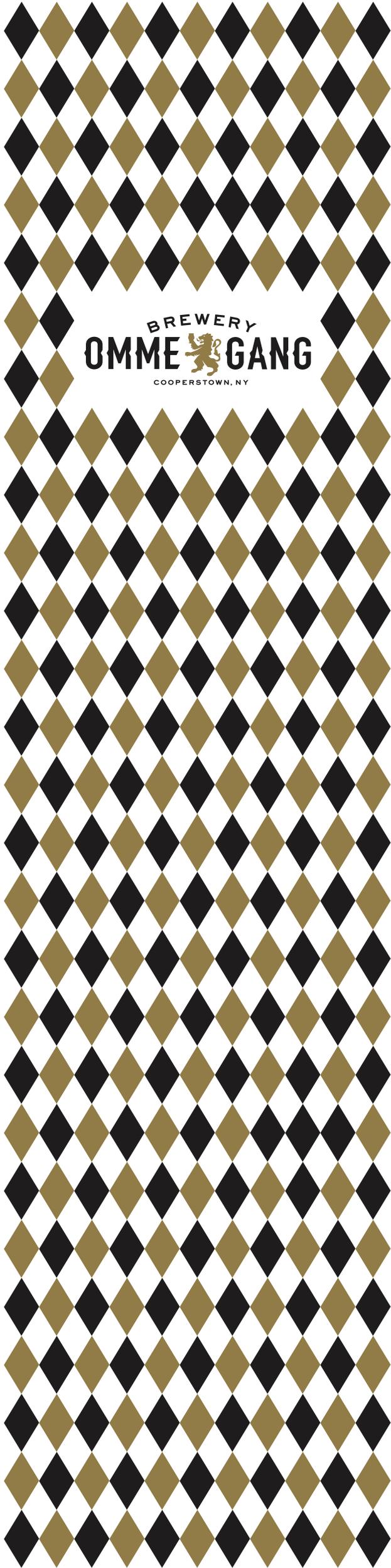
ENDLESS SUMMER

Rosetta, Pale Sour, Saison Rose, Neon Rainbows

ONE-WAY TO BELGIUM

Rare Vos, Gnomegang, Abbey Ale, Three Philosophers

AVAILABILITY IS SUBJECT TO CHANGE,
WE APOLOGIZE FOR ANY INCONVENIENCE



BREWERY
OMMEGANG
COOPERSTOWN, NY