

PHANTOM CARRIAGE BREWERY

APPETIZERS

BAVARIAN PRETZEL ... 7

Baked pretzel with sweet mustard & house beer cheese sauce
Pairing: Kellerbier (Pale King)

CREATURE DIP ... 12

Sourdough bowl, kettle chips, spinach artichoke dip & torched mozzarella Pairing; Sour (Broadacres, Berliner Weisse)

BUTCHER SLIDERS ... 13

House smoked beefbrisket, Three Hawaiian Rolls, Caramelized onions, Horse Radish Aioli, PAIRING: Willy B Dillaims (Craft Malt Liquor)

THREE GALLOWS ... 12

House smoked pork, country coleslaw, & three hawaiian sweet rolls Pairing; ESB (London After Midnight)

JACK-LANTERN SLIDERS ... 11

Pulled BBQ Jack Fruit, Three Hawaiian Rolls, Slater, PAIRING: London After Midnight (ESB)

PLOUGHMANS LUNCH ... 22

Calabrese, salami, cotto prosciutto, danish blue cheese, 12-month aged gouda, fontina, toasted crostini, fresh fruit, green fig jam.
Pairing; Sour (BROADACRES)

GORE-MET POUTINE

BUTCHER FRIES ... \$13

Pub fries, brown gravy, cheese curds butchered brisket, green onions, torched Mozzarella Pairing; ESB (LONDON AFTER MIDNIGHT)

FRIES FOR A COWBOY ... \$13

Pub fries, cheddar cheese, crispy onion string, bbq pulled pork, green onions, torched cheddar, pale king beer cheese Pairing; Kellerbier (PALE KING)

RAZOR CHARLIE FRIES ... \$14

Stealth fries, Carnitas, guacamole salsa, crema fresca, green onion, razored cherry peppers, queso fresco, tomatillo salsa, torched mozzarella, cheddar cheese Pairing; Kellerbier (PALE KING)

SALAD

SCISSOR SALAD ... \$9

Romaine hearts, Bone crunching croutons, parmesan cheese, caesar dressing Pairing: IPA (PARADISE LOST)

BAPHOMET HARVEST ... \$14

Fromage Blanc, lime, blood orange, grapefruit segments, candied walnuts, arugula, dried cranberries, roasted beets olive oil, salt, and pepper Pairing; Belgian (LE SANG DU MOINE)

THE BLAIRE WEDGE ... 10

Iceberg wedge, crispy bacon, bleu cheese crumble, ranch dressing, cherry tomato, red onion & Granny Smith apples Pairing; BELGIAN (LE SANG DU MOINE)

FLATBREADS

MURDERITA ... \$13

Roasted garlic, mozzarella cheese, blistered cherry tomato, marinara chiffonade basil Pairing; SOUR (BROACRES MARGHARITA)

CANDIED ZOMBIE ... \$15

Prosciutto crudo, carmelized peaches, alfredo sauce, mozzarella, goat cheese, arugula, balsamic glaze Pairing; SOUR (POOL PARTY MASSACRE)

BURGERS

THE PHANTOM ... \$13

Brioche bun, Angus beef, green leaf lettuce tomato, red onion, 1000 corpses, sharp cheddar Pairing; IPA (PARADISE LOST)

DEVIL LOCK ... \$15

Brioche, angus beef, slow cooked carnitas, pepper jack cheese, guacamole spread chipotle aioli & cabbage slawter ,tomato Pairing; Kellerbier (PALE KING)

FRITTER KRUEGER ... \$16

Brioche bun, angus beef, shredded mozzarella, mozzarella fritter, marinara, pepperoni & fried basil leaf Pairing; Sour (BROADACRES)

FIGS BLOOD ... \$14

Brioche bun, angus beef, bacon fig marmalade, arugula, roasted garlic aioli Pairing; ESB (LONDON AFTER MIDNIGHT)

COWBOY FROM HELL ... \$15

Brioche, Angus beef, sharp cheddar, smoked bacon, crispy onion strings & habanero bbq sauce Pairing; KELLERBIER (PALE KING)

SANDWICHES

MIDNIGHT SWINE ... \$13

Sourdough baguette, smoked ham, pulled pork, pickle chips, dijon mustard, mayo & pepper jack cheese Pairing; Golden Stout (FUNNY GAMES)

PHILLY BEAST ... \$13

House-smoked brisket, beer cheese sauce, french baguette, grilled onion, bell peppers, sharp cheddar cheese, chipotle aioli. Pairing; IPA (Baroness)

THE HITCHCOCK ... \$14

Brioche bun, cajun fried chicken breast, avocado spread, honey drizzle ,tomato, pickles & cabbage slawter Pairing; IPA (HYBRID MOMENTS)

THE REAPER ... \$13

Slow smoked brisket, sourdough baguette & horseradish aioli, au-jus Pairing; IPA (PARADISE LOST)

FISH OF THE WEEK

CAMP CRYSTAL LAKE CATCH ... \$14

Midnight Beer battered cod filet, charred yellow lemon, tartar sauce & stealth fries Pairing; ESB (LONDON AFTER MIDNIGHT)

DESSERT

IMPERIAL BEER FLOAT ... \$9

Vanilla ice cream drowning in Phantom Carriage's Black Sin Imperial Stout (13%)

GRAVE DIGGER ... 10

Warm Coffin Brownie, Berry Massacre Reduction, Vanilla Ice Cream Pairing; Sour (POOL PARTY MASSACRE)

S'MORE BRÛLÉE ... \$8

Dark chocolate crème brûlée, graham cracker crumble, housemade bruleed marshmallow fluff Pairing; Stout (BLACK SIN)

WHITE ZOMBIE ... \$5

Vanilla ice cream trapped between 2 housemade cookies with dried cherry chunks soaked in our 2018 Lugosi (dark sour) Pairing; Golden Stout (FUNNY GAMES)

SIDES

FRENCH FRIES ... \$5

BAKED BEANS ... \$3

KETTLE CHIPS ... 4

SIDE SALAD ... 2