

PHANTOM CARRIAGE

Brewery and Blendery

SMALL PLATES

CREATURE DIP 6.00

marinated artichoke, spinach, garlic., cream cheese, chili flake, warm sourdough

HARVEST SALAD 7.00

Green leaf lettuce, arugula, baby spinach, croutons, dried cranberries, cider vinaigrette (vegan = no croutons)

BAVARIAN PRETZEL 5.00

Baked. coarse ground salt, sweet mustard, house beer cheese sauce (vegan = no beer cheese)

PHANTOM PHRITOS 7.00

Fritos, house smoked pork, house bbq beans, house beer cheese sauce, jalapeños

JAR OF LIVING VEG 6.00

Assorted farmhouse veggies & hard-boiled egg. Both pickled in-house.

PULLED PORK SLIDERS 8.00

House smoked pork & country coleslaw on 3 Hawaiian sweet rolls.

LABNEH CHEESE 7.00

Goat cheese, fresh rosemary, olive oil, warm sourdough

HOUSE-MADE HUMMUS 6.00

Roasted garlic hummus, warm sourdough (vegan)

SHARE

PLOUGHMANS LUNCH 22.00

3 cuts of salami from "The Meatmen", 3 artisan cheeses, artisan bread, pickled vegetables, seasonal housemade jam, strong dijon, sauerkraut, horseradish cream

PICK A SIDE

+ sides 2.00

kettle chips cole slaw pickled veggies
potato salad mixed greens bbq baked beans

PANINIS & SANDWICHES

PHILLY CHEESE BEAST 12.00

House-smoked brisket, beer cheese sauce, french baguette, caramelized onion. bell pepper (sub out brisket for veg sausage)

THE SLASHER 10.00

Mortadella, capocollo, genoa salami, pepperoncini, tomato, greens, spicy mustard, chipotle aioli on a fresh baked baguette.

BRISKET SANDWICH 12.00

Hickory smoked beef brisket, sourdough baguette, au jus

GRILLED CHEESE 10.00

Aged gouda. provolone. swiss. sourdough. seasonal housemade jam. [add pulled pork for 2.00]

ARTISANAL SAUSAGE 11.00

Rotating variety. French baguette, sauerkraut, strong dijon mustard

PULLED PORK PANINI 10.00

Hickory smoked pork, ciabatta bread., coleslaw, house bbq sauce.

SMOKED TURKEY 10.00

Sandwich. House smoked turkey breast, chipotle mayo, sliced tomato, lettuce, sourdough (add bacon for 2.50)

TURKEY MELT 11.00

House smoked turkey breast, provolone, seasonal housemade jam, grilled sourdough.

THE SHROOM 10.00

Hickory smoked portabello mushroom, roasted red bell pepper, mixed greens, brewer's yeast, hummus spread, tomato, ciabatta bread

B.L.T. 10.00

Bacon, lettuce, chipotle aioli, tomato, sourdough bread

DESSERTS

S'MORE BRÛLÉE 6.00

Dark chocolate crème brûlée, graham cracker crumble, housemade bruleed marshmallow fluff

WHITE ZOMBIE 5.00

Vanilla ice cream between 2 housemade cookies with dried cherry chunks soaked in lugosi (dark sour)

BEER FLOAT 8.00

Vanilla ice cream drowning in anderson valley barney flats oatmeal stout [5.8% abv]