

# START / SHARE

## WINGS 🍷

BONELESS OR BONE-IN

Single Order 10.95 Double Order 19.95

With your choice of sauce and bleu cheese, Buffalo / Honey Buffalo  
Garlic Parmesan / Sweet Chili / Honey Chipotle / Teriyaki / Dry Rub

## PRETZELS

Three pretzel stix baked in-house, served with  
jalapeño cheese dipping sauce 8.95

## CHEESEBURGER SLIDERS

Four mini burgers topped with American cheese and bacon 10.95  
Add French fries 1.00

Sweet potato fries, Cajun fries or onion rings 2.00

## PUB SKINS

We bake our own potatoes, hollow them out,  
then stuff them with bacon, cheddar/jack cheese and scallions.  
Served with sour cream. 11.95 add chili 3.00

## SOUTHWESTERN SPRING ROLLS

Crispy egg rolls filled with chicken, cabbage, red peppers, black beans  
and spinach. Served with a side of ranch dipping sauce. 9.95

## CHICKEN FINGER BASKET

Served with fries and honey mustard dipping sauce 14.95

## QUESADILLAS

CHICKEN

Grilled chicken, tomatoes, scallions and cheddar/jack cheese.  
Served with sour cream and salsa 11.95 Add guacamole 3.00

STEAK

Sliced sirloin with peppers, mushrooms, onions  
and cheddar/jack cheese.  
Served with sour cream and salsa 12.95 Add guacamole 3.00

## NACHOS 🍷

Tortilla chips topped with melted cheddar/jack cheese,  
jalapeños, tomatoes, black olives and scallions.  
Served with sour cream and salsa 13.95  
Add guacamole, chicken, or chili 3.00

## BUFFALO CHICKEN DIP 🍷

Tavern-made, three cheese, grilled Buffalo chicken dip.  
Served with tortilla chips 10.95

## BREWERS ONION SOUP

Tavern-made, topped with Swiss and mozzarella cheese 6.95

## BREWERS CHILI

Tavern-made, topped with cheddar/jack cheese  
Cup 5.50 - Crock 6.50

## BASKETS

FRENCH FRIES 5.95

SWEET POTATO FRIES 7.95

ONION RINGS 7.95

CAJUN FRIES 6.95

# SALADS

## COALITION

Crispy chicken drizzled with a honey chipotle sauce over romaine  
lettuce, tossed in an avocado ranch dressing with cheddar/jack  
cheese, jalapeños, black olives, scallions, tomatoes and bacon  
13.95/15.95

## STEAK TIP & BLEU CHEESE 🍷

Elaine's marinated steak tips prepared to your specifications  
over crisp romaine lettuce with chilled grilled onions,  
roasted red peppers, carrots and bleu cheese crumbles.  
Served with a side of bleu cheese dressing 15.95/17.95

## CAESAR 🍷

Crisp romaine lettuce tossed with Tavern-made Caesar dressing,  
croutons and Parmesan cheese 9.95  
Add chicken 4.00 - steak, shrimp or salmon 6.00

## GREEK 🍷

Crisp romaine lettuce, topped with feta cheese, red onions,  
calamata olives, roasted red peppers, pepperoncinis, tomatoes  
and cucumbers. Served with a side of Greek dressing 12.95/14.95  
Add chicken 4.00 - steak, shrimp or salmon 6.00

## GRILLED HONEY CHICKEN 🍷

Grilled honey Dijon chicken over mixed greens with spicy candied  
walnuts, tomatoes, cucumbers and shredded carrots.  
Served with a side of honey Dijon dressing 12.95/14.95

## HOUSE 🍷

Mixed greens, tomatoes, cucumbers, roasted red peppers,  
celery, carrots, pepperoncinis, croutons  
and a sprinkle of Parmesan cheese 9.95  
Add chicken 4.00 - steak, shrimp or salmon 6.00

## TUSCAN KALE SALAD 🍷

A blend of kale and mixed greens with quinoa, toasted almonds,  
feta cheese and cranberries, tossed in a lemon thyme dressing  
11.95/13.95  
Add chicken 4.00 - steak, shrimp or salmon 6.00

# SANDWICHES

## FRENCH DIP

Thinly sliced warmed roast beef on French bread with sautéed onions,  
melted Swiss cheese and a side of au jus 13.95

## GRILLED CHICKEN & AVOCADO SANDWICH 🍷

Topped with Swiss cheese, lettuce, tomato and a  
creamy ranch dressing, on toasted multi-grain bread 13.95

## B.L.T. 🍷

Crisp bacon, lettuce, tomato, American cheese and mayo,  
on toasted multi-grain bread 10.95 Add crispy chicken 3.00

## CALIFORNIA CLUB 🍷

Fresh roasted all white meat turkey, avocado, bacon, lettuce, tomato,  
cheddar cheese and chipotle mayo, on toasted wheat bread 13.95

## REUBEN 🍷

Corned beef grilled on marble rye with sauerkraut,  
Russian dressing and Swiss cheese 12.95

## CHICKEN PARM PANINI

Fried chicken tenders, marinara sauce and  
mozzarella cheese, grilled on sourdough 12.95

## STEAK AND CHEESE PANINI

Diced sirloin steak, cheddar cheese, sautéed peppers,  
mushrooms and onions, grilled on sourdough 13.95

## SHORT RIB PANINI

Short ribs, sautéed onion, avocado, mozzarella cheese and  
BBQ sauce, grilled on sourdough 13.95

## BUFFALO CHICKEN WRAP

Grilled chicken, Buffalo sauce, lettuce, tomato and  
bleu cheese dressing, in a flour or wheat wrap 12.95

## TURKEY GOBBLER WRAP

Fresh roasted all white meat turkey, Tavern-made stuffing  
and cranberry sauce in a flour or wheat wrap 12.95

Our Sandwiches are served with French Fries or Coleslaw and Pickles. Flour or Wheat Wraps are available.  
Substitute Cajun Fries, Sweet Potato Fries, Onion Rings or Side Salad 2.00

An 18% gratuity may be added to parties of six or more.

Dishes identified as gluten free can be modified for our gluten - sensitive guests. Please inform your server of your gluten sensitivities.

John Brewers Tavern is not a gluten-free environment. Products containing gluten are prepared in our kitchen.

Please inform your server, before placing your order, if anyone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CAN BE PREPARED  
GLUTEN FREE

# TAVERN SPECIALTIES

Add a Garden or Caesar Salad to any of the dishes below for 2.95 • Prices are Lunch / Dinner – Lunch is served until 4:30pm

## FISH & CHIPS

Cod lightly breaded then fried golden brown.  
Served with French fries, coleslaw and tartar sauce 17.95

## GRILLED SALMON

Atlantic salmon brushed with a light garlic butter, then grilled.  
Served with rice pilaf and fresh vegetables 16.95/18.95

## ELAINE'S MARINATED STEAK TIPS

Tasty sirloin tips marinated with a blend of BBQ sauce and honey.  
Served with Brewers red bliss mashed potatoes and fresh vegetables  
17.95/20.95 One Pound 22.95

## BAKED COD

Cod topped with seasoned bread crumbs, then baked in a citrus chardonnay. Served with rice pilaf and fresh vegetables 17.95

## COMFORT FOOD

### GRILLED MEATLOAF

Just like Mom used to make, but better!  
Topped with mushroom gravy, served with Brewers red bliss potatoes and fresh vegetables 13.95/15.95

### BREWERS MAC & CHEESE

Rotini tossed in a creamy three cheese blend then topped with toasted breadcrumbs and Parmesan cheese, prepared one of the following ways:  
ORIGINAL CHICKEN OR BUFFALO CHICKEN 15.95/17.95  
STEAK 16.95/18.95 SHORT RIB 15.95/17.95  
VEGGIE: Broccoli, mushrooms, peppers and diced tomatoes 14.95/16.95

### SHORT RIB DINNER

Tender short ribs braised with a red wine reduction.  
Served with Brewers red bliss mashed potatoes and fresh vegetables.  
17.95/19.95

### TURKEY DINNER

Fresh roasted, all white meat turkey, topped with turkey gravy.  
Served with Tavern-made stuffing, Brewers red bliss mashed potatoes, fresh vegetables and cranberry sauce 15.95/17.95

### SHEPHERD'S PIE

Seasoned ground sirloin mixed with peas, carrots, corn and garlic, then topped with mashed potatoes and Parmesan cheese 14.95/16.95

## RIBS & RIB COMBOS

All combos are served with fries and coleslaw

### RIBS & STEAK TIPS

A ½ rack of baby back ribs with Elaine's Marinated Steak Tips 21.95

### BABY BACK RIBS

Midwestern, corn fed, baby back ribs mopped with a smoky BBQ sauce.  
Full rack 22.95 Half rack 15.95 - 4.00 splitting charge

### RIBS & BBQ CHICKEN BREAST

A ½ rack of baby back ribs with a boneless BBQ chicken breast 19.95

## BURGERS

### BREWERS TAVERN BURGER

Fresh ground beef with lettuce, tomato and onion, on a fresh baked roll 10.95

Add: fried egg, American, cheddar, Swiss, mozzarella, Pepper Jack, salsa, sautéed peppers, sautéed onions, sautéed mushrooms, bacon 1.00 each  
bleu cheese crumbles, or chili 1.50 each guacamole 2.00

## TRY ONE OF OUR SPECIALTY BURGERS



**BLACK & BLEU**  
Cajun Spices, Diced Jalapeño, Bleu Cheese Crumbles 13.95



**THE BOMB**  
Sautéed Peppers, Onions and Mushrooms, Cheddar Cheese 13.95



**MAC & CHEESE**  
Macaroni & Cheese, Bacon 13.95



**BREAKFAST**  
Fried Egg, Bacon, American Cheese 13.95



**VEGGIE BURGER**  
Ranch Dressing, Lettuce, Tomato, Sautéed Onions, American Cheese, Toasted Multi-Grain Bread 12.95



**PATRIOT**  
Sautéed Mushrooms, American Cheese, Bacon 13.95



**XL BURGER**  
Hungry? A Double Tavern Burger with Fried Egg, Cheddar Cheese, Bacon and Sautéed Mushrooms 18.95

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# DRAFT BEER

COORS LIGHT \$4.00

GUINNESS \$8.00

WORMTOWN "BE HOPPY" IPA \$8.50

FIDDLEHEAD IPA \$8.50

LORD HOBO "GLORIOUS" IPA \$9.00

BENT WATER SLUICE JUICE \$9.50

JACKS ABBY COPPER LEGEND \$7.50

BLUE MOON \$7.50

NEWBURYPORT PLUM ISLAND \$8.00

WACHUSETT BLUEBERRY \$7.00

BANDED BREWING OKTOBERFEST \$9.00

SAM ADAMS OKTOBERFEST \$7.50

21ST AMENDMENT WATERMELON WHEAT \$8.00

ANGRY ORCHARD CIDER \$7.00

# BOTTLES & CANS

BUDWEISER \$3.75 • BUD LIGHT \$3.75 • BUD LIGHT LIME \$3.75 • COORS LIGHT \$3.75

COORS BANQUET \$3.75 • MICHELOB ULTRA \$4.00 • OMISSION LAGER 16 OZ CAN \$5.75

CITIZEN CIDER 16 OZ CAN \$5.75 • MILLER LITE \$3.75 • TRULY LIME SELTZER \$5.00

TWISTED TEA \$4.75 • HEINEKEN \$4.75 • CORONA \$4.75 • CORONA LITE \$4.75 • O'DOULS N/A \$4.00

CLAUSTHAULER N/A \$4.75 • NARRAGANSETT 16 oz CAN \$5.00 • YUENGLING 16 oz CAN \$5.00

WHITE CLAW RASPBERRY \$5.00 • TRULY PINEAPPLE SELTZER \$5.00

## WHITE WINE

CA'DONINI PINOT GRIGIO (ITALY) 8/31

DASHWOOD SAUVIGNON BLANC (NEW ZEALAND) 9/35

RELAX RIESLING (GERMANY) 9/35

NOBLE VINES CHARDONNAY (CALIFORNIA) 8/31

BREAD AND BUTTER CHARDONNAY (CALIFORNIA) 10/43

CANDONI PROSECCO 9

## RED WINE

UNDERWOOD PINOT NOIR (OREGON) 9/35

MICHEL TORINO MALBEC (ARGENTINA) 9/35

PARDUCCI MERLOT (CALIFORNIA) 8/31

APOTHIC RED BLEND (CALIFORNIA) 9/35

LEESE FITCH CABERNET SAUVIGNON (CALIFORNIA) 8/31

AVIARY CABERNET SAUVIGNON (CALIFORNIA) 10/39

ROSÉ ALL DAY 9/35

## COCKTAILS

### PUMPKIN MARTINI

STOLI VANILLA, BAILEYS IRISH CREAM AND PUMPKIN LIQUEUR

### ABSOLUT APPLE MULE

ABSOLUT JUICE APPLE EDITIONS, FRESH LIME JUICE, APPLE CIDER AND GINGER BEER

### APPLE CIDER MIMOSA

PROSECCO AND APPLE CIDER

### SPICE PRIQULY PEAR

CAPTAIN MORGAN SPICED RUM, PRIQULY PEAR LIQUEUR, GRENADINE AND COKE

### COSTANZA

TITOS VODKA, ST. GERMAINE, BLOOD-ORANGE PASSION FRUIT LIQUEUR AND GRAPEFRUIT JUICE