

# LOOSEHEAD. *Brewing*

## BEVERAGE MENU

### Home Team (Our Beer)

<b>1. Loosehead: Lager (5.2%)</b>	\$9
A refreshingly crisp Danish style lager with balanced flavor and hoppy aroma.	
<b>2. Hooker: Stout (4.0%)</b>	\$8
Irish style stout with chocolate notes and a familiar smooth mouthfeel.	
<b>3. Tighthead: Best Bitter (4.7%)</b>	\$9
English 'Real Ale' style beer, brown color with long lasting malty, fruity flavor.	
<b>4. Second-Row: Witbier (4.9%)</b>	\$10
This wheat beer offers spiced flavor of Coriander and citrus orange with a hint of bread.	
<b>5. Lock: India Pale Lager (5.0%)</b>	\$10
Dry hopped with Citra hops gives this crisp India Pale lager that distinct bitter flavor	
<b>6. Blindside: Brown Ale (4.0%)</b>	\$8
Classic dark malty flavored American style Brown with slightly hoppy aroma.	
<b>7. Open Side: Red Ale (5.2%)</b>	\$9
Irish style red, rich and caramelly, with that distinctive deep red color.	
<b>8. Number 8: Pilsner (5.3%)</b>	\$10
Very light in color and sweet malty flavor with biscuits and a little fizzy mouthfeel.	
<b>9. Scrum-Half: India Pale Ale (6.5%)</b>	\$10
Taste the hops galore in this classic New England hazy IPA	
<b>10. Fly-Half: Kolsch (4.8%)</b>	\$9
German style fruity and spicy light colored, refreshing and very drinkable.	
<b>11. Left Wing: Saison (4.0%)</b>	\$9
Made with Maine sourced malts and German hops for a blend of old-world and the new.	
<b>12. Inside-Center: DIPA (7.0%)</b>	\$10
this 7-day dry hopped beer give you that citrus and bitterness that you love in a Double IPA.	
<b>13. Outside-Center: Mild (4.2%)</b>	\$9
Traditional British style session beer, malty, sweet with very subtle hop flavor.	
<b>14. Right Wing: ESB (5.9%)</b>	\$9
Strong and full flavored malty dark British Ale	
<b>15. Full Back -American Lager - 5.0%</b>	\$9
Golden light crystal clear beer made with rice flakes and very subtle hops.	

## Replacements (Our Seasonal Beer)

16. Raspberry Mango Sour (5.9%)	\$10
17. Grapefruit Witbier (4.9%)	\$10
18. Blueberry Wheat (4.5%)	\$9
19. French Saison (6.0%)	\$9
20. Wee Heavy (6.5%)	\$9
21. Festbier (6.5%)	\$9
22. Czech Pilsner (5.3%)	\$9
23. Belgian Tripel (6.5%)	\$9

## Away Team (Guest Beverages)

### Beer (Can Pours)

<b>Bissel Brothers: Substance (4.0%)</b>	\$8
India Pale Ale	
<b>Outland Farm Brewery: Silo (5.2%)</b>	\$9
Saison	
<b>Cushnoc: Lawyer Up (7.2%)</b>	\$10
Coffee Porter	
<b>Maine Beer Co.: Lunch (7.0%)</b>	\$10
India Pale Ale	
<b>Shipyard: Old Thumper (5.6%)</b>	\$10
ESB	
<b>Shipyard: Prelude (6.7%)</b>	\$10
Winter Warmer	

### Wines & Ciders

<b>Blue Lobster: Bayside Blend (Red)</b>	\$10
<b>Blue Lobster: Chardonnay (White)</b>	\$10
<b>Down East Cider: Original (5.5%)</b>	\$10
<b>Magners: Irish Cider (4.5%)</b>	\$9
<b>Magners: Pear Cider (4.5%)</b>	\$10

### Seltzer & Soft Drinks

<b>Polar Seltzer</b>	1.00
Variety of flavors	
<b>Coke Products</b>	1.50
Variety of flavors	



## FOOD MENU

### Appetizers

House Salad	\$8	Clam Chowder	\$14
Nachos	\$16	Chili Bowl	\$16
Curry Fries	\$8	Wings	\$8/\$16
Pretzel	\$10	fried Pickles	\$10

### Sandwiches (Served with a choice of sides)

<b>Chicken Sandwich</b> Fried or grilled chicken breast on a pretzel bun garnished with tomato, lettuce, and Chipotle aioli	\$18
<b>Classic Cheeseburger</b> Angus beef patti with the usual garnish. Add Bacon \$2	\$18
<b>Mushroom Swiss Burger</b> Sauteed Mushrooms and Swiss Cheese top our freshll made Angus Burger patti.	\$20
<b>Haddock Sandwich</b> Locally caught haddock fillet and our homemade tartar sauce	\$20
<b>Veggie Burger</b> LChoice of Bean or Beyond meat patti, Tomato, Lettice and Chipotle Aioli	\$20
<b>Lobster Roll</b> Made with Maine sourced malts and German hops for a blend of old-world and the new.	Mkt

### Entrees

<b>Grilled Salmon</b> Grilled salmon served teriyaki & brown sugar glaze, couscous with seasonal vegetables	\$22
<b>Beef Short-Rib</b> Tender beef that melts off the bone and garlic mash potatoes, and seasonal vegetables	\$24
<b>Cottage Pie</b> Traditional British-style beef and vegetable base topped with cheesy mashed potatoes	\$18
<b>Roast Chicken</b> Half a roast chicken with garlic mash and seasonal Vegetables	\$20
<b>Fish &amp; Chips</b> Fresh Atlantic haddock with pub style thick cut french fries and tartar sauce, mushy pees optional!	\$20

### Sides

French Fries	\$4	Caesar Salad	\$6
Sweet Potato Fries	\$5	Seasonal Salad	\$7
Onion Rings	\$4	Greek Salad	\$7
Baked Potato	\$4	Seasonal Veggies	\$6
Mac & Cheese	\$6		

### Flatbreas Pizza

<b>The Ruck</b> Traditional margaritta pizza, home made dough topped with Mozzarella and red sauces	\$18
<b>The Maul</b> White sauce, with grilled chicken, mushrooms and sauteed onions.	\$20
<b>The Up and Under</b> Red sauce and home made dough, topped with mozzarella, onions, pine nuts and arugula	\$18
<b>The Scrum</b> A classic meat lovers pizza with sausage, pepperoni, and spicy peppers	\$20
<b>The Lineout</b> Pesto sauce with fresh tomatos and mozzarella cheese	\$20
<b>The Grubber</b> Classic veggie pizza with Gluten-free dough	\$20

### Desserts

Apple pie and vanilla ice cream	\$8
Chocolate cake with buttercream frosting	\$10
Strawberry cheesecake	\$9
Homemade whoopie pie	\$8
Key Lime Pie	\$8

## Chef's Specials

<b>Pie, Mash and Liquor</b> A dish from London with beef pie, mash potato and a White parsley sauce, just add malt vinegar to taste	\$22
<b>Corned Beef</b> Traditional Irish dinner with corned beef cabbage and potato	\$20
<b>Chicken Tikka Masala</b> Indian inspired rich tomato sauce curry served with basmati rice and warm naan bread	\$24