

# DRINK MENU



## KOMBUCHA



Scan here for our seasonally rotating kombucha on draft, brewed in house!

### Classic Kombucha

4 oz \$3.75 / 16 oz \$7

### Hard Kombucha

4 oz \$4.75 / 16 oz \$8

Try all 8 in a flight! \$18

Also available in bottles + cans, and refillable squalers + growlers

## BEER + WINE

Ask about our rotating menu of local beers + wines

## SIGNATURE HOUSE COCKTAILS

**Auspicious Spritz:** aperol, prosecco, house sparkling water with tulsii\* and ginger \$14

**Elderberry Old Fashioned:** bourbon, house elderberry syrup, house-made herbal bitters, lemon, cinnamon, honey\* \$16

**Extra Dirty Chai:** bourbon, house chicory root + coffee liqueur, cold brew, house chai blend, maple\*, oat milk \$14

**Full Sun Margarita:** tequila, triple sec, turmeric, cayenne, lemon, maple, spicy salt rim \$14 or with mezcal \$15

**Lavender Lemonade + Vodka:** house lemonade with lavender and butterfly pea flower, and Titos \$13

**Blueberry Basil Limeade + Gin:** house limeade with blueberries, basil, and Beekeeper's \$13

## SHOTS

**Fernet Branca** \$10

**Pickle Back:** shot of Four Roses bourbon with a kombucha vinegar brine chaser \$10

**Hibiscus Fire Cider** made with our own kombucha vinegar \$4 non-alcoholic

**Elderberry Syrup** \$4 non-alcoholic

please inform your server of any food allergies prior to ordering

## MOCKTAILS

**Bitter Brew:** cold brew, tonic, bitters, citrus \$6

**Black Magic:** today's sparkle h2o, lime, honey\*, activated charcoal \$6.75

**Elderberry Elixir:** house-made elderberry syrup, honey\*, lemon, cinnamon \$6.75 hot or iced

**Full Sun:** spicy maple lemonade: turmeric, cayenne, lemon, maple syrup\* \$6.50 hot or iced

**Lavender Lemonade:** house-made with lavender and butterfly pea flower \$6.50

**Sparkle H2O:** house-made herbal seltzer with tulsii\* and ginger \$6

**Blueberry Basil Limeade:** house-made limeade with blueberries and basil \$6.50

## TEAS + COFFEES

**Hot House Herbal Tea:** house-made blend of nourishing botanicals- ask about today's flavor \$5

**Green Ceremony:** matcha, clove, cinnamon, ginger, maple syrup, oat milk \$6.50 hot or iced

**Millside Masala:** house-made chai blend, black tea, maple syrup, oat milk \$6.75 hot or iced

**Golden Milk:** turmeric, black pepper, cinnamon, cardamom, clove, maple syrup, oat milk \$6.50 hot or iced

**Cold Brew:** house-made with New Hampshire Coffee Roasting Co. \$5.50

**Hot Coffee:** New Hampshire Coffee Roasting Co. \$5

**Dirty Chai:** 1/2 chai + 1/2 cold brew, maple syrup, oat milk \$6.50 on ice

\*local ingredients

# FOOD MENU

## AUSPICIOUS BREW

made to be good to you since 2020

## SNACKS

**Baguette\*** with fermented garlic\* honey\* butter\* \$5

**Meat + Cheese Board:** VT cheddar\*, pistachio + lemon herbed goat cheese\*, and fennel salami\*, an assortment of kombucha vinegar pickled veggies, ginger apple chutney, and toasted baguette\* \$18

**Pickle Jar:** assortment of house kombucha vinegar\* pickles + fermented veggies \$5  
v, gf

**Popcorn:** house lemon-lime tajin OR vegan cheesy garlic \$4  
v, gf

**Stuffed Dates** with lemon herbed goat cheese\* and fermented garlic honey\* drizzle (3) \$8  
gf

**Whipped Feta\* Dip** with green olive tapenade + pine nuts served with toasted baguette\* \$12  
contains nuts

## SWEETS

**Cardamom Rose Date Bark:** pressed dates drizzled with dark chocolate, tahini, cardamom, pistachio, and rose petals (3) \$6  
v, gf, contains nuts

**Trail Mix:** mixed nuts, dried cranberries, candied ginger, dark chocolate \$4  
v, gf \*local ingredients

## SANDWICHES/ BOWLS

All sandwiches come with your choice of Fox Family Potato Chips OR assorted kombucha vinegar pickles  
gf bread available upon request

**BBQ Chicken Panini:** roasted chicken breast, VT cheddar\*, pickled red onions, mixed greens on sourdough\* \$15

**Fancy Grilled Cheese:** lemon herbed goat cheese\*, VT cheddar\*, ginger apple chutney, pickled red onions, mixed greens, on sourdough\* \$14

Add roasted chicken breast \$2

**Grecian Chicken Panini:** roasted chicken\*, whipped feta\*, olive tapenade, jammy tomatoes\*, VT cheddar\*, on sourdough\* \$15

**Kimchi Banh Mi:** choice of baked tofu\* or roasted chicken, housemade kimchi, spicy pickled cucumbers, black garlic\* aioli, mixed greens, on toasted baguette\* \$15

**Pesto + Tomato Grilled Cheese:** housemade basil\* sunflower seed pesto, jammy tomatoes\*, VT\* cheddar, on sourdough\* \$14  
v (with tofu\*/no cheese)

**Thai Noodle Bowl:** choice of baked tofu\* or roasted chicken, rice noodles, fermented ginger carrots, purple cabbage, pickled red onions, mixed greens\*, and gochujang peanut sauce \$15  
v (with tofu\*), gf, contains nuts

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**Brewhouse Boulevard:** bourbon, campari, punt e mes, rotating classic kombucha \$14

**Final Say:** rum, luxardo del santo, lime, simple, Bar Fly (cherry, ginger, lime) hard kombucha \$14

**Pickettini:** vodka, house spicy pickle brine, pickle garnish \$13

**Scorchberry Margarita:** tequila, pomegranate juice, triple sec, lime, simple, house serano hot sauce \$15

**Tea Time:** green tea + preserved lemon gin cordial, vermouth blanc, lemon, house herbal bitters \$14

### Big thanks to our local farmers and food vendors!

Cabot Cheese- Waitsfield, VT  
Fox Family Chips- Mapleton, ME  
Heiwa Tofu- Rockport, ME  
Olde Craft Bakery- Dover, NH  
Phil's Crispy Greens- South Berwick, ME  
Pineland Farms, New Gloucester, ME  
Short Creek Farm- Northwood, NH  
Strawberry Hill Farm- Skowhegan, ME  
Swan's Honey- Albion, ME  
Vermont Creamery- Barre, VT