

Brews - \$5.50 each

Beer Flight – 4 samples with souvenir glass

Frog Hollow Pale Ale – American-Style Pale Ale brewed with 2-row base malt with English Crystal malt for a nice caramel flavor and a pinch of black malt.
5.5% ABV 23 IBU 13.3 Plato

Turtle Crawl Porter – American-Style Ruby Porter brewed with 2-row base malt, chocolate malt for dark depths of flavor and Finger Lakes Coffee Roasters coffee is added to the brew kettle which helps make this a true regional delight.
6.6% ABV 33 IBU 15 Plato

Gully Washer IPA – American-Style IPA brewed with 2-row base malt and just enough dark CaraMunich malt to give it some body and a dark straw color.
6.0% ABV 54 IBU 13.9 Plato

Draft of the Day – We choose a regional craft brew as our special draft to round out our selection.

Bottled Beer – Sam Adams Lite

Wine Slushy – Our slushy is made with lemonade and a sweet red Arbor Hill wine.

Hard Cider – Hazlitt Cider Tree ☞

Arbor Hill Wine by the Glass **\$5.50**

Red Wines (Dry→Sweet)	White Wines (Dry→Sweet)
Noiret	Vergennes
Diana (Blush)	Chardonnay
Noir	Moore's Diamond
Rhine Street Red	Riesling
Griesa Hill Iona (Rose')	Classic Traminette
Vine Valley Raspberry	Onnalinda White
Very Cranberry	Aromella
Very Blueberry	Vignoles
*Noiret Dessert Wine	Moscato
Sparkling Wines	Rhine Street White
*Sparkling Chardonnay	Ogarita Niagara
*Spumante	Vine Valley Peach
*Bottle Only!	Bottles available too!

Non-Alcoholic Beverages - \$2.00 each

**Homemade Root Beer * Bottled Water * Coffee
Coke * Diet Coke * Healthy Purple Grape Juice
Arbor Hill Sweetened Flavored Iced Tea
(Raspberry, Mango, Peach, Strawberry, Lemon)
Grape Lemonade Slushy **\$3.00****

Brew & Brat Special

Brew * Brat * Side

For only \$14.95

(Non-Alcoholic \$11.95)

Kids Combo \$6.95
(Hot Dog, Chips & N/A Beverage)

Brats - \$7.50 each

(All Brats will be served in a roll unless requested in a wrap)

Arbor Hill Sherried Wine Sausage (Mild) – Pork is marinated with Arbor Hill Sherried Wine BBQ sauce to produce a truly unique & flavorful wine-based sausage.

Bristol Brat (Mild) – This is a savory herbal Austrian style brat which is a blend of pork, onion, garlic, fresh herbs parsley, and oregano. ☞

Apricot/Cranberry Brat (Mild) - With both apricots and cranberries this sausage is the perfect mixture of sweet and tart. ☞

Chicken Supremo (Medium-Hot) – This brat has a combination of customary Italian seasonings. It is a healthy substitute for traditional sausage that only has 90 calories/serving. ☞

Andouille (Hot) – This Cajun pork sausage is smoked and seasoned with garlic, paprika and a variety of peppers for a hot spicy flavor. ☞

Hartmann's Frankfurter (Mild) – Our pork & beef Frankfurters offer a quality alternative to the average American hot dog. Lightly smoked and mildly seasoned, the frankfurter has a well-rounded flavor. ☞

Vegetarian Beer Brat (Mild) - Tofurky® Beer Brats are made with microbrew and real tofu, these Beer Brats are certified vegan, satisfying and delicious. ☞

Brat Sampler Platter

\$24.50

(5 Brats, Fresh Baked Roll & Winemaster's Sauerkraut)

Sides

Winemaster's Sauerkraut – This is what everyone is talking about. We have several unique ingredients; Arbor Hill wine, pineapple, bacon and juniper berries. Try it! ☞
Cup - \$2.50 or Bowl - \$5.00

Cheese Pasta Salad – Made with Arbor Hill's Black Raspberry Celery Seed dressing, spiral pasta, olives, peppers, onions, and feta cheese.
Cup - \$2.50 or Bowl - \$5.00 ☞

German Potato Salad – Made with Arbor Hill's Vidalia Onion Riesling Finishing Sauce. ☞
Cup - \$2.50 or Bowl - \$5.00

Route 11 Potato Chips – Handmade bagged potato chips. Choose your favorite: **BBQ, Sweet Potato, Dill, Sour Cream & Chive, Salt & Vinegar, and Lightly Salted.** - \$2.50 ☞

Fresh Baked Roll w/butter - \$1.50

Desserts

Katie's Chocolate Chip Cookie – \$3.00
Chocolate Chip Ice Cream Sandwich – \$3.75
Brew & Brats Chocolate Candy Bar – \$3.00
Root Beer Float – \$3.50
Turtle Crawl Porter Float – \$7.00

Extras

Dill Pickle – \$1.00
Pickled Egg - \$1.00
Pretzel Bites - \$4.00
Cheese & Cracker Platter - \$13.50
(Cheese, Hartmann's Landjäger /Sausage & Crackers)
Pitcher of Craft Beer - \$15.95
Pitcher of Root Beer - \$10.95
Wine by the Bottle – \$9.95 - \$14.95
Growler of Beer - \$15.95 Refill – \$10.95
Growler of Root Beer - \$10.95 Refill - \$5.95

www.BREWandBRATS.com

MUSIC CALENDAR

6-9pm Every Saturday
Hosted Open Mic Fridays

Friday		Saturday	
5/6/16	Harry Lancaster	5/7/16	Jack Jones
5/13/16	Meyer & McGuire	5/14/16	Secondhand Sidekicks
5/20/16	Andy Webster	5/21/16	Almost Irish
5/27/16	Creeks Edge	5/28/16	Paulsen Baker Band
6/3/16	Lisa Winter	6/4/16	Meyer & McGuire
6/10/16	Tom Chamberlain	6/11/16	Men Behaving Badly
6/17/16	Rick Constantino	6/18/16	Eva & The Dog Boys
6/24/16	Bob Dugan	6/25/16	Paulsen Baker Band
7/1/16	Meyer & McGuire	7/2/16	Jack Jones
7/8/16	Troy Cusson	7/9/16	Big Blue House
7/15/16	Steve West	7/16/16	Crosseyed Cat Band
7/22/16	Mike Joseph	7/23/16	Rock-It Science
7/29/16	Strickley Acoustic	7/30/16	Paulsen Baker Band
8/5/16	Almost Irish	8/6/16	Meyer & McGuire
8/12/16	Hank Ranney	8/13/16	Men Behaving Badly
8/19/16	Paul Killion	8/20/16	Amanda Ashley
8/26/16	Creeks Edge	8/27/16	Paulsen Baker Band
9/2/16	Meyer & McGuire	9/3/16	Big Blue House
9/9/16	Steve West	9/10/16	Crosseyed Cat Band
9/16/16	Troy Cusson	9/17/16	Diamond & Steele
9/23/16	Tom Chamberlain	9/24/16	Jack Jones
9/30/16	VB Trio	10/1/16	Creeks Edge
10/7/16	Joe Stento	10/8/16	Meyer & McGuire
10/14/16	Bob Dugan	10/15/16	Men Behaving Badly
10/21/16	Mike Joseph	10/22/16	The Lonely Ones
10/28/16	Jim Kerins	10/29/16	Jack Jones

Open Every Friday, Saturday & Sunday!

Want to have a meeting or party at Brew & Brats?

Contact **John French** at 585-746-7810
or john@BREWandBRATS.com

to make arrangements.



We welcome groups of 25+ during the week with prior notice.

Where is the restroom?

Go out the front door and follow the purple footprints.

www.BREWandBRATS.com

Bits About Brew & Brats...

- John Brahm provided the entrepreneurial spirit behind Brew & Brats.
- Opened on the weekend of July 4th 2011.
- Since 2012 CB Craft Brewing has made Brew & Brats/Bristol Springs Brand beers.
- Our beers were designed by a team led by John French, our Beer Analyst.
- Expansion completed May 2012.
- Many of the past/present employees are relatives and high school classmates of Sherry Brahm-French.
- Hops picture above the taps was taken ¼ of a mile north ~ a long time ago.
- 72 Solar panels added between March 2013 and April 2014.
- Naples diorama was created by local artist, Kit Corti, for the Naples Bicentennial in 1989.
- The carriage barn was built circa 1850; note the hay chute in the right rear corner.
- The boulder out front was imported from Canada & was the original cornerstone of the carriage barn.
- Two years in the making, a retired art teacher, Diane Godfrey, painted the mural on the Arbor Hill gourmet food production building.

Brew & Brats Staff

John & Katie Brahm, John & Sherry French, Vicki Bruce, Tom Hamilton, Barb Mark, Lauren Robison, Amie Preston, Joe Preston, Alex Arsenault, Lauren Maynard, Edgar Brown, Mandy Stenquist, Sara Hopper, Jill Wheeler, Angela MacAllister, Peter Bills, Ashley Wight & sometimes a few other familiar faces!

Tee Shirts * Hats * Sweat Shirts
Beer Pint Glasses * Mugs *
Wine Glasses * Brats * Cheese
Condiments Extraordinaire!

All available for purchase.
See our retail area.

**“Come as a Stranger and
leave as FAMILY!”**



NAPLES, NY

2016

Spring/Summer/Fall Menu
(May - October)

Friday, Saturday & Sunday
Noon - 9pm

Friday & Saturday
Free Live Music 6-9pm

Winter Hours: Friday 4-9, Sat. Noon-9, Sun Noon-7



BREW & BRATS
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