

Binghamton restaurant week March 21 March 30

FIRST COURSE

Mini Giant Pretzel

House-made spent grain 6oz pretzel, served with beer cheese and stone-ground mustard

Brewtine

Crispy DTBT fries, cheddar cheese curds, vegetarian gravy (add bacon +\$2)

Seasonal Salad

Mixed greens, fresh mozzarella, cherry tomatoes, grilled pineapple, mixed berry vinaigrette
(add chicken +\$7, shrimp +\$9, crispy buffalo tofu +\$4 GFO)

SECOND COURSE

Shrimp Tacos (2 per order)

Grilled shrimp, pineapple pico, coleslaw, sweet chili sauce, choice of flour or corn tortilla (+2 Fries)

Double Smash Burger

Two 4oz locally sourced hand-smashed beef patties, American cheese, tomato, lettuce, onion, special sauce (GFO) (+\$2 fries)

Black Bean Burger

Black bean burger, avocado, sliced tomatoes, roasted garlic aioli, lettuce (GFO) (+\$2 fries)

Brewhouse Salad

Mixed greens, cherry tomatoes, cucumbers, red onion, cheddar cheese, croutons, bacon (GFO)
(add chicken +\$7, shrimp +\$9, crispy buffalo tofu +\$4)

THIRD COURSE

Cheesecake Mousse

A house-made cheesecake mousse with a graham cracker crust, topped with mixed berries

Shot of Espresso

Fresh pulled Batch Coffee Retro Espresso

Cookies & Ice Cream

House-made chocolate chip cookies with vanilla bean ice cream

