

VULGAR

BREWING
COMPANY

Give your friends & family the bird! A gift card is a great way to treat the Vulgar fan in your life. Ask your server or order online.



ALL PACKAGED BEER IS FOR OFF-SITE CONSUMPTION ONLY

N^o 1 **NOTHING**
No Beer Pure
16OZ: \$6 4OZ: \$2 CROWLER \$11

GONE

We're giving this tap a week's worth of love, but don't try to drink this. It is not an actual beer and you'll make it awkward.

but not forgotten

ABV 0.0% | IBU 00 | GRAVITY: 00 ° P

N^o 2 **ARCHIMEDES**
Apricot Honey Ale
16OZ: \$6 4OZ: \$2 CROWLER \$11

Real fruit puree imparts a beautiful color & subtle apricot flavor with just a hint of tartness & a honey finish.

ABV 6% | IBU 25

N^o 3 **TALLMAN**
IPA
16OZ: \$7 4OZ: \$2 CROWLER \$13

Crisp, citrusy American IPA with grapefruit notes, a smooth mouthfeel, & dry finish. Mosaic & Amarillo hops.

ABV 7% | IBU 55 | GRAVITY: 15.4 ° P

N^o 4 **BISCUIT PANTS (2020 RELEASE)**
Hazy American Pale Ale
16OZ: \$6 4OZ: \$2 CROWLER \$11

Fruity with notes of stone fruit & citrus. Soft mouthfeel with a dry finish. A portion of each sale goes to ALS research. #alesforALS

ABV 5.5% | IBU 37 | GRAVITY: 12.3 ° P

N^o 5 **DOWN TO HUCK**
German Style Helles
16OZ: \$6 4OZ: \$2 CROWLER \$11

Clean, crisp, & refreshing like a dip in the Winni. Soft & bready malt character with a touch of sweetness. Low bitterness, with slightly floral notes.

ABV 5.2% | IBU 21 | GRAVITY: 11 ° P

N^o 6 **EUPHEMISM**
Kettle Sour
16OZ: \$6 4OZ: \$2 CROWLER \$13

GONE

More tart than sour, with a shining notes of apricot & peach. A great, approachable option for warmer weather.

but not forgotten

ABV 5.2% | IBU 10 | GRAVITY: 12 ° P

N^o 7 **MILL CITY**
NEIPA
16OZ: \$7 4OZ: \$2 CROWLER \$13

Juicy, with a soft mouthfeel. Tropical notes & a citrus finish from a mix of Ekuanot, Amarillo, & Mosaic hops. A portion of each on-site sale will be donated to Mill City Park.

ABV 7% | IBU 40 | GRAVITY: 15.2 ° P

N^o 8 **HAIL SAISON!**
Saison
16OZ: \$6 4OZ: \$2 CROWLER \$11

Slightly spicy with notes of clove & pear, rich mouthfeel imparted by the French saison yeast.

ABV 6% | IBU 18 | GRAVITY: 13 ° P

N^o 9 **BUSINESS MEETING**
Dortmunder Export
16OZ: \$6 4OZ: \$2 CROWLER \$11

Crisp & spicy. Balanced profile from German Pilsner malt & Liberty hops make this refreshing & easy to drink. Finishes dry with just the right amount of malt.

ABV 5.4% | IBU 27 | GRAVITY: 12.3 ° P

N^o 10 **RECLINER POSITION**
Hazy DIPA
12OZ: \$7 4OZ: \$3 CROWLER \$16

This hazy Double IPA featuring Galaxy and Loral hops has bright notes of pineapple, lemon, and grapefruit. It's a big boy at 8.2% ABV that'll have you assuming the recliner position. Limit 2 per customer

ABV 8.2% | IBU 65 | GRAVITY: 17 ° P

Tweet us on Facebook or follow us on Instagram @vulgarbrewingco for updates, photos, & not nearly enough puns.

PIZZAS: SMALL - 10" | LARGE - 16"

STARTERS

- GARLIC TWISTS** with marinara 7
PRETZEL TWISTS with beer cheese or honey mustard 7
SAUSAGE ROLLS with marinara 10
SPINACH & FETA ROLLS with marinara 10
ESCARDOUGH 6 dough-wrapped mozz balls with garlic butter & red pepper flakes. Served with marinara 10

GREENS

- CAESAR*** 8 | 10
Romaine, shaved parm, house made croutons, & Caesar dressing
Add chicken for \$2
- ASIAN SALAD** 8 | 10
Romaine, red cabbage, carrots, mandarin oranges, sliced almonds, & Asian dressing
Add chicken for \$2
- HOUSE SALAD** 8 | 10
Romaine, red onion, pepperoni, banana peppers, kalamata olives, feta, & your choice of dressing
- HOUSE-MADE DRESSINGS:** Ranch | Red Wine Vinaigrette | Caesar*
Bleu Cheese | Honey Mustard

BUILD YOUR OWN PIZZA

SMALL: \$8 | LARGE: \$13

Base price includes sauce and mozzarella. Choose from Red Sauce, Pesto, or Olive Oil for your base.

BASIC TOPPINGS

Small: \$1 per topping | Large: \$1.50 per topping

Banana Peppers	Kalamata Olives	Red Onion
Feta	Pepperoni	Roasted Cauliflower
Fresh Jalapeños	Pineapple	Sautéed Mushrooms
Green Olives	Red Bell Pepper	Extra Mozzarella

PREMIUM TOPPINGS

Small: \$2 per topping | Large: \$3 per topping

Artichoke	Ham	Salami
Bacon	Italian Sausage	Sous Vide Chicken
Ground Beef	Pulled Pork	

Limit of 4 toppings

THE SWEET SPOT

DEM BUNS DOUGH 7

Ooey, gooey cinnamon, sugar, & butter finished with cream cheese frosting.
It's 10" of pure joy

PREMIUM BEVERAGES 2.50

Maine Root Fair Trade Lemonade | Ginger Beer | Organic Root Beer

SELTZER 1

TRIED & TRUE PIZZAS

- PEPPERONI** 9 | 14
Pepperoni, mozzarella, & red sauce
- CHEESE** 8 | 13
Whole milk mozzarella & red sauce
- THE MEAT SWEATS** 11 | 19
Pepperoni, Italian sausage, red bell pepper, mozzarella, & red sauce
- MARGHERITA** 9 | 15
Mozzarella & basil with red sauce

PIZZAS FOR THE ADVENTUROUS

No additions or substitutions please unless otherwise stated

- ROYALE WITH CHEESE** 11 | 19
Ground Black Angus beef, red sauce, mozzarella, onions, lettuce, dill pickles, & yellow mustard (trust us on this one)
- WOBBLY SAUSAGE** 10 | 17
Italian sausage, red onions, sautéed mushrooms, mozzarella, & red sauce
- PESTO BOTH WORLDS** 10 | 17
Basil-spinach pesto, mozzarella, & sun dried tomatoes.
Add chicken for \$2 | \$3
- ARTICHOKE CHICKEN** 11 | 19
Mozzarella, chicken breast, artichoke, white sauce, spinach, & feta
- AU NATURALE (VEGAN)** 10 | 17
Basil-spinach pesto, sautéed mushrooms, red bell peppers, red onions, & arugula. Add mozzarella for no charge.
- TROPIC LIKE IT'S HOT** 10 | 17
Our twist on a hotly contested classic. Pulled pork, pineapple, mozzarella, sriracha, & red sauce.
Add fresh jalapeños or banana peppers for \$1 | \$1.50
- THAI ONE ON** 11 | 19
Sous vide chicken breast, house-made peanut sauce, red cabbage, shredded carrots, & mozzarella, topped with cilantro & crushed peanuts & served with a lime wedge
- ANTIPIZZA** 11 | 19
Salami, green olives, fresh jalapeños, red onion, mozzarella, red pepper flakes, & red sauce with a honey drizzle
- HAVANA GREAT TIME** 11 | 19
Pulled pork, North Country Smokehouse ham, dill pickles, red sauce, & mozzarella with yellow mustard.

SOME MENU ITEMS CONTAIN PEANUTS. While we make every effort to limit cross-contact, our normal kitchen operations involve shared cooking and preparation areas. Therefore, we cannot guarantee any menu item to be completely free of allergens. Before placing your order, please inform your server of any allergies.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.