

Lancaster Brewing Company is Committed to Fresh, Local & Sustainable Products - Chef Audy Marty

SOUP & SHARES

WILD BOAR CHILI +GF+

Fossil Farms® boar, cheddar jack, green onion, tortilla chips | 10

KOREAN BBQ FILET TIP SKEWERS +GF+

dressed arugula & pea shoots, wasabi cream, scallion, toasted sesame seeds, lime | 15

BREWERY WINGS

hot, mild, bbq, Korean bbq, creepin' dog, dry Carolina, or dry jerk w/ bleu cheese & celery | 14

CHEESESTEAK EGGROLLS

pomodoro sauce | 13

CAJUN BLUE CRAB DIP +GF+

green onion, Old Bay | 14

SWEET POTATO FRIES +GF+

cherry pepper aioli | 7.5

HOUSE-CUT BACON CHEESE FRIES +GF+

chopped bacon, cheddar-jack cheese, ranch | 9

PHILLY STYLE SOFT PRETZEL

house beer-cheese fondue | 9



FRESH GREENS

PITTSBURGH STEAK SALAD +GF+

mixed greens, tomatoes, red onion, cucumbers, sweet potato fries, cheddar jack cheese, ranch dressing | 21

HARVEST SALAD +GF+

mixed greens, roasted butternut squash, apples, walnuts, raisins, goat cheese, lemon poppy vinaigrette | 13

CLASSIC CAESAR

romaine, garlic croutons, shaved parmesan, caesar dressing | 10

GREEK SALAD +GF+

mixed greens, feta cheese, kalamata olives, peppers, red onions, tomatoes, cucumbers, oregano, Greek vinaigrette | 13

Great Salad Additions:

CHICKEN::8 SHRIMP::10 FILET MIGNON TIPS::12

DRESSINGS: bleu cheese, ranch, balsamic vinaigrette, caesar, Greek vinaigrette, lemon poppy vinaigrette

Kids Corner

Includes house chips, fries or applesauce

KIDS CHEESEBURGER - CHICKEN STRIPS
KIDS PIZZA

2323 LINCOLN HWY. EAST
LANCASTER, PA 17602
717-826-9555
LANCASTERBREWING.COM



+GF+ Denotes Gluten Free items & +VG+ Denotes vegetarian items- Many items without the GF can also be prepared gluten free at your request - Our facility is not a 100% gluten free environment. Please ask your server for special requests
*Consuming raw or under-cooked meats, fish, shellfish or eggs may increase your risk of foodborne illness

HANDCRAFTED Specialties

for sandwiches substitute sweet potato fries or seasonal vegetables for \$2.50

12 HOUR SLOW ROASTED PULLED PORK

BBQ sauce, classic coleslaw, house chips | 14

MEDITERRANEAN SALMON WRAP

roasted tomatoes, mixed greens, feta, red onions, olives, Greek vinaigrette, garlic herb wrap, house chips | 16

CRISPY FRIED CHICKEN

bacon marmalade, buttermilk aioli, lettuce, brioche roll, house chips | 14.5 Grilled Chicken is available

BLACK BEAN BURGER +VG+

caramelized onion, roasted red peppers, cheddar, cherry pepper aioli, house chips | 13.5

SMOKED BRISKET SANDWICH

cheddar cheese, tangy housemade bbq sauce, seeded long roll, house chips | 16.5

THE BOSS HOG

fresh ground pork butt & ground bacon patty, cheddar cheese, mixed bacon marmalade, house chips | 15.5

TAPROOM BURGER*

1/2Lb. of our signature ground chuck & steak blend, cheddar, lettuce, tomato & house-cut fries | 15.5
add bacon for::1.5 double the beef::22

FILET MIGNON TIP GRINDER

gruyere, sauteed onions, horseradish mayo, seeded long roll, house-cut fries | 17

USDA PRIME SIRLOIN STEAK FRITES +GF+

tender USDA Prime Angus Sirloin Steak, fresh-cut fries, housemade Lancaster Craft whiskey butter | 28

LANCASTER LAGER BATTERED FISH & CHIPS

hand battered fresh cod, house-cut fries, classic coleslaw, tartar sauce | 19.5

-CHALKBOARD SPECIALS DAILY-

THIN CRUST PIZZA

substitute gluten free pizza crust for \$3

CLASSIC CHEESE

red sauce, aged & fresh mozzarella | 13.5
add pepperoni for \$1.5

THE RT. 30

pepperoni, sausage, caramelized onions, roasted red peppers, red sauce, aged mozzarella | 15

BBQ CHICKEN RANCH

smoked bacon, cheddar jack cheese, red onion, cilantro, bbq sauce, ranch drizzle | 15

SMOKED BRISKET

herbed truffle ricotta, mozzarella, roasted tomatoes, caramelized red onions, arugula | 16



Carryout Six Packs, Cases & Growler Fills Available!

WELCOME TO

Lancaster

— BREWING CO. —
Brewing Since 1995

Blessed with fresh country air, pure water and arguably the richest, non-irrigated farmland in the world, Lancaster is a place where your hand-shake means something and where genuine craftsmanship, artisan quality and stubborn self-reliance remain part of everyday life.

At Lancaster Brewing, we unite our obsessive commitment to quality ingredients with creativity, skill and experience, to brew consistently great and approachable ales and lagers. Inspired by 300 years of local brewing history, we are proud to brew in the heart of Lancaster County, alongside scores of old-world craftsmen, farmers working more than 5,300 independent local farms and our fiercely independent Amish neighbors.



The History Brewing in Lancaster PA

By producing Lancaster's first commercially brewed beer after nearly 40 years, we are proud of the role Lancaster Brewing Company has played in the renaissance of Lancaster's incredibly rich and colorful brewing history.

Brewing in Lancaster originated with the region's original British settlers in the early 1700's through the introduction of rustic, flavorful ales brewed in the back rooms of inns and taverns. German immigrants later introduced lager style brewing, building a thriving industry that, by 1810, produced over 200,000 barrels of beer annually, accounting for 7% of all beer brewed in the US. Lancaster's quality beers earned a reputation for excellence, winning considerable praise. Beer brewed by Rieker Brewery was a favorite of renowned Baltimore Sun columnist and social satirist Henry L. Mencken, who wrote, "Lancaster in America occupies the same position of Munich in Germany in regards to the brewing industry." further noting, "the fame of Lancaster beers has spread across the whole Union."

World War I led to the eventual shuttering of 14 thriving Lancaster breweries. Directed by the war effort to end the use of coal for brewing, Lancaster's breweries were forced to stop brewing legally in November 1918, well before the 18th Amendment took effect in January 1919. During prohibition, brewing continued secretly under the noses of local public officials, many of whom were paid to look the other way but, by 1930, federal agents began to crack down, forcing brewing underground-literally. At the corner of West King and Pine Streets in 1932, a city worker discovered a hose in the sewer that ran downhill from Rieker Brewery to a warehouse on Water Street, where it supplied a secret keg filling operation. When Prohibition finally did end in 1933, Lancaster County breweries resumed legitimate operations but, one by one, bowed to economic pressures and competition from newer, automated breweries opening in the mid-west. Lancaster's last commercially produced beer was brewed in July 1956, commencing a 39-year disruption of Lancaster's celebrated brewing tradition.

That is until Lancaster Brewing Company's doors opened in the historic Edward McGovern Tobacco Building at 302 N Plum Street, where the Kears Family still operate to this day. "The large red brick building stands out, not only as a beacon of excellence for the beers we brew today, but as a tribute to the legendary brewing history for which Lancaster is so highly regarded."

THANK YOU FOR CHOOSING TO VISIT US!

