

hand-crafted beers

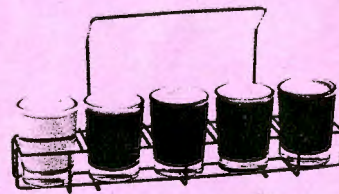
light ○ ○ ● ● dark

lunar sampler five 4 oz servings of brew moon beer 5.50

- **moonlight** refreshingly crisp american-style, low-calorie light lager. subtle hop notes balanced by a light body accent this easy drinking, low alcohol beer 3.25 4.00 4.75
 - **mayberry wheat rfd** an unfiltered ale, brewed with wisconsin grown wheat; fruity overtones, hint of summer berries 3.25 4.00 4.75
 - **munich gold** german style export lager, medium-bodied, smooth, dry finish; gold medal winner at the 1996 Great American Beer Festival® 3.25 4.00 4.75
 - **great pacific pale ale** american-style pale ale, light amber in color, wonderfully drinkable; floral hop aromas supported by a malty profile balance this classic style 3.25 4.00 4.75
 - **hawaii "5" ale** copper-colored, smooth malt flavor; medium-bodied amber ale 3.25 4.00 4.75
- brew master's special** ask your server about our current seasonal offerings 3.50 4.25 4.75

rocket rootbeer made on premise, creamy and sweet non alcoholic pint 2.50

all beers small regular large



the lunar sampler

beverages

rocket rootbeer made on premise pint 2.50
plantation iced tea 2.50
fresh squeezed orange juice 3.25
cranberry juice 1.75
tazo teas 2.00
tynant sparkling water 3.50
evian mineral water sm. 3.50 lg. 5.50
coke diet coke ginger ale sprite 2.00

free refills of house coffee, tea and soft drinks

cappuccino 2.75 dbl. 3.50
espresso 2.75 dbl. 3.50
caffé latte 2.75 dbl. 3.50
caffé mocha 2.75 dbl. 3.50
kona coffee high and low gravity 2.00
chilled mocha cafe 3.25 with vanilla ice cream 3.75
cinnamon spiced ice coffee 2.75
with vanilla ice cream 3.25

brew moon
restaurant & microbrewery

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dinner

menu descriptions do not include all ingredients

small stuff

sweet maui onion rings handcut, beer battered 5.75

dill fried calamari jalapeño nuoc cham sauce and spicy tomato caper sauce 7.50

beer crackers roasted garlic, fresh grilled flat bread, gorgonzola 7.25

heavy metal nachos chili, guacamole, jack cheese, jalapeño 7.50

crunchy almond chicken tenderloins honey mustard and bbq sauce 7.25

spicy almond buffalo tenders bleu cheese 7.25

philly quesadilla sirloin steak, onions, peppers, mushrooms, mozzarella, tortilla 7.50

applewood smoked salmon flatbread citrus creme fraiche, fresh mozzarella, roasted onion 8.25

grilled portabello mushroom aged balsamic, gorgonzola, stuffed focaccia 7.75

spiked poke spiced ahi, three sauces, cucumber salad 9.50

coconut shrimp lightly fried, sweet pineapple chili cream 9.25

fire roasted ribs molasses and soy marinade, spicy mustard sauce 9.25

sesame seared ahi ginger, somen salad, ale wasabi, wakame 9.25

south shore sampler fire roasted ribs, calamari, almond chicken tenders 10.75

soup of the day mug 3.25 bowl 4.25

jalapeño corn chowder shrimp, pungent cilantro, peppers mug 3.75 bowl 4.75

salads + light stuff

farmers' market salad grilled chicken, roasted onion, potato crouton, roasted garlic, balsamic vinaigrette 11.25

smoked salmon salad grilled asparagus, egg, green beans, mixed greens, capers, tomato, red onion 12.25

roquefort salad fresh green spinach, romaine, cider vinaigrette, sharp roquefort 7.75 with shrimp 10.75

caesar salad peppered crouton, showered parmesan 7.50 with grilled chicken 10.00

veggie stack herb seared vegetables, polenta cake, spiced olive, broken balsamic vinaigrette 10.50 with shrimp 13.50

half moon mixed green salad, balsamic vinaigrette 4.75 half caesar 5.50

grilled pizza

three cheese pizza plum tomato, garlic, mozzarella, parmesan, asiago 11.75

portabello pizza salad three cheese, tomato, portabello mushroom, mesclun greens, balsamic vinaigrette 13.25

veggie pizza peppers, onion, mushroom, grilled asparagus, broccoli, three cheese, tomato 12.75

luau pizza smoke-roasted pulled pork, roasted garlic, maui onion, parmesan, mushroom 13.50

sides

idaho fries 2.75 beer battered sweet maui onion rings 5.75 hippie slaw 2.75

garlic mashed potato 4.25 jasmine white rice 2.75 green vegetables 3.50

dinner plates

jambalaya spiced meats, seafood and andouille, white rice 15.75

kakaako chicken curry banana, apricot and pineapple curry, traditional five garnish, white rice 14.25

sake hoisin roasted long island duck long bean salad, seared scallion cake 21.50

molasses and cumin charred pork tenderloin garlic mashed, shiitake demi, crispy onion, serrano salsa 17.50

charred herb crusted sirloin black angus, garlic mashed, demi glaze, green vegetable, roquefort butter 24.50

tofu veggie noodle stir-fry soy ginger sauce, lots of noodles, fresh island vegetables 11.75

moroccan spiced chicken fresh half chicken, green vegetable, garlic mashed or rice 16.25

chicken and rib combo spiced chicken, fire roasted ribs, sautéed green veggies, garlic mashed or rice 17.75

steamed jasmine white rice substitution upon request

hook line and sinker

maine lobster asparagus ravioli ginger lobster bisque, shiitake mushrooms 17.50

manila clam pasta fine spaghettini, fresh clams, white wine, garlic, fresh basil 15.50

steamed mahi ginger and lemon grass, shoyu, scallion, peanut oil sauce 19.50

coconut ginger salmon steamed in ti leaf himalayan red rice, melon peanut salsa 19.75

pan seared ahi mustard soy sauce, lyonnaise bliss, baby bok choy 19.50

pan roasted caribbean spiny lobster tail basil butter, sliced roasted bliss, brandy 27.50

for two tails 43.50

sandwiches

all served with idaho fries or rice

grilled black angus burger half pound 7.75

smothered burger choose any two toppings: cheddar, swiss, boursin, bleu cheese, bacon, mushroom, onion 8.75

grilled ancho chicken breast sharp cheddar cheese and spicy aioli 9.25

horseradish crusted chicken breast swiss, fresh horseradish-mustard sauce 9.25

grilled portabello mushroom sharp vermont cheddar, sprouts, spicy aioli 8.75

sweet stuff

brew moon chocolate pudding cake steamed in pale ale, caramel sauce, cinnamon ice cream 5.50

strawberry shortcake sundae fresh sugared strawberries, three sauces, shortcake, ice cream 6.25

chocolate peanut butter crunch chocolate peanut butter mousse, chocolate cake 6.75

chocolate sampler chocolate peanut butter crunch, XTC, moon pudding, pistachio ice cream 9.25

profiteroles vanilla bean ice cream, warm dark chocolate sauce 6.75

brewers' rootbeer float vanilla bean ice cream 3.50

strawberry tart 5.50

choice of house ice cream or sorbet island flavors of the week 2.75

dinner