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**

menu descriptions do not include all ingredients

brew moon
restaurant & microbrewery

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lunch

small stuff

sweet maui onion rings handcut, beer battered **5.25**
dill fried calamari jalapeño nuoc cham sauce and spicy tomato caper sauce **7.50**
beer crackers roasted garlic, fresh grilled flat bread, gorgonzola **6.75**
heavy metal nachos chili, guacamole, jack cheese, jalapeño **7.50**
crunchy almond chicken tenderloins honey mustard and bbq sauce **6.75**
spicy almond buffalo tenders bleu cheese **6.75**
philly quesadilla sirloin steak, onions, peppers, mushrooms, mozzarella, tortilla **7.50**
applewood smoked salmon flatbread citrus creme fraiche, fresh mozzarella, roasted onion **6.75**
grilled portabello mushroom aged balsamic, gorgonzola, stuffed focaccia **7.25**
spiked poke spiced ahi, three sauces, cucumber salad **8.75**
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 **8.50**
south shore sampler fire roasted ribs, calamari, almond chicken tenders **10.25**
soup of the day mug **3.25** bowl **4.25**
jalapeño corn chowder shrimp, pungent cilantro, peppers mug **3.75** bowl **4.75**

sandwiches

all served with idaho fries or rice

grilled black angus burger half pound **7.25**
smothered burger choose any two toppings: cheddar, boursin, bleu cheese, swiss, bacon, mushroom, onion **8.25**
grilled ancho chicken breast sharp cheddar cheese and spicy aioli **8.50**
horseradish crusted chicken breast swiss, fresh horseradish-mustard sauce **8.50**
grilled portabello mushroom sharp vermont cheddar, sprouts, spicy aioli **8.25**
sandwich of the day chef's whim **7.75**
half sandwich of the day mug of soup or mixed green salad **6.75**
turkey club sliced free range turkey breast, tomato, bacon **7.75**

grilled pizza

three cheese pizza plum tomato, garlic, mozzarella, parmesan, asiago **9.25**
luau pizza smoke-roasted pulled pork, roasted garlic, maui onion, parmesan, mushroom **10.25**
portabello pizza salad three cheese, tomato, portabello mushroom, mesclun greens, balsamic vinaigrette **10.25**
veggie pizza peppers, onion, mushroom, grilled asparagus, broccoli, three cheese, tomato **10.75**

lunch plates

kakaako chicken curry banana, apricot and pineapple curry, traditional five garnish, white rice **8.75**
jambalaya spiced meats, seafood and andouille, white rice **10.25**
ginger sesame stir-fry scallion, green bean, fresh noodle, bean sprouts, soy pineapple glaze
with tofu **8.75** chicken **10.75** shrimp **12.25**
moroccan spiced chicken fresh half chicken, green vegetable, garlic mashed or rice **12.25**
chicken and rib combo spiced chicken, fire roasted ribs, sautéed green vegetables, garlic mashed or rice **13.50**
steamed mahi ginger and lemon grass, shoyu, scallion, peanut oil sauce **12.50**
maine lobster asparagus ravioli ginger lobster bisque, shiitake mushrooms **13.25**
manila clam pasta fine spaghettini, fresh clams, white wine, garlic, fresh basil **10.25**

salads + light stuff

farmers' market salad grilled chicken, roasted onion, parmesan, potato crouton, roasted garlic, balsamic vinaigrette **11.25**
smoked salmon salad grilled asparagus, egg, green beans, mixed greens, caper, tomato, red onion **12.25**
roquefort salad fresh green spinach, romaine, cider vinaigrette, sharp roquefort **7.50**
with shrimp **9.75**
caesar salad peppered crouton, showered parmesan **6.75** with grilled chicken **9.75**
veggie stack herb seared vegetables, polenta cake, spiced olive, broken balsamic vinaigrette **10.50**
with shrimp **15.00**
half moon mixed green salad, balsamic vinaigrette **4.25** half caesar **5.25**

sides

idaho fries **2.75** battered sweet maui onion rings **5.25** hippie slaw **2.50**
garlic mashed potato **3.25** green vegetables **3.25** jasmine white rice **2.25**

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**