NEW YORK STATE

APPETIZERS

IMPORTED BAVARIAN SOFT PRETZELS $10.99
Three large, imported hand rolled Bavarian soft pretzels served with our own Pale Ale beer cheese sauce for dipping. Features a crispy outer layer, soft & bready inside

Hand mashed avocado, fresh lime, cilantro and seasoning with pico de gallo, cotija cheese crumbles and corn tortilla chips

NACHOS ELICOTTVILLE $13.99
Corn tortilla chips blanketed with a blend of Monterey jack and cheddar cheeses, tomatoes, jalapeño peppers, black beans, black olives, salsa and sour cream. Piled high

PIEROGIES $12.99
The once nostalgic pierogi is now ‘chic’ again, appearing as a favorite foodie dish. Locally sourced potato pierogies sautéed in brown butter. Served with sautéed red & green bell peppers and sweet onions topped with crème fraiche and bacon

BREW-TINE $13.99
An EBC take on our northern neighbor’s classic comfort food. Golden tater tots, creamy cheese curds, braised pulled pork with a ladle of demi sauce; a house blend of pork and beef au jus reduced with red wine

LOADED BREWER TOTS $13.99
Our house smoked BBQ pulled pork over golden crispy tater tots, melted Monterey jack and cheddar, scallions, sour cream & BBQ sauce

TRUFFLE FRIES $9.99
EBC golden fries tossed in a sensual blend of white truffle oil, Parmesan cheese and fresh chopped herbs

EBC CALAMARI $13.99
Hand breaded, fried golden and tossed in our sweet sauce of ginger, Worcestershire, pineapple juice and special house ingredients. Served with roasted garlic and lime aioli

KICK’N CHICKEN THIGHS $13.99
Tasty, crisp boneless fried chicken thighs tossed in a sweet honey-Siracha-harissa sauce and sesame seeds. Served with cucumber slices and a Thai peanut dip

BUFFALO CHICKEN THIGHS $13.99
Our take on a Buffalo classic: Boneless chicken thighs tossed with signature Buffalo style sauce served with bleu cheese and celery sticks

SABA...
AN ANCIENT CONDIMENT, POPULAR IN THE ROMAN AND EGYPTIAN PERIODS, SABA HAS AN INCREDIBLE FRUITY FLAVOR WITH NOTES OF GRAPES, PLUMS AND RAISINS, WITHOUT THE STRONG FLAVOR ASSOCIATED WITH TRADITIONAL BALSAMIC VINEGAR

CAST IRON BRIE $13.99
Baked, soft ripened brie wheel paired with a Saba vinaigrette drizzle that creates a velvety textured delight. Topped with roasted garlic, shallot, and sliced red grapes. Served with seasoned crostini

Something for everyone
DINNER SALADS

CLASSIC CAESAR 12.99
Endless variations are in vogue, but the original Caesar still the finest. Hearts of romaine lettuce, aged shaved Parmesan, garlic croutons, ground black pepper tossed in our lemon and garlic homemade dressing

Add Grilled Breast of Chicken 3.99 • Add Smoked Bay of Fundy Salmon 5.99

GRILLED ROMAINE 14.99
A house favorite. Split hearts of romaine, lightly brushed with garlic olive oil, grilled for a unique flavor, topped with light creamy garlic and lemon dressing, diced tomato, crumbly bleu cheese and good bacon

Add Grilled Breast of Chicken 3.99 • Add Smoked Bay of Fundy Salmon 5.99

CYPRUS SALAD 14.99
Leafy Arcadian greens, Kalamata olives, cucumber, crumbled feta, marinated artichoke hearts, hummus, parsley oil and Naan bread drizzled with a dry Dijon mustard vinaigrette

Add Grilled Breast of Chicken 3.99 • Add Smoked Bay of Fundy Salmon 5.99

MIXED GREEN SALAD 14.99
Maple candied pecans, crunchy Gala apples, spiced pumpkin seeds, juicy Craisins, and a cinnamon & sage vinaigrette tossed with baby greens and your choice of crumbled Gorgonzola or Odessa feta cheese

Add Grilled Breast of Chicken 3.99 • Add Bay of Fundy Salmon 5.99

SOUTHWEST RICE BOWL 14.99
Saffron Jasmine rice, shredded lettuce, cumin spiced black beans, roasted corn/poblano pepper, jalapeño peppers, pico de gallo, guacamole, shredded cheddar & cotija cheese drizzled with fresh cilantro-lime dressing

Add BBQ Pulled Pork 3.99 • Add Southwest Seasoned Chicken 3.99 • Add Smoked Bay of Fundy Salmon 5.99

SOUP

TOMATO BISQUE 5.99
A rustic tomato, basil and Parmesan bisque

CLASSIC FRENCH ONION 6.99
Crock of caramelized onions in a rich beef stock infused with thyme and a bay leaf. Smothered with Swiss and provolone cheese then baked until golden brown

SPICY AFRICAN PEANUT SOUP 5.99
Our famous “Taste of Ellicottville” soup! A hearty, creamy soup of chicken, peanut roux, cayenne and tomato with a mildly spicy finish

TOMATO BISQUE & GRILLED CHEESE SANDWICH 13.99
Our tomato bisque served with a toasted sourdough grilled cheese sandwich, filled with original Wisconsin creamy Gran Queso cheese, tomato and good bacon

• WINTER DINNER •
**MAC ‘N CHEESE $17.99**
Nestled in a hot cast iron pan with sizzled pulled pork, layered with creamy Gouda/queso mac ‘n cheese, topped with crispy pretzel & Parmesan crust & topped with sliced jalapeño.

**COCONUT COD $19.99**
Sautéed golden coconut encrusted cod fillet, coconut Jasmine rice served with light velvety vanilla amaretto cream sauce and asparagus.

**CHICKEN POT PIE $17.99**
A creamy homemade chicken stew with a collage of aromatic vegetables, legumes and fresh herbs. Topped with a flaky puff pastry.

**EBC FISH N' CHIPS $18.99**
一号 superior grade white haddock coated in EBC Pale Ale beer batter & Japanese bread crumbs, deep fried golden brown. Served with EBC crispy fries, cole slaw and lemon.

**TEQUILA SUNRISE PASTA $18.99**
Wow! It’s back and better than ever. Fresh sautéed red & green bell peppers, sweet onion, in fresh citrus juice & Tequila, tossed in a creamy chipotle pesto with seasoned grilled chicken, Monterey Jack and cheddar cheese and Campanelle pasta. Served with toasted Naan bread.

**SHEPHERD’S PIE $19.99**
Our unique twist on an Old World classic. Jamison Farms organic ground lamb, tender veal, aromatic vegetables, garlic mashed potatoes, all folded into a puff pastry crust and baked golden brown. Topped with an in-house simmered demi-glace.

**KANSAS CITY CHICKEN $17.99**
*Available Friday through Sunday only*- Half chicken, rubbed with a zesty blend of herbs and spices then slow smoked on Mesquite wood to a juicy perfection. Served with chicory, kale and Brussels sprout slaw, corn bread, and fries.

**BURGERS**

**EBC BREW BURGER $14.99**
Charbroiled Black Angus burger with choice of cheddar, Swiss, provolone or crumbly bleu cheese.

**ENGLISH PUB BURGER $14.99**
Charbroiled Black Angus topped with caramelized onions, bacon, English cheddar cheese and served with a creamy horseradish bleu cheese sauce.

**GUADALAJARA BLACK BEAN BURGER $13.99**
A fresh pressed vegetarian black bean burger, with avocado mash, cucumber, cilantro pecan pesto, mixed greens and grilled jalapeños.

**AVOCADO BACON PEPPER BLEU BURGER $15.99**
or Big Daddy it $19.99
Pepper encrusted with fresh avocado, rashers of high grade bacon and crumbly bleu cheese.

**WAGYU TRUFFLE BURGER $19.99**
Renowned for its flavor, tenderness and marbled texture, this Wagyu burger is topped with classic California white truffle tremor cheese. Earthy and elegant, and topped with sautéed baby portabella mushrooms, served with a side of fries tossed with Parmesan, parsley and black truffle oil.

**APPLE BRIE BURGER $15.99**
8oz. Angus burger, charbroiled to your liking and topped with soft ripened brie, good bacon, sliced Gala apple, with homemade red onion bacon jam.
NEW YORK STRIP STEAK 27-
12 oz. USDA choice, thick cut. Grilled to your liking with a dusting of Borsari black pepper seasoning. Served with a suitable starch and vegetable

PERSIA SALMON 23-
Teriyaki marinated fresh North Atlantic Bay of Fundy salmon, sautéed in a hot cast iron skillet for a crispy golden crust. Finished under the broiler, topped with candied ginger and served with Yukon gold potato & asparagus. Spectacular!

GRILLED 14oz RIBEYE 29-
USDA Choice ribeye seasoned with a fresh citrus and sea salt rub. Grilled to your liking and served with a suitable starch and seasonal vegetable

FILET OF BEEF SIRLOIN TOSTADA 24-
8oz. savory filet of sirloin grilled to your liking, sliced over toasted rosemary oil flour stacked tortillas filled with roasted poblano peppers, sweet corn and melted Monterey Jack and cheddar cheese. Topped with Gorgonzola, pickled red onion and a roasted pumpkin seed vinaigrette

SANDWICHES

CLASSIC REUBEN 14.99
A mouthwatering classic: marinated corned beef piled high with tangy sauerkraut, house made dressing & melted Swiss cheese on seeded rye bread

QUESADILLAS 14.99
Sautéed red and green bell peppers, sweet onion, jalapeños, tomato, chipotle pesto, Jack & cheddar cheeses sandwiched between a jalapeño and cheddar tortilla.  *Sides for this dish are sour cream and salsa

SHORT RIB FRENCH DIP 15.99
French onion braised short rib, melted provolone & Swiss cheese, caramelized onion nestled in a toasted Dutch crunch baguette with a side of pub sauce and au jus for dipping

FISH TACOS 18.99 Add a side of fresh guacamole 3.99
Our signature spiced Mahi Mahi, flour tortilla, with Napa chicory slaw, pico de gallo, cotija cheese, cilantro, lime and drizzled with a creamy guajillo pepper aioli  X3 Dinner

GRILLED CHICKEN CAPRESE 14.99
Grilled chicken breast, fresh basil pesto, Buffalo mozzarella, tomato with a chiffonade of fresh basil, extra virgin olive oil & savory balsamic between toasted Naan bread

BRISKET SANDWICH 19.99
Texas-sized BBQ brisket sandwich, dry-rubbed with our signature seasonings and sliced thick. Served with rich EBC beer cheese sauce, fresh kale slaw, and a side of seasoned fries or red quinoa salad made with sweet corn, fresh mint and lemon vinaigrette

BBQ PULLED PORK SANDWICH 14.99
The Brewery’s own six hour slow applewood smoked BBQ pulled pork. Stacked high with shredded cabbage and sweet ‘n tangy BBQ sauce
DESSERTS

CHOCOLATE CHIP SKILLET COOKIE
Your favorite classic cookie - giant, soft and gooey - served a la mode with French vanilla bean ice cream in a cast iron skillet

CARAMEL BREAD PUDDING
Our house made creation of fresh vanilla custard & silky caramel, served warm and a la mode with vanilla bean ice cream

BLACK FOREST CHOCOLATE CHERRY STOUT PARFAIT
Amazing! Layered parfait created from scratch with our very own EBC Chocolate Cherry Stout

CARAMEL BREAD PUDDING

BLUEBERRY WHEAT ALE
An EBC Classic and Fan Favorite

KEEPIN' IT PEEL CITRUS IPA
With Grapefruit and Lime Peel

BLOOD ORANGE HEFEWEIZEN
Crisp & Zesty Blood Orange Hefe

SKI BUM WINTER ALE
Hoppy, crisp Amber ale with light spice

CHOCOLATE CHERRY BOMB (4 PACK)
Robust Chocolate Imperial Stout

TO GO!

CARRY OUT AND TAKE HOME

Ask your server or hostess for that day's availability

• BLUEBERRY WHEAT ALE
  An EBC Classic and Fan Favorite

• KEEPIN’ IT PEEL CITRUS IPA
  With Grapefruit and Lime Peel

• BLOOD ORANGE HEFEWEIZEN
  Crisp & Zesty Blood Orange Hefe

• SKI BUM WINTER ALE
  Hoppy, crisp Amber ale with light spice

• CHOCOLATE CHERRY BOMB (4 PACK)
  Robust Chocolate Imperial Stout

WE ARE PLEASED TO SERVE ONLY FREE RANGE CHICKEN FROM MURRAY’S FARMS, PENNSYLVANIA

Our commitment to serve all our guests promptly does not allow for substitutions or recipe changes during peak periods. All items are freshly prepared to order, so please allow an extra “pint” time.

NEW!