

Welcome to Krogh's.....

973-729-8428  
reservations / takeout



# Oktoberfest

## Featured Cocktail

### Bees Knees / 11.00

Barr Hill Gin / Lemon Juice / Honey-Ginger Syrup / Lemon Twist

Tag #beeskneesweek, @barrhillgin & @kroghsbrewpub  
with a photo of your Bees Knees cocktail and Barr Hill  
will plant 10 sq feet of new bee habitat for each submission!

## Wine Special

### Chateau Sainte Michelle Indian Wells Riesling

12.00 glass / 42.00 bottle

light sweetness balanced by bright flavors of stone fruit  
and crisp citrus create a refreshingly elegant  
Riesling from Washington state

## Dinner Specials

- available after 5 pm and all day on Sunday / dinner entrées served with your choice of soup or salad -

### Soup du Jour

Bavarian Lentil

### Sauerbraten with House-Made Potato Pancakes and Red Cabbage / 28.95

*Sauerbraten is a traditional, marinated German pot roast*

✓ Suggested Pairing: Oktoberfest / 9.00 16 oz draft

### Wiener Schnitzel with House-Made Potato Pancakes and Red Cabbage / 28.95

*Wiener schnitzel is thinly sliced veal, breaded and pan-fried*

✓ Suggested Pairing: Chateau Sainte Michelle Indian Wells Riesling / 12.00 glass / 42.00 bottle

### Wurst Platter with Knockwurst, Bratwurst and Regensburger served with House-Made Potato Pancakes and Sauerkraut / 27.95

*Knockwurst contains ground veal and pork with fresh garlic that is smoked over oak*

*Bratwurst is a German sausage containing ground pork, onions, garlic, celery and spices*

*Regensburger wurst is a smoked pork-filled German sausage*

✓ Suggested Pairing: Julia James Pinot Noir / 9.50 glass / 35.00 bottle

### Pretzel-Crusted Mahi Mahi with a Mustard Cream Sauce and a side of Rice Pilaf / 27.95

✓ Suggested Pairing: LaCrema Monterey Chardonnay / 10.00 glass / 35.00 bottle

## Dessert Special

A slice of our dark and decadent German Chocolate Cake / 9.00



9/22/23

*Start here* .....

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## *Starters & snacks*

### **Krogh's Famous Nachos**

**Regular 9.95 / Large 13.95**

Monterey Jack, American Cheese and jalapeños;  
served with sour cream

### **Krogh's Nachos Supreme**

**Regular 11.95 / Large 16.95**

Monterey Jack, American Cheese, salsa, diced onions,  
tomatoes, bell peppers, black beans and jalapeños;  
served with sour cream

### **Krogh's Nachos El Grande**

**Regular 12.95 / Large 17.95**

Monterey Jack, American Cheese, diced onions,  
tomatoes, bell peppers, Beef & Bean Chili and  
jalapeños; served with sour cream

### **ADDITIONS**

**Guacamole 3.00 / Sour Cream .50**

**Jalapeños or Raw Onions .50**

**Extra Nacho Cheese Regular 1.50 / Large 3.00**

### **Krogh's Wings**

**Half Dozen 9.95 / One Dozen 15.95**

served with Blue Cheese and celery sticks

**Choose One Sauce / Additional Sauce .50**

**BBQ - Smokin' Buffalo - Sriracha Honey Glaze -  
Sweet Thai Chili**

**Want your wings ATOMIC? 1.00 Extra**

### **Krogh's BBQ Dry Rub Wings**

**Half Dozen 10.95 / One Dozen 16.95**

served with Blue Cheese and celery sticks

### **Fried Chicken Tenders**

**11.95 / With House Fries 15.95**

**Choose One Sauce / Additional Sauce .50**

**Honey Mustard - BBQ - Smokin' Buffalo -  
Sriracha Honey Glaze - Sweet Thai Chili**

### **Mozzarella Sticks 9.95**

served with a side of our tomato-basil sauce

### **House Fries 5.95**

### **Sweet Potato Fries 7.95**

### **Sparta Fries 11.95**

topped with our house-made mushroom-onion gravy  
and melted Mozzarella Cheese

### **Beer-Battered Onion Rings 9.95**

### **Potato Skins with Sour Cream**

**Broccoli Cheddar or Bacon Cheese 13.95**

### **Tater Tot Kegs with Sour Cream 11.95**

five over-sized tater tots stuffed with bacon, melted  
Cheddar Cheese and chives

### **Soft Garlic-Parmesan Pretzel Sticks with a Welsh Rarebit Sauce 13.95**

Welsh Rarebit is a sharp Cheddar Cheese sauce made  
with our handcraft beer

## *Salads*

### **Harvester's Salad (GF) 13.95**

baby kale and arugula blended greens with toasted  
pumpkin seeds, red onion, sliced Granny Smith apples,  
dried cranberries and Goat Cheese tossed in our  
Mustard Champagne Vinaigrette

### **Caesar Salad 11.95**

Romaine lettuce, croutons and our Caesar Dressing  
with garlic and shaved Asiago Cheese

### **Chicken Cobb Salad (GF) 15.95**

grilled chicken, Romaine lettuce, Blue Cheese, crumbled  
bacon, hard-boiled egg, tomatoes and sliced avocado  
with your choice of dressing

### **Chicken Fiesta Salad 15.95**

grilled chicken, Romaine lettuce, grape tomatoes,  
pickled red onions, diced avocado and black beans  
topped with Cheddar Cheese, tortilla strips and our  
Cilantro-Lime Vinaigrette

### **House Salad**

**Regular 5.95 / Small 4.00**

Mesclun greens, carrots, cucumbers, red cabbage,  
tomatoes and croutons with your choice of dressing

### **SALAD DRESSINGS**

**Creamy Garlic & Herb (House)**

**Oil & Vinegar**

**1000 Island**

**Balsamic Vinaigrette**

**Cilantro-Lime Vinaigrette**

**Mustard Champagne Vinaigrette**

**Creamy Blue Cheese 1.00 extra**

**Crumbled Blue Cheese 2.00 extra**

### **SALAD UPGRADES**

**Grilled or Cajun Chicken 5.00**

**Chicken Tenders 5.00**

**Grilled Steak 9.00**

**Four (4) Grilled Shrimp 7.00**

**Four (4) Veggie Falafel Balls 5.00**

## *Soups*

### **House-Made Soup du Jour 5.95 bowl**

### **Tomato Beef 6.95 bowl**

ground beef in tomato soup with a hint of tarragon

### **French Onion 6.95 bowl**

with a large crouton and baked Muenster Cheese

### **Beef & Bean Chili (GF) 6.95 bowl**

our house-made, well-spiced chili is a house staple  
**Cheese 1.00 / Jalapeños or Raw Onions .50**

## *Sides*

**House-Made Slaw 4.00**

**Sautéed Mushrooms 4.00**

**Rice Pilaf 4.00**

**Mashed Potatoes 5.00**

**Broccoli Sautéed with Garlic 5.00**

**Plain Steamed Broccoli 5.00**

**Pasta with Tomato-Basil Sauce,  
Butter or Olive Oil 5.00**



## Hand-helds

-served with slaw-

### Chicken Caesar Wrap 13.95

our Caesar Salad with grilled chicken

### Veggie Falafel Wrap 13.95

our house-made falafel with lettuce, tomato, red onion and cucumber with Tzatziki Sauce

### California B.L.T. Sandwich 11.95

bacon, lettuce, tomato and mayo with the addition of avocado slices served on your choice of bread

### Cuban Sandwich 16.95

sliced pepper ham, mojo-marinated pork, Swiss Cheese, spicy mustard and bread & butter pickle chips pressed on a ciabatta

### Steak Sandwich 17.95

sliced 8 oz red wine marinated pub steak topped with sautéed onions and Swiss Cheese on a toasted ciabatta

### Corned Beef Reuben Panini 14.95

sliced corned beef, Swiss Cheese and sauerkraut on pressed rye with a side of 1000 Island

### Turkey Brie Panini 15.95

sliced turkey, baby kale, fig jam, Brie Cheese and red onion on pressed sourdough

## ..... Personal pizzas .....

### Cheese Pizza 11.95

tomato-basil sauce topped with Mozzarella Cheese

### Grilled Chicken Pizza 17.95

grilled chicken, roasted red peppers, red onion and Mozzarella Cheese over tomato-basil sauce topped with a balsamic glaze

### Fig Pizza 15.95

fig jam, Mozzarella Cheese, prosciutto, arugula and red onion over pizza dough topped with a balsamic glaze

### Mojo Pork Pizza 16.95

pulled pork, red onion, jalapenos, bacon crumbles and a Cheddar-Mozzarella blend over tomato-basil sauce topped with a barbeque sauce drizzle

## Grilled burgers & chicken sandwiches

-served on a brioche roll with house fries, greens, tomato and a pickle-

-gluten-free roll +2.50-

### Burger or Chicken Sandwich Regular 13.95 / With cheese 14.95

### Cajun (Hot!) 16.95

sautéed onions, peppers and American Cheese

### M&M 15.95

sautéed mushrooms and Muenster Cheese

### B&B 16.95

Brie Cheese and bacon slices with garlic aioli

### Welsh Rarebit 16.95

open-faced with our Welsh Rarebit Sauce, a sharp Cheddar Cheese sauce made with our handcraft beer

### Krogh's Garden Veggie Burger 15.95

our house-made vegan garden veggie burger contains kidney beans, quinoa, carrots, peas, garlic, scallions and rice flour; served with a side of sun-dried tomato and garlic aioli (veggie burger without roll is gluten-free)

## ENHANCEMENTS ^

Cheese 1.00 / Blue Cheese 2.00

American / Muenster / Swiss / Mozzarella / Monterey Jack / Cheddar

Bacon Strips 2.50 / Welsh Rarebit Sauce 4.50 / Sautéed Peppers or Onions 1.00

## < PIZZA TOPPINGS

Meat 2.00 each: Crumbled Bacon / Pepperoni

Vegetable 1.00 each: Peppers / Onions / Jalapeños / Mushrooms / Chopped Tomatoes

## Dinners

-served after 5 pm daily-

-dinner entrées served with soup or salad-

### Baby Back Ribs

Half rack 26.95 / Full rack 35.95

dry-rubbed pork ribs covered in our tangy, rich barbecue sauce; served with a side of slaw

### 14 oz NY Strip 36.95

Grilled or Blackened

cooked to order; served with sautéed broccoli and fries

### Penne Pasta with Shrimp 26.95

penne pasta in an Asiago roasted red pepper cream sauce with sautéed shrimp, red onion and arugula

### Chicken Pot Pie 24.95

tender white, diced chicken with mixed vegetables\* topped with a baked, flaky puff pastry

(\*Mixed vegetables consist of peas, carrots, corn, lima beans, green beans, potatoes, onions and celery. Sorry, but omissions to the list cannot be honored.)

### Chicken Parmigiana 25.95

breaded chicken breast topped with tomato-basil sauce and Mozzarella Cheese; served with pasta and tomato-basil sauce

### Sizzling Fajitas (Hot!)

Chicken or Beef 25.95

with sautéed onions, bell peppers and spices; served with a cold plate of shredded lettuce, onions, tomatoes, bell peppers, cheese, guacamole, salsa and sour cream; comes with flour tortillas on the side (request corn tortillas for a gluten-free option)

### Meatloaf Dinner 24.95

our classic, sliced house-made meatloaf topped with mushroom-onion gravy and a side of mashed potatoes

*We're a brew pub! Of course we have beer,  
but check out our extensive wine list, too!*



*A menu for ages 12 and under*

- drink and ice cream included for dine-in guests only -

*Kid selections*

**Mini Kid's Pizza 8.95**

a 5" round pizza topped with Mozzarella Cheese and tomato-basil sauce

**Kid's Fried Chicken Fingers 9.95**

boneless strips of chicken breast served with fries

**Choose one sauce / Additional sauce .50**

**Honey Mustard - BBQ - Smokin' Buffalo -  
Sriracha Honey Glaze - Sweet Thai Chili**

**Kid's Grilled Cheese Sandwich & Fries 6.95**

choice of cheese melted on your choice of bread

**With tomato 7.45 / With bacon 9.95 /**

**With tomato and bacon 10.45**

**Kid's Burger & Fries 9.95**

our house blended burger kid-sized and cooked to order

**With cheese 9.95 / With bacon 10.95 /**

**With cheese and bacon 11.95**

**Kid's Hot Dog & Fries 6.95**

**Kid's Nachos 9.95**

Monterey Jack and American Cheese melted over tortilla chips;  
served with sour cream

**Kid's Grilled Chicken 10.95**

boneless chicken breast served with your choice of fries, rice or pasta  
(pasta served with tomato-basil sauce, butter or olive oil)

**Kid's Pub Steak 15.95**

8 oz pub steak cooked to order and served with your choice of fries, rice or pasta  
(pasta served with tomato-basil sauce, butter or olive oil)

**Kid's Pasta 7.95**

served with tomato-basil sauce, butter or olive oil

*Kid sides*

**Broccoli 4.00**

**Sautéed with garlic - Steamed**

**Applesauce 2.00**

.....

*Kid drinks*

- drink included for dine-in guests only -

**Coke - Diet Coke**

**Sprite - Ginger Ale**

**Lemonade - Apple Juice**

**Cranberry Juice - Orange Juice**

**Pineapple Juice**

**Roy Rogers - Shirley Temple**

**Milk - Chocolate Milk**

**Unsweetened Iced Tea**

**Krogh's Root Beer 5.00 bottle**

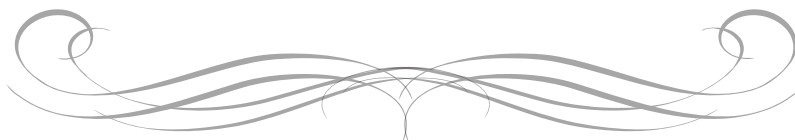
our private label root beer is non-alcoholic, caffeine-free,  
sweet, crisp and carbonated

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*Kid's dessert*

- one scoop of ice cream included for dine-in guests only -

**Chocolate - Vanilla - Rainbow Sherbet**





## *Mud pies*

**A mud pie is ice cream presented with a cookie crust and we're famous for ours! We proudly make them in-house!**  
- 8.50 per slice -

### **Chocolate Chip Mint Mud Pie**

chocolate chip mint ice cream on a chocolate graham cracker crust topped with chocolate fudge; served with whipped cream and a drizzle of chocolate syrup

### **Chocolate Chip Cookie Dough Mud Pie**

chocolate chip cookie dough ice cream on a chocolate graham cracker crust topped with chocolate fudge; served with whipped cream and a drizzle of chocolate syrup

### **Coffee Royale Mud Pie**

coffee royale ice cream on a chocolate graham cracker crust topped with chocolate fudge; served with whipped cream and a drizzle of chocolate syrup

### **Turtle Mud Pie**

butter pecan ice cream on a golden graham cracker crust topped with chocolate fudge; served with whipped cream and a drizzle of caramel

## *Desserts*

- 9.00 each -

### **Apple Crisp**

warm apples, brown sugar, cinnamon and nutmeg with vanilla ice cream; topped with whipped cream

### **Carrot Cake**

a moist spice cake with grated carrots, chopped walnuts and raisins; topped with cream cheese icing and dusted with chopped walnuts

### **Hot Fudge Brownie Sundae**

a decadent fudge brownie with hot fudge over top and your choice of vanilla or chocolate ice cream; served with whipped cream and a drizzle of chocolate syrup

### **Peanut Butter Pie**

smooth peanut butter silk on a French chocolate silk cookie crust topped with chocolate ganache

## *Hot toddies* .....

9.50 each -

**Bailey's Coffee** . . . Bailey's / Whipped Cream / Green Creme de Menthe

**Chocolate Almond Coffee** . . . Amaretto / Creme de Cacao / Whipped Cream / Chocolate Chip Garnish

**Chocolate Orange Coffee** . . . Cointreau / Dark Creme de Cacao / Whipped Cream / Orange Peel

**Hazelnut Coffee** . . . Frangelico / Whipped Cream

**Irish Coffee** . . . Jameson / Brown Sugar / Whipped Cream / Green Creme de Menthe Drizzle

**Kentucky Koffee** . . . Buffalo Trace Bourbon Cream / Whipped Cream

**Keoke Coffee** . . . Brandy / Kahlua / Dark Creme de Cacao / Whipped Cream / Chocolate Chip Garnish

**Mexican Coffee** . . . Kahlua / Whipped Cream / Grenadine Drizzle

**Pumpkin Coffee** . . . Pumking Whisky / Whipped Cream

## *Dessert cocktails* .....

11.00 each -

**Café Reposado Martini** . . . Tequila Ocho Reposado / Cantera Negra Café / Van Gogh Espresso Vodka

**Chocolate Martini** . . . Vanilla Vodka / Meletti Chocolate Liqueur / Buffalo Trace Bourbon Cream / Whipped Cream / Chocolate Chip Garnish

**Espresso Martini** . . . Van Gogh Vodka / Bailey's / Kahlua / Whipped Cream / Coffee Bean Garnish

**Thin Mint (served on the rocks)** . . . Rumple Minz / White Creme de Cacao / Green Creme de Menthe / Cream

## *Cold-brewed coffee* .....

5.25 10 oz -

### **4Jacks Nitro Cold Brew® (non-alcoholic beverage)**

cold-brewed Arabica coffee infused with nitrogen to provide sweetness without the sugar and smoothness without the cream; served at 35-degrees with 3x the caffeine of regular coffee







*Fall cocktails .....*

**Apple Harvest Sangria 10.00**

Pinot Grigio / Blackberry Brandy / Red Apple Schnapps / Cranberry Juice / Orange Juice / Apple Cider

**Blackberry Smash 11.00**

High West Bourbon / Blackberry Syrup / Lemon Juice / Simple Syrup / Lemon Peel Garnish

**Chipotle Maple Old Fashioned 11.00**

Muddled Orange and Luxardo Cherry / Buffalo Trace Bourbon / Chipotle-Infused Maple Syrup / Orange Peel Garnish

**Fall Whiskey Sour 10.00**

Michter's Sour Mash Whiskey / Sour Mix / Pinor Noir Float / Luxardo Cherry Garnish

**Fernet Sour 10.00**

Fernet Branca / Green Chartreuse / Lime Juice / Simple Syrup / Candied Lime Garnish

**Ginger Me This 11.00**

High West Bourbon / Montenegro Amaro / Ginger-Honey Syrup / Ginger Beer

**Gingerly Running Up A Hill To A Pear Tree 12.00**

Barr Hill Gin / Pear Juice / Ginger-Honey Syrup / Lemon Juice / Champagne / Lemon Peel Garnish

**Havana 12.00**

Zacapa 23 Rum / Tattersall Orange Crema / Lime Juice / Simple Syrup / Orange Juice / Aromatic Bitters / Sugar Rim / Orange Peel Garnish

**Pumpkin Chata 10.00**

Crop Pumpkin Vodka / Rum Chata / Whipped Cream / Cinnamon Sugar Garnish

**Spiced Apple Margarita 12.00**

Tequila Ocho Barrel-Aged Reposado / Montenegro Amaro / Apple Cider / Lime Juice / Agave / Cinnamon Stick Garnish

**Your Basic Pumpkin White Russian 10.00**

Crop Pumpkin Vodka / Mr. Black Cold Brew Liqueur / Cream / Whipped Cream / Cinnamon Sugar Garnish

*Craft cocktails .....*

**Aperol Spritz 10.00**

Aperol / Champagne / Club Soda

**Bijou 12.00**

Barr Hill Gin / Sweet Vermouth / Green Chartreuse / Orange Bitters / Orange Peel Garnish

**Cadillac Margarita 11.00**

Tequila Ocho Plata / Cointreau / Lime Juice / Salt Rim / Lime Garnish / Float of Grand Marnier

**Going Out West 12.00**

Michter's Rye / Mezcal Siete Misterios Doba-Yej / Nonino Amaro / Simple Syrup / Aromatic Bitters / Big Rock Ice / Orange Peel Garnish

**Indefinite Old Fashioned 11.00**

Sazerac Rye / Tattersall Orange Crema / Luxardo Cherry Liqueur / Aromatic Bitters / Big Rock Ice

**Jalapeno Margarita 11.00**

Tanteo Jalapeno Tequila / Triple Sec / Lime Juice / Jalapeno Salt Rim / Jalapeno Garnish

**Oaxacan Negroni 11.00**

Casamigos Mezcal / Campari / Sweet Vermouth / Orange Bitters / Orange Peel Garnish

**Paloma 10.00**

Tequila Ocho Plata / Grapefruit Juice / Lime Juice / Montenegro Amaro / Club Soda

**Paper Plane 12.00**

Maker's Mark Bourbon / Amaro Nonino / Aperol / Lemon Juice / Lemon Peel Garnish

**Spicy Krogh Bloody Mary 12.00**

Hanson Habañero Vodka / Krogh's Famous Bloody Mary Recipe / Lemon and Celery Garnish

*Mules .....*

**Moscow Mule 10.00**

Wheatley Vodka / Lime Juice / Ginger Beer / Lime Garnish

**Caribbean Mule 10.00**

Rum Haven / Pineapple Juice / Lime Juice / Ginger Beer / Lime Garnish

**Fig Mule 10.00**

Figenza Vodka / Lime Juice / Ginger Beer / Lime Garnish

**Pear Mule 10.00**

Wheatlyt Vodka / Pear Juice / Lime Juice / Ginger Beer

**Sweet Tea Mule 10.00**

Firefly Sweet Tea Vodka / Lemonade / Ginger Beer / Lemon Garnish

*and Mocktails .....*

**Blackberry Lemonade 5.00**

Lemonade / Blackberry Syrup / Lemon Juice

**Lavender Lemonade 5.00**

Lemonade / Lavender Syrup / Club Soda

**Sparkling Pear Lemonade 5.00**

Lemonade / Pear Juice / Club Soda

**Virgin Bloody Mary 7.00**

Krogh's Famous Bloody Mary Recipe / Lemon and Celery Garnish



**Always drink responsibly**  
**Must be 21 or older with ID**

..... *Wine list*



## *House wines* .....

**Copper Ridge Vineyards • California • 8.00 glass**

**Pinot Grigio-** dry, crisp and vibrant; aromas of white fruit

**Chardonnay-** smooth and creamy; aromas of apple and peach

**Merlot-** raspberry-blackberry bouquet; hint of vanilla on the finish

**Cabernet-** blackberry, plum and cherry flavors; hint of spice

## *Our featured wine* .....

**LaCrema Monterey Chardonnay • California**

**10.00 glass / 35.00 bottle**

a drinkable wine with aromas of pineapple, Asian pear, tangerine, and papaya; the palate presents white peach, Anjou pear, lime and honeydew melon flavors complemented by a touch of barrel spice and minerality; balanced acidity lingers on a long finish

## *White wines* .....

**Fleur de Prairie Rosé • France**

**10.00 glass / 38.00 bottle**

a pale salmon rosé with delicate flavors of strawberry and lemon; subtle notes of tropical fruit with a smooth, bright finish

**Kendall Jackson Chardonnay • California**

**12.00 glass / 42.00 bottle**

a medium-body of wine with flavors of ripe peach, pineapple, mango and papaya with citrus notes; hints of a toasted oak finish

**The Calling Chardonnay 2021 • California**

**11.00 glass / 40.00 bottle**

clean and fresh on the nose with notes of lemon and pear; crisp acidity on the palate is balanced with fruit notes of pear, apple and citrus; an elegant, floral finish

**Barone Fini Valdadige Pinot Grigio • Italy**

**10.00 glass / 38.00 bottle**

aromas of subtle floral notes and lemon; ripe, juicy flavors of honeydew melons and ripe apples with a very crisp finish

**Proverb Sauvignon Blanc • California**

**9.00 glass / 30.00 bottle**

lively grapefruit and apricot notes with hints of pineapple and lime; this 2019 vintage delivers a bright, balanced and fragrant wine

## *Red wines* .....

**Michael David Petite Petit Sirah • California**

**36.00 bottle**

a red blend packed with dark fruit, raspberry and fig; rich flavors of black cherry, cola and light oak on the palate; full-bodied

**Silk & Spice Red Blend • Portugal**

**9.00 glass / 30.00 bottle**

intense, deep ruby color; sweet notes of vanilla and hints of mocha; excellent balance of tannins and acidity with a smooth finish

**Alamos Malbec • Argentina**

**9.00 glass / 30.00 bottle**

a soft malbec with plum, cherry and blackberry flavors; dark fruit flavors blend with hints of brown spice and vanilla for a supple finish

**Columbia Crest Grand Estates Cabernet Sauvignon •**

**Washington • 9.00 glass / 30.00 bottle**

medium-bodied, bold and complex with aromas of dark cherry; plum on the nose with chocolate and vanilla on the palate; a supple finish with silky tannins and slight spice

**Josh Cellars Craftsman Cabernet Sauvignon • California**

**11.00 glass / 40.00 bottle**

dark fruits, cinnamon, clove and subtle oak aromas; delicate vanilla flavors and toasty oak finish with round, soft tannins

**Julia James Pinot Noir • California**

**9.50 glass / 35.00 bottle**

ripe red raspberry and cherry fruit with earth and spice notes; a medium-bodied red with a silky texture and a smooth finish

**Wente Angel's Ink Pinot Noir 2020 • California**

**12.00 glass / 42.00 bottle**

a fruit-forward pinot noir from California with oak presence; notes of dark and red berries and a vanilla-backed juiciness

## *Riesling wine* .....

**Warwick Valley Riesling • New York**

**9.00 glass / 30.00 bottle**

a semi-sweet German-style Riesling with a nose of apricot, green apple and lemon; forward fruit with crispness and purity

## *Sparkling wine* .....

**La Luca Prosecco - 10.00 bottle (187ml split)**

*Krogh's flagship beers.....*

**Always drink responsibly  
Must be 21 or older with ID**



## *Our handcrafted flagships*



**Three Sisters Golden Wheat**

16 oz 6.00 / 10 oz 4.50  
64 oz new growler 23.00  
64 oz growler refill 19.00  
32 oz growler refill 11.00

### **Three Sisters Golden Wheat-**

An American-style filtered golden wheat ale, smooth and refreshing; served on its own or with a slice of fresh lime, orange or lemon.

**Specs** 4.0 AbV / 15 IBU / O.G. 11 Plato  
**Malts** 2 row pale, wheat, Pilsner, Vienna  
**Hops** Saaz, Cascade  
**Yeast** American Ale



**Krogh Hop IPA**

16 oz 7.00 / 10 oz 5.50  
64 oz new growler 26.00  
64 oz growler refill 22.00  
32 oz growler refill 13.00

### **Krogh Hop IPA-**

A sessionable IPA with a prominent, citrus hop aroma achieved by late hop additions and dry hopping; the malt backbone supports the hop character of this IPA.

**Specs** 5.4 AbV / 40 IBU / O.G. 14 Plato  
**Malts** 2 row pale, Munich, Victory  
**Hops** CTZ, Cascade, Summit, Amarillo  
**Yeast** American Ale



**Krogh's Gold**

16 oz 6.00 / 10 oz 4.50  
64 oz new growler 23.00  
64 oz growler refill 19.00  
32 oz growler refill 11.00

### **Krogh's Gold-**

Krogh's Gold is brewed to emphasize the fine balance between malt and hops; the hops combine to yield an earthy, citrusy taste to this crisp, satisfying beer.

**Specs** 4.6 AbV / 18 IBU / O.G. 12.5 Plato  
**Malts** 2 row pale, Crystal, wheat, Munich  
**Hops** Williamette, Cascade  
**Yeast** American Ale



**Alpine Glow Red Ale**

16 oz 6.00 / 10 oz 4.50  
64 oz new growler 23.00  
64 oz growler refill 19.00  
32 oz growler refill 11.00

### **Alpine Glow Red Ale-**

Our Red Ale has a noticeable initial malt sweetness and a dry finish achieved with Crystal and Caramel malts balanced by Fuggle hops; a very balanced beer.

**Specs** 4.5 AbV / 12 IBU / O.G. 12.5 Plato  
**Malts** 2 row pale, Crystal, Carapils  
**Hops** Fuggle  
**Yeast** American Ale



**Old Krogh Oatmeal Stout**

16 oz 6.50 / 10 oz 5.00  
64 oz new growler 24.50  
64 oz growler refill 20.50  
32 oz growler refill 12.00

### **Old Krogh Oatmeal Stout-**

A rich, dark mahogany stout, mildly sweet with a creamy head; smoothness is derived from a generous dose of oatmeal; dry-roasted flavor with chocolate overtones.

**Specs** 4.5 AbV / 21 IBU / O.G. 14 Plato  
**Malts** 2 row pale, Chocolate, Crystal, Black, Roasted Barley, Flaked Oats  
**Hops** Columbus, Cascade  
**Yeast** American Ale

*Lagers*

*Flight*

*Growlers*

We offer rotating lagers  
so be sure to  
check what's on tap!

Choose a 4-sample flight  
of flagship, seasonal,  
specialty or guest draft!

64 oz growlers are available  
for purchase or refills  
and we can refill 32 oz ones!



**Always drink responsibly**  
**Must be 21 or older with ID**

..... *Seasonals & more*



## *Krogh's seasonal beers.....*

### **Oktoberfest**

**16 oz 8.50 / 10 oz 7.00**

**64 oz growler 31.00 / 64 oz refill 27.00 / 32 oz refill 17.00**

Krogh's Oktoberfest is brewed in the style of German Marzenbier. Marzenbier is full-bodied, rich, toasty, and dark copper in color with a medium to high alcohol content. Our Oktoberfest has a malty flavor, a well-balanced hop bitterness and a clean, dry finish. It is topped with an off-white, foamy head. / 5.9 AbV

### **Beaulah's Pumpkin Ale**

**16 oz 8.50 / 10 oz 7.00**

**64 oz growler 31.00 / 64 oz refill 27.00 / 32 oz refill 18.00**

Our pumpkin ale is made from pumpkins with hints of ginger, nutmeg and cinnamon; it's made to taste like pumpkin pie in a glass! / 6.5 AbV

### **Steve Lawton Kölsch: Our Giving Tap beer benefiting The Weekend Bag Program, Inc. ([www.weekendbagprogram.com](http://www.weekendbagprogram.com))**

**16 oz 9.00 / 10 oz 7.00**

**64 oz growler 30.50 / 64 oz refill 26.50 / 32 oz refill 17.00**

Brewed in honor of our friend and former brewer, Steve Lawton. Brewed as close to German standards as possible, with an image of the Cathedral in Cologne Germany posted in our brewery, as tradition would dictate. / 5.3 AbV

### **Hop Pop IPA III**

**16 oz 8.50 / 10 oz 7.00**

**64 oz growler 30.50 / 64 oz refill 26.50 / 32 oz refill 17.00**

Our seasonal IPA hopped with copious amounts of El Dorado, Azacca, and Summit hops. / 5.7 AbV

## *Guest beer.....*

### **Blonde by Glutenberg Craft Brewery, Canada (gluten-free)**

**16 oz can 8.00**

floral hops, white pepper and lemon zest aromas give it a charming nose; the mouth bursts with citrus and spicy flavors / 4.5 AbV

## *Sour beers.....*

### **Blood Orange Sour**

**10 oz 6.00**

Our fruited blood orange sour is straw-colored and delivers mouth-puckering flavor with a touch of sweetness. / 4.5 AbV

### **Persian Lime Gose by Two Roads**

**16 oz can 10.00**

kettle soured ale with a dominant fresh lime flavor and a backdrop of salt and sweetness / 4.8 AbV

## *Krogh's specialty beers.....*

### **Cinnamon Bun Stout**

**12 oz 8.00**

Our Old Krogh Oatmeal Stout with cinnamon bun flavor. / 4.5 AbV

### **Grapefruit Wit**

**16 oz 8.50 / 10 oz 7.00**

Our Blum's Belgian Wit with grapefruit flavor added. / 5.0 AbV

### **Tangerine IPA**

**12 oz 7.50**

Our Krogh Hop IPA with tangerine flavor added. / 5.4 AbV

### **Guava Wheat**

**16 oz 8.00 / 10 oz 6.50**

Our Three Sisters Golden Wheat with a touch of guava flavor added. / 4.0 AbV

## *Hard ciders.....*

### **Downeast Blue Slushie or Downeast Red Slushie**

**12 oz can 8.00 / 4 pack to-go 18.00**

These slushies taste like the ones you enjoyed during your childhood / 5.0 AbV

### **Downeast Watermelon**

**12 oz can 8.00 / 4 pack to-go 18.00**

bright, sweet, mild and balanced watermelon flavor / 5.0 AbV

### **Downeast Original Blend Cider / 12 oz draft 8.00**

unfiltered cider made from Maine apples; refreshing and crisp / 5.1 AbV

### **Doc's Draft Hard Pear Cider / 12 oz draft 8.00**

sweet pear taste followed by a crisp, dry finish / 5.5 AbV

### **Downeast Cider Donut**

**12 oz can 9.00 / 4 pack to-go 25.00**

cinnamon, brown sugar, and vanilla with a fresh pressed cider backbone; come for the apples but stay for the donut / 5.2 AbV

### **Downeast Pumpkin Blend**

**12 oz can 9.00 / 4 pack to-go 25.00**

apples pressed with pumpkins and aged with chai tea spices; its balance makes it perfect for the pumpkin fan and cider drinker alike. / 5.1 AbV

*Domestics & more .....*

**Always drink responsibly  
Must be 21 or older with ID**



*Domestic beers .....*

**Budweiser**

**12 oz bottle 5.00 / 6 pack to-go 14.00**

the "King of Beers;" a medium-bodied, flavorful, crisp American-style lager / 5.0 AbV

**Coors Banquet**

**12 oz bottle 5.00 / 6 pack to-go 14.00**

brewed in the Rockies for a crisp, clean and drinkable taste / 5.0 AbV

**Coors Light**

**16 oz draft 5.00 / 64 oz pitcher 17.00**

the "Silver Bullet" beer in a light version / 4.2 AbV

**Miller Lite**

**12 oz bottle 5.00 / 6 pack to-go 14.00**

an American-style light lager that won four gold awards in the World Beer Cup / 4.2 AbV

**Michelob Ultra**

**16 oz draft 5.00 / 64 oz pitcher 17.00**

the "King of Beers" in a light version / 4.2 AbV

*Non-alcoholic beer .....*

**Upside Dawn Golden Ale by Athletic Brewing**

**12 oz can 6.00**

a refreshing, clean, balanced and light-bodied ale; subtle aromas with floral and earthy notes / 15 IBU

*By the can .....*

**High Noon Vodka + Soda (GF)**

real vodka and real juice with no added sugar and 100 calories per can

**12 oz can 7.50 available flavors**

black cherry / grapefruit / mango / peach / pineapple

**4 pack to-go 20.00 available flavors**

black cherry / grapefruit / mango / peach / pineapple

