

MIDDLE AGES BREWING COMPANY

STARTERS

- White Cheddar Mac & Cheese** \$12
Cavatappi pasta and creamy white cheddar cheese sauce topped with breadcrumbs
Add chicken +\$4
Add pulled pork +\$5
- Pretzels & Ale Cheese** \$11.49
Three soft Bavarian pretzels served with cheddar beer cheese.
- † **Loaded Nachos** \$16
Tortilla chips, melted cheese, pico de gallo, black beans, guacamole, sour cream and sliced jalapeños.
Add chicken +\$4
Add pulled pork +\$5
- Spinach & Artichoke Dip** \$13.5
Spinach and artichoke dip topped with parmesan cheese and served with tortilla chips.
- Cheese Quesadilla** \$14.50
Large quesadilla filled with cheese, pico de gallo and jalapeño. Served with salsa and sour cream.
Add chicken +\$4
Add pulled pork +\$5
Add side of guacamole +\$3

LIGHTER FARE (AVAILABLE DAILY UNTIL 11AM)

- Avocado Toast** \$12
Avocado spread on white or wheat toast, topped with hardboiled egg and pico de gallo.
Add bacon +\$4
- Fruit & Berry Parfait** \$12.5
Berries and fruit with layers of vanilla yogurt, topped with granola.
- Breakfast Croissant** \$10
Egg and cheese on a toasted croissant.
Add sausage or bacon +\$4
- Fresh Berries & Waffles** \$16.50
Belgian waffles, fresh berries, whipped cream.

GREENS

All salads are served with garlic toast and your choice of dressing.

- Farmhouse Salad** \$14.25
Heritage mixed lettuce, cherry tomatoes, cucumbers, pickled onions.
Add chicken +\$4
Add bacon +\$4
Add pulled pork +\$5
- Caesar Salad** \$12.69
Romaine lettuce with parmesan cheese, Caesar dressing and croutons.
Add chicken +\$4.

HANDHELDS

All sandwiches are served with french fries.

- Crispy Chicken Sandwich** \$17.49
Breaded chicken breast, American cheese, lettuce, tomato, onion on a brioche roll.
Make it Italian Style: Marinara sauce and provolone cheese.
Make it Buffalo Style: Medium Buffalo sauce and bleu cheese.
- Cheeseburger** \$16
½ pound beef patty, American cheese, lettuce, tomato, onion served on a brioche roll.
Add bacon +\$4
- Chicken Ranch Wrap** \$17.49
Grilled chicken, avocado, lettuce, red onion, ranch dressing in a flour tortilla.
- Smoked Turkey BLT** \$18
Sliced turkey breast, thick cut bacon, lettuce, tomato, mayo, on served on toasted Italian bread.
Add spread avocado +\$3
- † **NYS Pastrami Reuben** \$18.50
New York Pastrami, Swiss, sauerkraut, Thousand Island dressing, served on dark rye bread.
- Highest Point Pulled Pork** \$17.50
Pulled BBQ pork topped with coleslaw.

OVEN-BAKED PIZZA

- Cheese** \$12.89
Tomato sauce, mozzarella cheese and oregano.
- Pepperoni** \$14
Tomato sauce, mozzarella cheese and pepperoni.
- Buffalo Chicken** \$15
Seasoned chicken, Buffalo sauce, mozzarella cheese and blue cheese dressing.
- Veggie** \$14
Tomato sauce, mozzarella cheese, green peppers, onions and mushrooms.

IN A RUSH? *Ask for any of our menu items to go.*

Proud to partner with Syracuse's local brewery.

Did you know, in Medieval times the water was not clean enough to drink? Therefore, everyone drank wine and pale ale – we're all for it!

† House specialty

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Some items may contain nuts.*

COCKTAILS

Runway Rita

Camarena Silver tequila, Grand Marnier, citrus sour, fresh lime juice, black salt rim, lime garnish

Espresso Takeoff Tini

Tito's Handmade Vodka, Kahlua, espresso, coffee bean garnish

Standby Smash

Maker's Mark Bourbon, blackberry smash, muddled blackberries, fresh lime juice, simple syrup, blackberry, lemon wheel garnish

Layover Lemonade

Absolut Citron, lemon sour, triple sec, STARRY®, lemon wedge garnish

World-Traveler Whiskey Sour

Larceny Bourbon, fresh lemon juice, Angostura bitters, filthy black cherry garnish

Flyin' in Fashion

Woodford Reserve Bourbon, Angostura bitters, filthy black cherry, orange peel garnish

First Class Bloody Mary

Tito's Handmade Vodka, Zing Zang Bloody Mary Mix, fresh lime and olive juices, dill pickle, celery, olive garnish

Pack of Mules

Make your own mule, choice of: Absolut Vodka, Bulleit Bourbon or Camarena Silver Tequila. Fresh lime juice, ginger beer, lime wedge, ginger cube garnish

Mimosa for Miles

Mionetto Avantgarde, fresh orange juice

Rumway Punch

Captain Morgan Spiced Rum, Campari, grenadine, fresh lime and pineapple juices, lime wedge garnish

Aerial Spritz

Aperol, Mionetto Avantgarde Prosecco, club soda, orange wheel

BEER

DRAFT BEER

Bud Light

Blue Moon Belgian White

Michelob Ultra

Middle Ages Duke Winship

Middle Ages Syracuse Pale Ale

Middle Ages Shallow Wit

Middle Ages Impaled Ale

CAPS & CANS

Corona Extra

Corona Premier

Sam Adams Boston Lager

Angry Orchard Cider

Heineken

Sierra Nevada "Hazy Little Thing" IPA

Stella Artois

White Claw

Truly

Budweiser

Miller Lite

Coors Light

Heineken 0.0 (*non alcoholic*)

Voodoo Ranger Juicy Haze IPA

Ommegang Three Philosophers

Middle Ages Salt City IPA

WINE

SPARKLING & ROSÉ

Mionetto Avantgarde Prosecco

La Jolie Fleur Rosé

WHITE WINE

Proverb Chardonnay

Chalk Hill Chardonnay

Ecco Domani Pinot Grigio

Seaglass Sauvignon Blanc

Kim Crawford Sauvignon Blanc

August Kessler Riesling

Mirassou Moscato

RED WINE

Proverb Cabernet Sauvignon

Rickshaw Cabernet Sauvignon

Sebastiani Cabernet Sauvignon

The Seeker Pinot Noir