

# TRUE WEST BREWING COMPANY

- dinner menu -

## SHARE

hand-cut chips	7
seasonal vegetable and potato	
warm pretzel	6.5
plain, garlic honey or cinnamon sugar	
chicken wings	9
buffalo, dry rub, honey glaze, barbecue spicy mango or tangy korean kedud	
spent grain fried pickles	7
served with ranch	
spinach dip + toast points	10
add maine lobster 4	
stuffed onion rings	10
cream cheese, cheddar, jalapeno + bacon	
crispy brussels sprouts	8
pork belly, garlic honey + pickled jalapeno	
true west nachos	12
beef or veggie	
add pulled pork 2 * add maine lobster 6	
maine lobster gnocchi	12
house-made potato gnocchi + maine lobster	

## SALADS

chopped caesar	12
herb butter crouton, soft boiled egg grana padano + white anchovy	
roasted corn + tomato	10
feta + pickle vinaigrette	
greek	12
romaine, feta, cucumber, olives	
taco bowl	13
beef, cheddar, salsa, guacamole + sour cream	
maine lobster	16
bib lettuce, dill + lemon	
garden farm	9
seasonal greens + fresh vegetables	
add protein to any salad	
grilled chicken 2 * pork belly 3 * lobster maine 9 steak 4 * avocado 2 * bacon 2	

## BURGERS + SANDWICHES

-served on brioche bun-

hamburger	13
lettuce + tomato	
add cheese 1 * add egg 1 * add avocado 2 add pork belly 3 * add bacon 2	
caesar burger	15
butter herbed bun, grana padana caesar dressing	
bbq burger	16
pork belly, jalapeno stuffed onion cheddar, bbq sauce	
veggie burger	15
black rice, quinoa, peppers + fresh herbs	
greek burger	16
ground lamb, feta, cucumber salsa pickled onions	
classic maine lobster roll	18
bib lettuce, dill + lemon	
served with french fries and pickles sub side garden salad add 2 sub side caesar add 3	

## LARGE PLATES

hanger steak	24
roasted fingerling potatoes + tri color carrots	
true west barbecue	20
½ grilled bbq chicken, pulled pork, corn bread red bliss potato salad + corn on the cob	
catch of the week	MP
fresh fish, preparation changes weekly	
maine lobster gnocchi	23
house made gnocchi + maine lobster cream sauce	
fish + chips	MP
beer battered haddock, slaw + tartar	
grown-up mac-n-cheese	17
add pork belly 3 * add lobster 4	
roasted vegetable ragout	18
fresh seasonal vegetables + local mushrooms	

## GRILLED FLATBREADS

simple cheese	12
red sauce + mozzarella * add pepperoni 2	
caprese	14
mozzarella, cherry tomato, basil + balsamic reduction	
white	14
confit garlic ricotta, mozzarella, cheddar add maine lobster 8	
feta + olive	15
garlic feta, pickled cucumbers, olives red onions	
salsa fresco	15
beef, cheddar, salsa, guacamole + sour cream	
bbq chicken	15
chicken, caramelized onions, bacon + bbq sauce	
maine lobster	18
lobster, roasted corn, maine lobster cream cheddar + micro greens	
roasted peach	17
roasted peaches, mascarpone crème pork belly + balsamic reduction	

## taco flight 15

choice of 3 tacos  
-served on flour tortillas-

### traditional beef

greens, guacamole, pico de gallo + sour cream

### pulled pork

house-made slaw + crispy shallots

### fish

blackened white fish, chipotle crème house-made slaw

### roasted vegetable

veggie succotash crispy shallots + gremolata

### pork belly

tomato jam, bbq sauce, scallions

chilled maine lobster add 2 each

roasted corn + tomato salsa

Before placing your order, please inform your server if a person in your party has a food allergy. Be advised that our restaurant uses fish, soy, dairy, gluten, nuts, peanuts, wheat, eggs and other allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Beer from the  
SUN



HEAD BREWER  
SCOTT HOUGHTON

Craft beer - the intersection of brewers, artists, and culinarians producing a brewing experience fraught with antagonists, protagonists, tears and celebration...or, for the layman, life.

Solar-powered beer, propelled to your taste buds by our solar array that produces 160,000 kwh per year to power our Villageworks home and the essentials in the True West Brewery.

Community supported and made from scratch by brewers, chefs, farmers, artists, educators, laborers, woodworkers, blacksmiths, potters, tradespeople, doctors, fishermen and you.

All we want for you is to see yourself in every pint.

Cheers,  
Tee Dubs...

Locally sourced - we proudly serve fresh ingredients direct from local purveyors

Blood Farms Groton, MA	Applefield Farms Stow, MA	Springdell Farms Littleton, MA	Dancing Plover Farms Concord, MA	Four Star Farms Inc. Northfield, MA	Annie's Gluten Free Shirley, MA	Jessica's Brick Oven Woburn, MA
---------------------------	------------------------------	-----------------------------------	-------------------------------------	--	------------------------------------	------------------------------------

for more information visit our website [www.brewtruest.com](http://www.brewtruest.com)  
or follow us on facebook or instagram @brewtruest