



DINNER MENU

BREAK THE CHAINS. EAT GLOBALLY, DRINK LOCALLY.

SOUTHPORT

2600 Post Rd.
(203) 256 - BEER

BRANFORD

850 W. Main St.
(203) 481 - BREW

HAMDEN

1950 Dixwell Ave.
(203) 288 - HOPS

STAMFORD

131 Summer St.
(203) 327 - BEER

MILFORD

33 New Haven Ave.
(203) 874 - BEER

Become an SBC VIP at www.sbcrestaurants.com

APPETIZERS

NEW ENGLAND CLAM CHOWDER - 4.99

BRUSCHETTA POMODORO
Grilled garlic bread topped with a salad of plum tomatoes, onions, garlic and basil - 6.99

SBC CALAMARI

Our famous calamari prepared three ways.
CRISPY served with marinara and rémoulade.
Z-BAR fried with hot peppers, garlic and artichoke hearts, served with spicy marinara.
STICKY tossed with a sweet chile sriracha glaze, served "to go" style, topped with sesame seeds and green onion - 8.99

CHICKEN QUESADILLA

Chicken, cheddar and jack cheeses, tomatoes, and red onion served with roasted jalapeño, sour cream and salsa - 7.99

VIDALIA BRICK

A block of sweet onions, fried and served with rémoulade dipping sauce - 5.99

SZECHWAN DUMPLINGS

Vegetable dumplings steamed griddled. Served with a ginger soy dipping sauce and Asian slaw - 7.49

CHICKEN TENDERS

Served with honey mustard - 7.49

TRY THEM BUFFALO STYLE WITH RANCH DRESSING - 7.99

NACHO LIBRE

Crisp tortilla chips covered with melted cheddar and monterey jack cheeses, green onions, chili, sour cream and salsa - 8.99

Suggested beer pairing: Lite Lager

CRISPY CHICKEN BITES

Prepared two ways. Asian style tossed with a sweet Thai glaze or Buffalo style served with blue cheese - 6.99

@@ FAGIOLO MISTO

Mixed beans sautéed with olive oil, roasted garlic and sweet sausage tossed with baby spinach - 6.99

Suggested beer pairing: Headrush Brown Ale

@@ THAI SATAY

Skewered shrimp, chicken and beef, fire grilled with a spicy peanut satay sauce and served with a soy dipping sauce - 11.99

SBC WINGS

Served your choice of two ways. Singapore style with a honey teriyaki glaze or Buffalo style served with blue cheese dressing. 20 - 13.49 12 - 8.49

Suggested beer pairing: SBC Pilsner

IRON BEEF TIPS

Tender beef tips cast iron pan seared and served with a mustard Marsala aioli - 8.99

Suggested beer pairing: SBC Red Ale

SPINACH DIP

A creamy blend of spinach, artichoke hearts and a hint of gruyère cheese. Served with toasted pita chips - 8.49

PORK SLIDERS

BBQ pulled pork on mini buns with cheddar and frizzled onions - 7.49

SALADS

DOWNTOWN SALAD

Baby field greens tossed with pears, peppers, cucumbers, candied walnuts and a honey white balsamic vinaigrette.

Large - 8.99 Small - 5.99

@@ CRISPY GREEN SALAD

Chopped crispy greens, tomatoes and cucumbers.

Large - 6.99 Small - 3.99

CAESAR SALAD

Romaine hearts with garlic croutons and our own creamy Caesar dressing.

Large - 7.99 Small - 4.99

ADD FIVE GRILLED SHRIMP - 5.99

ADD GRILLED CHICKEN - 3.99

MIXED COBB SALAD

Chicken, bacon, tomatoes, onions, gorgonzola cheese, avocado and egg tossed with crispy greens and a fresh herb vinaigrette - 14.99

ASIAN SALAD

Sushi grade tuna, pan seared rare, served over baby field greens tossed with cucumbers, roasted corn and peppers, dew drop tomato and a spicy peanut sesame vinaigrette - 14.99

PAN SEARED SALMON SALAD

Atlantic salmon served over baby field greens with cucumbers, tomato, red onion and crumbled gorgonzola cheese tossed with a fresh herb vinaigrette - 14.99

@@ WARM GOAT CHEESE SALAD

Focaccia crusted goat cheese over baby field greens tossed with cucumbers, fennel and candied walnuts, tossed with our famous honey white balsamic vinaigrette. Served with flat bread - 11.99

CHOP CHOP SALAD

Crispy greens chopped with, cucumber, red onion, gorgonzola roasted corn and peppers, tossed with honey white balsamic vinaigrette topped with julienne turkey and provolone - 11.99

CRISPY CHICKEN SALAD

Crispy greens, cucumbers, mandarin oranges, grape tomatoes, gorgonzola and croutons tossed with honey white balsamic vinaigrette topped with crispy chicken bites - 12.99

@@ SALAD & HALF PIZZA

Choose a half of any of our brick oven pizzas and a small Caesar or crispy green salad to go with it - 11.99

DRESSINGS

- House (Fresh Herb Vinaigrette with Gorgonzola)
- Honey White Balsamic Vinaigrette
- Blue Cheese
- Ranch
- Fresh Herb Vinaigrette
- Caesar
- Spicy Peanut Sesame
- Honey Mustard
- Oil & Vinegar

All our fried foods are cooked in zero trans fat oil.

@@ SBC SPECIALTIES

ENTRÉES

All entrées (except pasta) are served with vegetable and your choice of mashed potatoes, pub chips, baked potato or linguine with oil and garlic.

SUBSTITUTE OUR FAMOUS BREW FRIES for only 99¢

@@ SBC BARBECUE

Choose a full rack of our tender baby back ribs or a combination of ribs and grilled chicken. Basted with our IPA BBQ sauce, served with coleslaw - 18.99

Suggested beer pairing:

SBC India pale Ale

PAN SEARED SALMON

Filet of Atlantic Salmon pan seared with cashew crust, served over baby spinach, topped with sweet balsamic glaze - 17.99

@@ SBC FISH & CHIPS

Boston scrod dipped in our Big Head Blonde beer batter and deep fried. Served with tartar sauce, brew fries and coleslaw - 14.99

Suggested beer pairing:

Any Cask Ale or English pale Ale

CHICKEN ROLLTINI

Boneless chicken breast rolled and stuffed with roasted peppers, prosciutto and mozzarella cheese. Pan seared with a focaccia bread crumb crust served with a creamy plum tomato sauce - 14.99

PENNE ABBATE

Pan roasted chicken, shrimp and sweet sausage sautéed with scallions and peppers in a garlic cream sauce - 15.99

CHICKEN MARSALA

Pan roasted chicken, artichoke hearts, prosciutto and mushrooms sautéed with a Marsala wine sauce. Served over linguine - 14.99

WEEKENDER PRIME RIB

Served Friday, Saturday and all day Sunday.
Slow roasted prime rib served with ale au jus.
King Cut - 23.99 Queen Cut - 17.99

PENNE POMODORO

A fresh chopped tomato sauce with roasted garlic and basil - 11.49

PENNE RUSTICA

Pan roasted chicken, artichoke hearts, roasted peppers, sun-dried and plum tomatoes, sautéed with olive oil, roasted garlic and white wine, topped with shaved Reggiano - 14.99

MARYLAND CRAB CAKES

Our award winning crab cakes, pan seared and served with tartar sauce and cole slaw - 16.99

CHICKEN ALFREDO

Broccoli and bacon sautéed with a parmesan cream sauce and tossed with rigatoni. Topped with fire grilled or blackened chicken - 12.99

Suggested beer pairing: SBC Pilsner

PORK & BEANS

Pan seared panko crusted pork loin topped with a sweet orange marmalade. Served over sautéed mixed beans with wilted spinach - 13.99

Suggested beer pairing: Headrush Brown Ale

BREW MASTERS MIXED GRILL

Fire grilled NY sirloin, chicken and shrimp topped with a thyme bordelaise pan sauce - 17.99

NY SIRLOIN

A 14 oz. center cut NY sirloin - 21.99

RIBEYE

A 12 oz. ribeye, fire grilled and topped with crumbled gorgonzola cheese - 16.99

Suggested beer pairing: SBC Stout

SBC PIZZA

CHEESE

Tomato sauce and mozzarella cheese - 9

MARGHERITA

Sliced fresh tomatoes, garlic, mozzarella cheese and basil - 10

PORTOBELLO

Grilled portobello mushrooms, marinated tomatoes, onions, garlic, mozzarella and parmesan cheeses - 11

SALCICCIA

Sweet sausage, fennel, peppers, sauce, mozzarella and parmesan cheeses - 11

CLAM CASINO

Chopped clams, bacon, peppers, olive oil, garlic, mozzarella and parmesan cheeses - 13

THE CLASSIC

Mushrooms, pepperoni, sauce and mozzarella cheese - 10

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

FROM GRAIN TO GLASS

MILLING

In our Mill Room, we gently crack the husk of malted barley to create grist which is then stored in the grist case. We use only the finest barley to make our beer.



GRIST

After milling, the grist is stored in the grist case. We use over a dozen varieties of malted barley for our various beer styles.



MASHING

After milling, the grist goes into the mash tun where it is mixed with warm filtered water resulting in a sweet liquid known as wort. After about an hour, the wort is "run-off" to the kettle.



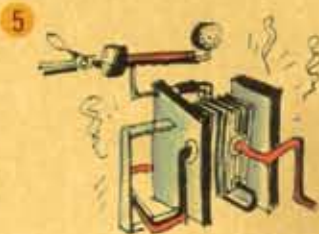
BOILING

When our steam kettle is full of wort, the liquid is brought to a boil. Hops are added to create just the right blend of bitterness and aroma.



COOLING

After an hour or so of boiling, the hopped wort is pumped from the kettle through our heat exchanger. As it is cooled, the liquid is collected in a primary fermenter.



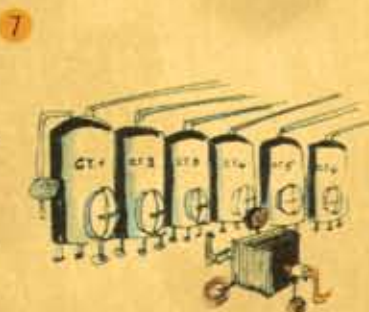
FERMENTING

Cultured yeast is added to the wort to start the fermentation process. During several days of fermentation, the yeast consumes the sugars of the brew, creating carbon dioxide and alcohol.



CONDITIONING AND FILTERING

After fermentation, the brew is pumped to the conditioning tanks. In these sealed tanks, the beer develops natural carbonation. Then the beer is cold filtered to remove the yeast and to make it smoother tasting.



DISPENSING

Once the brewing process is complete, our beer is held in dispensing tanks in our cold room. From here, our various beers are served brewery fresh.



DRINKING

Our beer is ready to drink in 10 to 14 days. Enjoy the taste of fresh beer, made on the premises with the finest ingredients and no preservatives or artificial additives.



SBC is able to accommodate all your catering needs. Our private brew room is available for private parties, corporate functions, rehearsal dinners, baby or bridal showers. We also have a large tray menu for all your at home catered events. Ask your server for details, a menu or go to www.sbcrestaurants.com for package details.





THE SBC BURGER BAR

It's not just beef! SBC burgers are 1/2 lb. and fire grilled. Served with our famous brew fries, pub chips or **SUB A SAME PLATE SIDE SALAD** for 1.99

SBC BURGER

Topped with your choice of American, provolone, Swiss, fontina, cheddar or mozzarella cheese - 8.99

@@ BREW BURGER

Topped with bacon, caramelized onions and fontina cheese - 9.99
Suggested beer pairing:
SBC Red Ale

SBC TURKEY BURGER

An all white meat turkey burger served on a roll with roasted peppers, provolone cheese and a caramelized onion mayo - 8.99

TUNA STEAK BURGER

Sashimi grade tuna, seared rare and served on a brioche roll with caramelized onions, field greens and ranch dressing - 12.99
Suggested beer pairing:
SBC Pilsner

PRETZEL BURGER

Served on a pretzel roll with Swiss cheese, pickles and honey mustard - 9.99

PORTOBELLO BURGER

Roasted portobello cap with eggplant, peppers, spinach, gorgonzola and a caramelized onion mayo on a whole grain ciabatta roll - 8.99

BLACK & BLUE BURGER

A burger with chopped bacon, Cajun spice and crumbled blue cheese - 9.99
Suggested beer pairing:
Have a Black & Tan

SBC SANDWICHES

CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, bacon, cucumbers, and brie cheese served on a whole grain ciabatta roll - 9.99

THE CUBAN

Chicken, cheddar cheese, onion, tomato and ranch dressing grilled in a flour tortilla. Served with salsa - 8.99

@@ CHICKEN CIABATTA

Fire grilled chicken, served on an onion ciabatta roll with spinach, roasted peppers and goat cheese - 9.49

MAHI MOJO

Blackened filet of mahi mahi served on a ciabatta roll with tomatoes, red onion and rémoulade sauce - 10.99

FLOATING RIB SANDWICH

Grilled rib, served open faced over garlic bread, topped with mushrooms, caramelized onions and your choice of cheese, smothered with ale au jus - 9.99