



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 plum tomato salad, basil, garlic and onions - 5.99

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 - 6.99

QUESADILLA

Cabot sharp cheddar grilled in a flour tortilla topped with Phil's charred salsa and tomatillo guacamole - 6.99

VEGETABLE DUMPLINGS

Steamed griddled with a ginger soy dipping sauce and Asian slaw - 7.50

CHICKEN TENDERS

Served with honey mustard - 7.50
TRY THEM BUFFALO STYLE WITH RANCH DRESSING - 7.99

SBC NACHOS

Crisp tortilla chips covered with melted cheddar and monterey jack cheeses. Topped with diced tomatoes, green onions, roasted jalapeño, sour cream and salsa - 7.99
OR HAVE IT BREW STYLE WITH BBQ PULLED PORK - 10.49

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 garlic, sweet sausage and wilted baby spinach - 5.99

SWEET POTATO FRIES - 3.99

BEER MUSSELS

PEI mussels sautéed with SBC "Big Head Blonde Ale" and a spicy charred tomato broth served with garlic crostini - 6.99

SBC WINGS

Classic Buffalo Style, Singapore or BBQ.
Small (6) - 5.99
Med (10) - 8.75
Large (20) - 15.50

IRON BEEF TIPS

Cast iron seared, marinated beef tips served with a marsala aioli - 9.49

SAUSAGE & DUMPLINGS

Handmade ricotta dumplings sautéed with a garlic cream, served with a grilled chicken apple sausage and topped with thyme pan sauce - 6.99

ROASTED MEATBALLS

Tuscan meatballs served with sauce soaked bread and parmesan frico - 6.49

SALADS

DOWNTOWN SALAD

Baby field greens tossed with pears, peppers, cucumbers, candied walnuts and a honey white balsamic vinaigrette, topped with shredded cheese. 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 - 12.99

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 - 15.99

@@ 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 - 12.99

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 your choice of SBC mashed potatoes, pub chips, baked potato or linguine with oil and garlic.

SUBSTITUTE OUR FAMOUS BREW FRIES for only 99¢ **OR SWEET POTATO FRIES** for 1.49

@@ SBC BARBECUE

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

SEARED SALMON

Filet of Atlantic salmon, pan seared with a horseradish panko crust served over wilted spinach and topped with an orange crème - 17.99

@@ SBC FISH & CHIPS

Our famous beer battered scrod, golden fried and served with Brew fries, tartar sauce and coleslaw - 14.99

CHICKEN PESTO

Panko and asiago crusted chicken, pan seared and topped with an arugula pesto - 14.99

PENNE ABBATE

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

SBC PUB ROAST

Boneless short rib, grilled chicken apple sausage and pork sirloin braised with a red ale pan sauce - 17.99

SBC MAC & CHEESE

Sweet Italian sausage, roasted peppers, peas, rigatoni pasta, cream and pepper jack cheese roasted casserole style - 12.99

PENNE POMODORO

A fresh chopped tomato sauce with roasted garlic and basil - 11.99

CHICKEN & DUMPLING

Hand made ricotta dumplings, pan roasted chicken, portobello, roasted tomato and prosciutto oven roasted in a cheesy cream sauce. Topped with parmesan breadcrumbs - 13.99

PENNE RUSTICA

Sautéed chicken, artichoke hearts, roasted peppers, plum and sun-dried tomatoes, garlic and white wine tossed with penne pasta. Topped with shaved parmesan - 14.99

CHICKEN ALFREDO

Broccoli, bacon with a parmesan cream sauce tossed with rigatoni pasta and topped with grilled or blackened chicken - 12.99

PORK SIRLOIN

Fire grilled with a citrus mustard glaze and pineapple served with sweet potato fries - 14.99

NY SIRLOIN

1 pound center cut Angus sirloin - 22.99

RIBEYE

A 14 oz. ribeye, fire grilled and topped with gorgonzola steak butter - 18.99

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

SBC PIZZA

CHEESE

Tomato sauce and mozzarella cheese - 9

PORTOBELLO

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

PIZZA PARMESAN

Tuscan meatballs, eggplant, mozzarella, parmesan and sauce - 11

POLLO

Chicken sausage, broccoli, red onion, sauce, mozzarella and parmesan - 11

MARGHERITA

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

LOADED POTATO PIZZA

White pie with mashed potatoes, bacon, scallions, cheddar and jack cheese. Topped with sour cream - 12

SALCICCIA

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

*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.



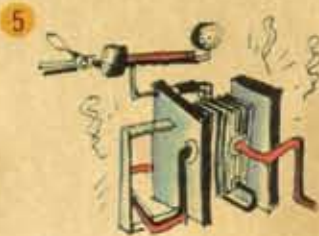
BOILING

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.



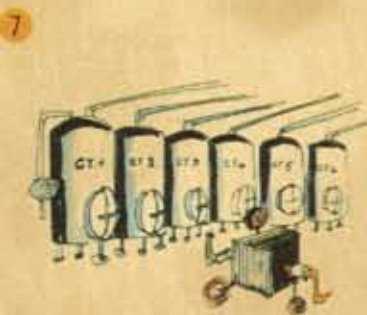
FERMENTING

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

We proudly serve 8 oz. of all natural custom quality beef, perfectly prepared to maximize flavor and satisfaction. SBC burgers and sandwiches come with our Brew fries or pub chips and pickle.

SUB SWEET POTATO FRIES for 1.49

SUB A SAME PLATE SIDE SALAD for 1.99

SBC BURGER

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

SBC TURKEY BURGER

All white meat served on a roll with roasted peppers, provolone and onion mayo - 8.99

BLACK & BLUE BURGER

A burger with chopped bacon, Cajun spice and crumbled blue cheese - 9.99

TUNA BURGER

Sashimi tuna seared rare and served on a roll with Asian vegetable slaw and srirachi aioli - 12.99

PRETZEL BURGER

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

@@ BREW BURGER

Topped with bacon, caramelized onion and fontina cheese - 9.99

PORTOBELLO "BURGER"

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

ÓLE SBC

Grilled burger, charred tomato salsa, jalapeño jack cheese and shredded lettuce rolled in a flour tortilla - 9.99

SBC SANDWICHES

CALIFORNIA CHICKEN

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

@@ KING OF THE POND

Beer battered cod with coleslaw, tartar sauce and brew fries on top. Served on grilled bread - 11.49

OUR CUBAN

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

MAHI MOJO

Blackened filet of mahi mahi served on an onion ciabatta roll with tomato, red onion and remoulade sauce - 10.99

BUFFALO CHICKEN WRAP

Crispy chicken, cheddar, lettuce, onion and ranch rolled in a flour tortilla - 8.99

PESTO CHICKEN WRAP

Cut grilled chicken rolled in a flour tortilla with proscuitto, roasted peppers, melted mozzarella and arugula pesto. Served with a side of mayo - 8.99

