



LUNCH 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

APPETIZER TASTING

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 tomitillo guacamole - 6.99

VEGETABLE DUMPLINGS

Steamed griddled with a ginger soy dipping sauce and Asian slaw - 7.49

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

SBC lunch burgers and sandwiches come with our pub chips and a pickle.

SUBSTITUTE OUR FAMOUS BREW FRIES - 99¢

SUBSTITUTE A SAME PLATE SIDE SALAD - 1.99

SUBSTITUTE SWEET POTATO FRIES - 1.49

SBC BURGER BAR

We proudly serve 8 oz. of all natural custom quality beef, perfectly prepared to maximize flavor and satisfaction. Served on a handmade roll.

SBC BURGER

Plain, or choice of American, provolone, Swiss, fontina, cheddar or mozzarella cheese - 7.99

@@ BREW BURGER

Topped with bacon, caramelized onion and fontina cheese - 8.99

SBC TURKEY BURGER

All white meat served on a roll with roasted peppers, provolone and onion mayo - 6.99

PRETZEL BURGER

Served on a pretzel roll with Swiss cheese, pickles and honey mustard - 8.99

BLACK & BLUE BURGER

A burger with chopped bacon, Cajun spice and crumbled blue cheese - 8.99

ÔLE SBC

Grilled burger, charred salsa, pepper jack cheese and lettuce rolled in a flour tortilla - 8.99

TUNA BURGER

Sashimi tuna seared rare and served on a roll with Asian vegetable slaw and srirachi aioli - 11.99

PORTOBELLO BURGER

Grilled portobello cap with eggplant, peppers, spinach, gorgonzola and onion mayo. Served on a whole grain roll - 7.99

SBC SANDWICHES

CALIFORNIA CHICKEN

Grilled chicken, bacon, cucumbers and brie cheese served on a whole grain ciabatta roll - 8.99

@@ OUR CUBAN

Chicken, cheddar, onion, tomato and ranch grilled in a flour tortilla. 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

SBC GRILLED CLUB

Grilled triple decker with turkey, bacon, cheese, lettuce, tomato and mayo - 7.49

@@ ULTIMATE PANINI

Cut chicken, mozzarella, eggplant, roasted peppers, onions and basil mayo, grilled on Tuscan bread - 7.99

BUFFALO CHICKEN WRAP

Crispy chicken, cheddar, lettuce, onion and ranch rolled in a flour tortilla - 7.99

@@ BBQ PORK SANDWICH

Pulled pork basted with SBC barbecue sauce, topped with melted cheddar and frizzled onions on a roll - 7.49

PESTO CHICKEN WRAP

Cut grilled chicken rolled in a flour tortilla with prosciutto, roasted peppers, melted mozzarella and arugula pesto - 8.99

CHICKEN ROLL UP

Chicken, bacon, avocado, lettuce, tomato and basil mayo rolled in a flour tortilla - 7.99

HOT TOM

Sliced turkey, Russian dressing, roasted peppers, melted Swiss and red onion served on a toasted ciabatta roll - 7.49

@@ KING OF THE POND

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

PIZZA

MARGHERITA

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

PORTOBELLO

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

CHEESE

Tomato sauce and mozzarella cheese - 9

SALCICCIA

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

POLLO

Chicken sausage, broccoli, red onion, sauce, mozzarella and parmesan - 10

LOADED POTATO PIZZA

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

PIZZA PARMESAN

Tuscan meatballs, eggplant, mozzarella, parmesan and sauce - 12

*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.



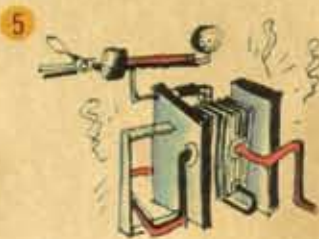
BOILING

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.



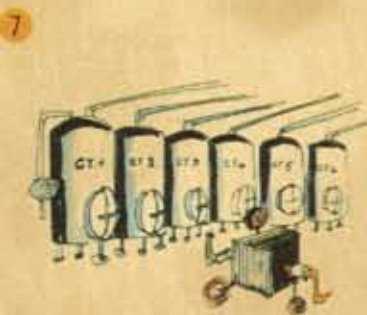
FERMENTING

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.

LUNCH ENTRÉES

FISH & CHIPS

Connecticut's best beer battered scrod, golden fried and served with tartar sauce, Brew fries and coleslaw - 9.99

PENNE ABBATE

Pan roasted chicken, shrimp and sweet sausage sautéed with scallions and peppers in a garlic cream sauce - 9.99

BEEF TIP PLATTER

Iron seared beef tips served with a marsala aioli dipping sauce, coleslaw and Brew fries - 10.99

CHICKEN TENDER PLATTER

Battered chicken tenders served with coleslaw, honey mustard and Brew fries - 8.99

@@ PENNE RUSTICA

Pan roasted chicken, artichoke hearts, roasted peppers and sun-dried and plum tomatoes with roasted garlic and white wine - 8.99

PENNE POMODORO

A fresh chopped tomato sauce with roasted garlic and basil - 6.99

CHICKEN ALFREDO

Broccoli and bacon sautéed with a parmesan cream sauce, tossed with rigatoni pasta and topped with grilled or blackened chicken - 11.99

LINGUINE & MEATBALLS

Handmade Tuscan meatballs tossed with a chopped plum tomato sauce with roasted garlic and basil - 7.99

RIBEYE

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

SBC BARBECUE

A half rack of tender baby back ribs basted with our own beer barbecue sauce. Served with coleslaw and Brew fries - 9.99

ADD A GRILLED CHICKEN BREAST - 3.99

SBC SALAD COMBO

Choice of a small Caesar or crispy green salad served with: Soup of the Day - 7.49 Bowl of Chowder - 8.49 Half Pizza - 11.99

RESTAURANT
& BREWERY



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