

CLASSICS

American Ale · 5% · \$6 16oz

American Amber · Quite possibly the perfect balance of hops and malt, it has medium body, with malty sweetness and caramel flavor.

Make it a "Black & Tan" with Coffee Stout!

Hero · 4.5% · \$6 16oz

Premium Pilsner · Crisp, clean and refreshing - perfect after a day at work. Cheers to HEROES!

IPAS

Sea Foam · 5% · \$6 16oz

New England Pale Ale · An approachable light beer that is dry hopped to create a smooth floral and citrus aroma and flavor. HOP: Citra

Thimble IPA · 6.9% · \$7 16oz

American India Pale Ale · A crisp, refreshing and well-balanced IPA with a hint of citrus and perfectly complimented by a strong malt profile

HOPS: Cascade, Centennial & Comet

Sea Mist · 7% · \$8 13oz

New England IPA · A super juicy brew with an abundance of bright citrus and topical flavors. HOPS: Amarillo & Mosaic

Ghost Island Double IPA · 8% · \$8 13oz

American DIPA · A bold and complex, dry hopped west-coast style DIPA with vibrant grapefruit and citrus aromas and flavors. HOP: Citra

Island Hopper Series New England IPA · 8% · \$8 13oz

· **Clam Island:** New England India Pale Ale hopped with African Queen and Talus

· **Liberty Island:** Double dry hopped with HBC-586 and BRU-1 hops bringing tropical notes of pineapple, lychee, guava and citrus

Double Sea Foam · 8.6% · \$8 13oz

Double Pale Ale · Same great flavor as Sea Foam with a bigger punch.

Triple Ghost · 10.5% · \$9 10oz

Triple IPA · Double dry hopped with an intense crispness, extra vibrant grapefruit and citrus aromas. HOP: Citra

GUEST TAPS

Color Blind Artisanal Ale-Polarized · 6% · \$8 13oz

Sour Ale · With Raspberries and Madagascar Vanilla

Color Blind Artisanal Ale-Depth Perception · 6.7% · \$8 13oz

New England IPA · Double dry hopped, juicy with notes of tropical fruits, citrus rinds, pine resin, and pink grapefruit HOPS: Citra & Talus

Quixotic-Lost Boy Sour Series · 6% · \$8 13oz

Sour Ale · Fermented with Passionfruit & Pinot Grigio Grapes

Quixotic-Quest · 6% · \$8 13oz

India Pale Ale · Tropical notes of Fresh Orchard Berries & Stone Fruit

SOURS

Ruby Tart Blonde · 5% · \$7 16oz

Tart Blonde Ale · A refreshing, slightly sour beer, brewed with natural grapefruit flavors.

Lanai- Sour Siren Series · 5% · \$8 13oz

Pina Colada Sour Ale · Natural Coconut, Lactose and Pineapple Juice

Amelia - Sour Siren Series · 5% · \$8 13oz

Sour Ale · Fermented with Watermelon & Lemon Juice

Dominica - Sour Siren Series · 5% · \$8 13oz

Tropical Punch Sour Ale · Fermented with Mango, Guanbana & Lulo Fruits

STOUTS & PORTERS

Coffee Stout · 6% · \$ 16oz

American Stout · Dark color and subtle, yet unmistakable coffee aroma, featuring whole beans from Willoughby's, a local CT coffee roaster.

Make it a "Black & Tan" with American Ale!

Kraken · 7% · \$7 16oz

Baltic Porter · Notes of chocolate, fresh roasted espresso; hints of dark stone fruit and black cherries

Vanilla Coffee Stout · 7% · \$8 13oz

American Stout · A blend of dark roasted Willoughby's coffee and vanilla, caramel flavors of roasted malts, the rich taste of coffee and sweet smoothness of vanilla.

M.A.D. 2020 Rum Runner's Reserve · 16% · \$9 7oz

New World Imperial Stout · Aged in Caribbean rum barrels with bold notes of chocolate, coffee & molasses; sweet oak, vanilla & toasted coconut from rum barrels!

SPECIALTY

Thimble Hard Seltzer · 5% · \$6 16oz

Gluten Free · Lime or Elderberry Citrus

Thimble Hard Lemonade · 5% · \$6 16oz Gluten free·

Bishop's Orchard Hard Cider · 6% · \$8 13oz Crisp Clean and

Gluten Free

Grisette Gone Wild · 5% · \$6 16oz Supports Pink Boots Society.

Grisette (Wheat Ale) · Dry Hopped, slightly smokey with a fruity, dry finish & notes of earthy peach, tropical citrus rind & pine.

FLIGHTS (FOUR) 5oz POURS (NO SUBSTITUTIONS)

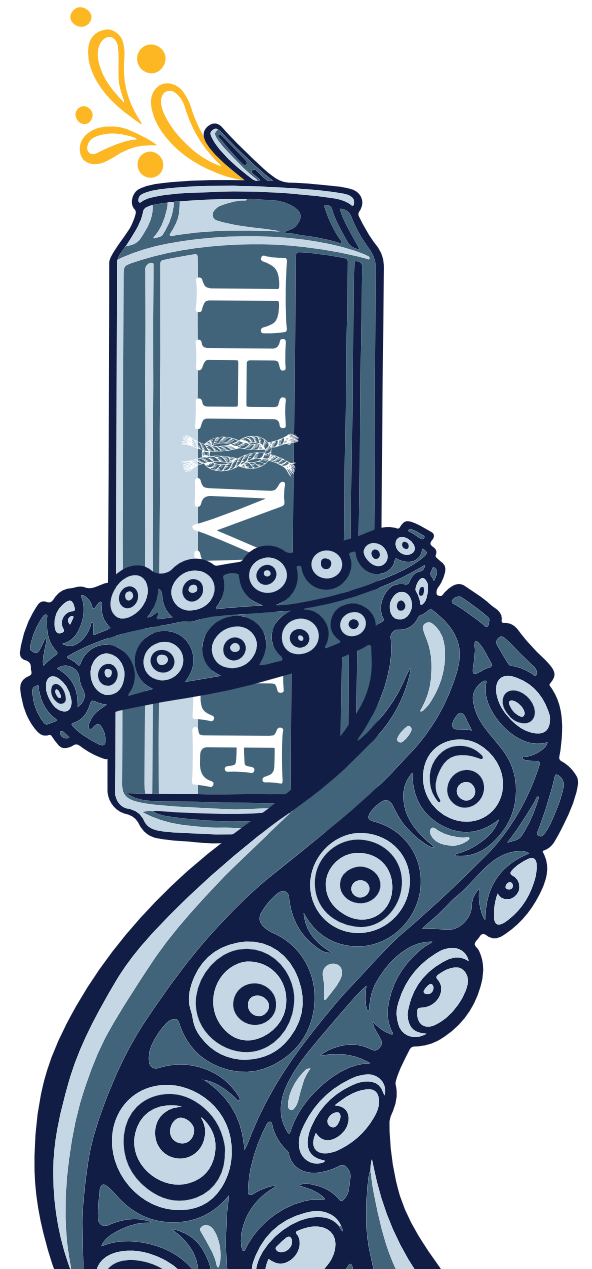
House · \$12 Hero Pilsner · American Ale · Ruby · Ghost Island DIPA

Brewer's Pick · \$14 Sea Foam · Dbl Sea Foam · Amelia · Kraken

IPA · \$14 Sea Mist · Dbl Sea Foam · I.H. Liberty Island · Triple Ghost

Sour Flight · \$14 Ruby · Lanai · Amelia · CB-Polarized

THIMBLE ISLAND
BREWING COMPANY



BREW PUB MENU

MENU

SNACKS & APPS

White Bean & Malted Barley Hummus · \$7

White Bean and Chickpea blend topped with Chive Oil, Sesame Malted Barley Crunch, Sumac; served with grilled Pita

Tavern Style Fries · \$7 · Beer Cheese \$1+

Two choices of dipping sauce:

- Lemon Herb Aioli
- Thimble Island Sauce
- Thai Curry Mustard
- Ketchup

Truffle Parmesan Fries · \$8

White Truffle oil, Parmesan cheese, chopped parsley

Garlic Parmesan Fried Dough · \$8

Served with Marinara Sauce and Basil Oil

Bavarian Pretzel Bites · \$9 · Beer Cheese \$1+

Two choices of dipping sauce:

- Ghost Island Grain Mustard
- Berry Sour Beer Jam
- Homestyle Buttermilk Ranch
- Dijon Honey Mustard

Chips & Dip · \$8

Handcrafted Pasta Chips, Caramelized Onion Dip topped with Fig Chutney

Poutine · \$10

French Fries, Cheese Curds, Beer Braised Onions, Candied Jalapenos, Herb Gravy

· Grilled Chicken Breast \$7+ · Lobster \$16+

Chicken Wings - 7pc · \$12 (1 flavor) OR 14pc · \$22 (1 or 2 flavors)

Served with your choice of Blue Cheese or Ranch

Flavor Choices:

- Traditional Buffalo
- Miso Honey
- Aleppo Spiced Dry Rub
- Coconut Curry
- Stout BBQ

Pub Board · \$22

Aged Pecorino Romano Cheese, Chevre Goat Cheese, North Holland Edam Cheese, Prosciutto, Rosetta de Lyon Salami, Olive Medley, Mission Figs, Cornichons, Marcona Almonds, Apricot Preserve, Grain Ghost Mustard & Crostini

OUR HOMESTYLE FLATBREADS

Blue Lagoon · \$12

Gorgonzola, Prosciutto, Pears, Chili-Infused Honey, Arugula, Balsamic Glaze Drizzle

The Fun Guy · \$12

Rosemary Oyster Mushrooms, Vermont Cheddar, Fresh Oregano

Italian Job · \$12

Italian Sausage Crumbles, Caramelized Onions, Mozzarella, Marinara Sauce

Southwest Fire · \$12

Mozzarella, Chorizo, Roasted Red Peppers, Corn, Salsa Verde, Aleppo Pepper Seasoning

Margherita · \$12

Fresh Tomatoes, Mozzarella Cheese, Fresh Basil, Grated Pecorino Romano

White Clam · \$12

Garlic oil, Fresh Mozzarella, Chopped Clams, Crumbled Bacon, Fresh Oregano, Parmesan Cheese

MENU

SALADS

The Thimble Island House Salad · \$11

Mixed Greens, Cucumbers, Grape Tomatoes & Shaved Radish tossed in a Champagne Vinaigrette

Green Goddess Caesar Salad · \$11

Romaine Lettuce, Shaved Parmesean Cheese, Grilled Herb Baguette tossed in a House-made Caesar Dressing

Fiesta Salad · \$12

Romaine lettuce, Roasted Corn and Black Bean Salsa, Shredded Cheddar Cheese, Candied Jalapenos, Zesty Ranch Dressing

Health Nut Salad · \$12

Mixed Greens, Quinoa, Crumbled Goat Cheese, Roasted Red Peppers, Dried Cranberries, Toasted Almonds, Diced Red Onions, Red Wine Vinaigrette

SALAD ADD ONS:

- Grilled Chicken Breast \$7+
- Black Bean Burger \$5+
- Grilled Shrimp \$12+
- Burger \$6+
- Lobster \$16+

HANDHELDS

All served with Tavern Style Fries

The Thimble Smash Burger · \$13

Two Natural Beef Patties from Saltmarsh Farm located in Guilford, CT., Cheddar, Thimble Island Sauce, Lettuce, Tomato, Chopped Onions and House-made Pickles on a Sesame Seed Bun

· Beyond Burger \$4+ · Black Bean Burger \$2+ · Gluten-Free Bun \$1.25+

Chicken BLT · \$14

Grilled Chicken Breast, Roasted Chile Aioli, White Cheddar, Lettuce, Tomato, Mashed Avocado and Applewood Smoked Bacon on a Brioche Bun

Spicy Chicken Sandwich · \$14

Crispy Buttermilk Fried Chicken, House Made Pickles, Southern Slaw, Nashville Hot Sauce and Thimble Island Sauce on a Sesame Seed Bun

Caprese · \$13

Fresh Mozzarella, Tomatoes, Roasted Red Peppers, Basil, Spinach, Balsamic Reduction, Roasted Garlic Aioli on a Kaiser Roll

Italian Hero · \$13 Prosciutto, Genoa Salami, Pepperoni, Provolone Cheese, Red Onions, Tomatoes, Lettuce, Olive Oil and Vinegar, Salt and Pepper on a Hoagie Roll

SoCal Shrimp Po'Boy · \$18

Grilled Marinated Shrimp, Avocado, Lettuce, Tomato, Remoulade Sauce and Fried Pickled Onions on French Loaf

Korean BBQ Pork Sandwich · \$14

Grilled Slices of Gouchujang Marinated Pork, Quick Kimchi, Cilantro Lime Aioli, Arugula and Candied Jalapenos on French Loaf

Lobster Grilled Cheese · \$24

Quarter pound of Fresh Lobster, Gouda Cheese, Sharp White Cheddar, Herbed Butter on Toasted Country Sliced Bread

New England Style Lobster Roll · \$28

Quarter pound of Fresh Lobster, Drawn Butter on Buttered Brioche Roll with side of Coleslaw

MENU

FOR THE KIDS

All served with French Fries, Ketchup & Soda

Buttermilk Fried Chicken Tenders · \$8

Grilled Cheese · \$8

Cheese or Pepperoni Flatbread · \$8

Home-Style Crust, Marinara & Mozzarella

SOMETHING SWEET

Root Beer Float · \$5

Wellingtons Old Style Malted Root Beer with two scoops of locally made Ashley's Vanilla Ice Cream

TIBCO Sundae · \$7

Two scoops of locally made Ashley's Vanilla Ice Cream, Chocolate Ganache and Berry Cookie Granola Crunch topped with Whipped Cream

Sweet n' Stout Fried Dough · \$8

Dusted in Powdered Sugar and Drizzled with Vanilla Coffee Stout Caramel
· 1 Scoop of Ashley's Vanilla Ice Cream \$1.50+

WINE

Beach Juice Rose W Bubble, California · 13% · \$12 375ml CAN

Bollicini Sparkling Dry White Wine, Italy · 11% · \$8 250ml CAN

Riff Pinot Grigio, Italy · 12.5% · \$8 187ml

Mionetto Prosecco, Italy · 11% · \$9 187ml

Decoy Premium Seltzer, Sonoma, CA · 5.5% · \$8 250ml CAN

FLAVORS: Sauvignon Blanc with Vibrant Lime OR Rosé Black Cherry

SODA

Foxon Park · \$2 14oz

Kola · Diet Kola · Gassosa · Root Beer · Ginger Ale

Wellingtons Old Style Malted Root Beer · \$2 12oz CAN

TOURS

SAT & SUN - 1PM - 3PM - 5PM

8 people/tour - \$5 per person

NO RESERVATIONS REQUIRED · ASK YOUR SERVER FOR INFO

BEER TO GO

FOR OFF PREMISE CONSUMPTION ONLY

SCAN THE QR CODE FOR PRICING

· **Crowlers (32oz)** · **Growlers (32oz or 64oz)**

· **Mini Kegs (169.07oz)** · **4PKS · 6PKS · 12PKS**