

THE BREWPORT POST

SIGNATURE PIZZAS

Small | Large

The Barrett

Famous Korean BBQ pulled pork on a white pie served with a side of kimchi
25 | 30

The Brewmaster

House red sauce and shredded mozz topped with chicken, thick cut pepperoni, and light hot pepper
25 | 30

The Tree Hugger

House red sauce and mozzarella with a medley of peppers, onions, mushrooms, broccoli, and garlic
23 | 28

The White Clam

Fresh shucked clams, shredded mozz, finished with garlic and EVOO
30 | 50

The Meat Master

House red sauce and shredded mozz loaded with thick cut pepperoni, sausage, bacon, & ham
25 | 31

Chef's Special

Our rotating daily special
Ask your server!

BUILD YOUR OWN PIE

Small | Large

RED

house-made sauce + shredded mozz
13 | 18

WHITE

oil, garlic, and parmesan + shredded mozz
15 | 20

OR

Fresh Mozz	3.50	4.75
Gorgonzola	3.50	4.75
Pepperoni	4.00	6.00
Pork Sausage	4.00	6.00
Bacon	4.00	6.00
Meatballs	4.00	6.00
Anchovies	3.75	5.00
Ham	4.00	6.00
Pesto	3.50	4.75
Chicken	5.25	6.25

Buffalo Chicken	5.25	6.25
Pulled Pork	5.25	6.25
Chicken Sausage	5.25	6.25
Jumbo Shrimp	15	20
Mashed Potato	3.25	4.50
Breaded Eggplant	3.75	5.00
Roasted Red Peppers	3.00	4.00
Artichoke Hearts	3.25	4.50
Green Peppers	2.75	3.75
Broccoli	3.75	5.00
Hot Honey	2.50	5.00

Black Olives	2.75	3.75
Cherry Pepper	3.00	4.00
Mushroom	3.00	4.00
Pineapple	3.50	4.75
Onion	2.75	3.75
Tomato	2.75	3.75
Egg (each)	1.50	1.50
Spinach	3.75	5.00
Ricotta	3.75	5.00
Basil	1.00	1.50
Garlic	1.00	1.50

Gluten Free Crust +\$6

small only
Cauliflower crust
*Contains dairy

Vegan Gluten Free Crust +\$6

small only
Cauliflower based crust

Plant-Based Mozzarella

sm +\$7.50 lg +\$10
dairy free, nut free, soy free,
gluten free

NO OUTSIDE FOOD OR BEVERAGE PERMITTED

* "Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness" Please notify your server if you have a food allergy or special dietary needs

All toppings charged at full price, even for 1/2

SIGNATURE SALADS

Small | Large

GARDEN SALAD 14 | 24

House greens, apples, candied walnuts, gorgonzola, house vinaigrette

CAESAR SALAD 13 | 20

Romaine, parmesan cheese, house caesar dressing, with or w/out anchovies

BABY SPINACH SALAD 15 | 25

Spinach, red onions, hardboiled egg, gorgonzola, crispy bacon

ANTIPASTO 15 | 27

Roasted red peppers, tomatoes, olives, ham, provolone, salami, pepperoni, giardiniera over house greens

SALAD ADDITIONS Add Chicken \$6 | \$11 or Shrimp \$3 each

OUR BEERS

FLIGHTS

priced at 7 oz.

Try four 7 oz. pours of our house brews or mix and match with guest taps!

BLOOD ORANGE BLONDE	7oz	4.00
Blonde Ale 5.0% abv	12oz	6.00
Smooth, light, refreshing	16oz	7.75
KINGS TIDE	7oz	6.00
DIPA 9.0% abv	12oz	7.75
Unique hop flavor, subtle malt		
BARRETT BROTHERS BROWN	7oz	4.00
Brown Ale 5.6% abv	12oz	6.00
Full bodied nothern English ale	16oz	7.75
OLD NEWS	7oz	6.00
DIPA 8.0% abv	12oz	7.75
Rich, full-bodied, old School		
HIGH TIDE	7oz	4.00
IPA 6.2% abv	12oz	6.00
Citrusy, full-bodied & smooth	16oz	7.75
THE ROADIE	7oz	4.00
SIPA 4.6% abv	12oz	6.00
Hop forward session beer	16oz	7.75
MIDNIGHT LAGER	7oz	4.00
Black Lager 5.0% abv	12oz	6.00
Roasty, smooth & drinkable	16oz	7.75
WEHLE'S PALE LAGER	7oz	4.00
Pale Lager 5.4%	12oz	6.00
Malty, satisfying & very drinkable	16oz	7.75
THE STACK	7oz	4.00
Winter Warmer 7.0% abv	12oz	6.00
orange, ginger cinnamon & vanilla	16oz	7.75

COCKTAILS

FEATURED COCKTAIL

Ask your server about this months special!

ESPRESSO MARTINI	14
Made with your choice of vodka or tequila	
THE LAW	14
Bourbon, triple sec, cranberry juice, lemon juice, bitters, topped w/ lemon-lime soda	
REPICCI'S SANGRIA	14
Strawberry, orange slice, apple brandy, topped with red wine & a scoop of Repicci's Italian ice	
AND SO IT GOSE	14
Mi Campo blanco, fresh lime juice, agave nectar, strawberry, basil, & gose	
ELDERFLOWER FIZZ	14
Elevate vodka, Aperol, St. Germain, lemon, topped with ginger beer	
MEZCAL MARGARITA	13
The mezcal margarita is for the folks that enjoy a smokey, not so sweet margarita	
JABRIL'S PINEAPPLE SMASH	14
Irish whiskey, pineapple juice, sour mix, agave nectar topped with ginger beer	
PEACH TEA	14
Vodka, Peach Tree, light simple syrup, fresh lemon juice, & unsweetened iced tea	
MARGARITA FLIGHT	26
Four 7oz margaritas, one classic, strawberry, orange, and peach.	
DESSERT	
ROOT BEER FLOAT	8
Wellington's malt root beer, 2 scoops of vanilla ice cream, finished w/ whipped cream & a cherry	
REPICCI ITALIAN ICE	4
Rotating flavors - Ask Your Server	

WINES

PROSECCO, LA MARCA (.187ml)	11
Italy	
PINOT GRIGIO, BANFI	11 36
Italy	
SAUVIGNON BLANC, GRAVEL & LOAM	11 36
New Zealand	
CHARDONNAY, CLOS DU BOIS	11 36
California	
ROSE, GOOSENECK	11 36
France	
PINOT NOIR, BREAD & BUTTER	11 36
California	
MALBEC, DOMAINE BOUSQUET	11 36
Argentina	
CHIANTI "SUPERIORE", BANFI	11 36
Italy	
"CLARET" CABERNET, COPPOLA	11 36
California	



Wellington's Old Style Rootbeer \$3.79 | 19 oz.

Old style malted soft soda brewed in house
Contains Gluten

MOCKTAILS

REPICCI'S SANGRIA MOCKTAIL	16 oz.	8
All the fun of Repicci's sangria, but hold the booze		
MINT MULE	16 oz.	8
Clean refreshing minty mule with a slight bite		
STRAWBERRY LEMONADE		7
House-made lemonade with muddled strawberries		
ORANGE GINGER SPRITZ		7
Orange juice, pineapple juice, ginger beer		
LAVENDER MINT LEMONADE		7
House-made lemonade, lavender syrup, mint, club soda		
STRAWBERRY MOJITO		7
Muddled strawberries & mint, agave nectar, club soda		