MAIN MENU

SOUTH END

SUFFOLK PUNCH
BREWING

SCRATCH KITCHEN - LOCALLY SOURCED - ALL MENU ITEMS ARE NON-GMO GF : GLUTEN FREE D : DAIRY FREE V: VEGETARIAN, EGG YOUR WAY*

HOURS

MON - FRI / 11AM - CLOSE
SAT - SUN / AFTER 2PM

SHARED

FRIDAY | 1/2 PRICED SHARED PLATES | 4-7 PM

ROSEMARY GARLIC PARMESAN HAND CUT FRIES
Belgian Style Fries, Rosemary Garlic Infused Olive Oil, Cold Smoked & Shaved Parmesan, Served with Basil Pesto Aioli // SMALL: $9 LARGE: $15 (GF/V)

LOCAL QUEEN CITY PRETZEL
Dusseldorf Mustard, Daydream Beer Cheese // $10 (V)

WARM STREET CORN DIP
Fire Roasted Corn, Pico de Gallo, Queso Fresco, Yellow Corn Tortilla Chips // $16 (V)

ROASTED RED PEPPER HUMMUS
Marinated Cucumber & Shaved Red Onion, Feta & Black Olive Dressing, Crispy Garbanzo Beans, Grilled Pita Bread // $16 (V)

BEER CHEESE NACHOS
Slow Cooked Pork Carnitas, Daydream Beer Cheese, Smoked Cheddar, Pickled Red Onion, Sliced Jalapeno, Yellow Corn Tortilla Chips // SMALL: $12 LARGE: $18

FLATBREADS

SUBSTITUTE GLUTEN FREE CRUST: $2

BURRATA-RITA
Local Siano Burrata and Mozzarella, Coto Family Farms Heirloom Tomato, Fresh Basil, Fig Balsamic Gastrique, Pesto Aioli // $17 (V)

BBQ PORK PIMIENTO
Sweet BBQ Pulled Pork, Roasted Poblano Pimiento Cheese, Pickled Red Onion, Sliced Jalapeno, Smoked Cheddar, Mozzarella // $18

CHICKEN & ROASTED ARTICHOKE
Roasted Chicken Breast, Confit Garlic & Fontina Spread, Artichoke, Spinach, Mozzarella, Applewood Smoked Bacon, Fresh Cut Herbs

CLASSIC CHEESE
Red Wine Marinara, Mozzarella, Smoked Parmesan, Fresh Cut Herbs // $14 (V)

SALADS & GRAINS

ADD GRILLED CHICKEN, FRIED CHICKEN, OR FALAFEL | $6

SHISHITO & ROASTED CORN
Coto Family Farms Greens, Blistered Shishito Peppers, Fire Roasted Corn, Heirloom Cherry Tomato, Shaved Red Onion, Crispy Corn Tortillas, Cilantro Lime Ranch // SMALL: $10 LARGE: $16 (V)

CRISPY QUINOA
Coto Family Farms Green, Strawberry, Cucumber, Shaved Red Onion, Smoked Feta, Fried Quinoa, Lemon Peppercorn Vinaigrette // SMALL: $10 LARGE: $16 (GF/V)

BABY KALE CAESAR
Roasted Artichokes, Crispy Garbanzo Beans, Shaved Radish, Creamy Smoked Parmesan & Lemon Vinaigrette // SMALL: $10 LARGE: $16 (GF/V)

KIDS
12 & UNDER ONLY

TENDIE MAC
Hand Breaded Chicken Tenders, Tossed in Pimiento Mac and Cheese // $10

LITTLE CHICKEN SANDWICH
One Hand Breaded Chicken Finger, Pickle, Local QCP Co. Bun, Handcut Fries // $10

GRILLED CHEESE
Toasted Sourdough, Cheddar Cheese, Handcut Fries // $10

SIDES

FRENCH FRIES (GF/V) $6
PIMENTO MAC & CHEESE $7
GREEK PASTA SALAD (V) $6
BLACK BEAN & CORN SUCCOTASH (GF/V) $6
SIDE SALAD (GF/V) $6

"*" CONSUMING RAW OR UNDERCOOKED ITEMS MAY LEAD TO FOOD-BORNE ILLNESS.

"•" INDICATES AN ITEM IS MADE TO ORDER.

MAINS

SERVED WITH CHOICE OF HANDCUT FRIES OR SIDE SALAD | SUBSTITUTE GLUTEN FREE BUN $2
HANDHELD ADDITIONS ($2 EACH): BACON, FRIED EGG

SPB BURGER*•
Grass Fed Beef, Coto Family Farms Lettuce, Tomato, Red Onion, Drunken Pickles, Cheddar Cheese, SPB Sauce, Local QCP Co. Bun // $18

FALAFEL PITA
House Made Falafel, Roasted Red Pepper Hummus, Coto Family Farms Lettuce, Diced Tomato, Tzatziki, Smoked Feta, Grilled Pita Bread // $17 (V)

CHICKEN SAMMIE
Buttermilk Marinated & Breaded Fried Springer Mtn. Farms Chicken Breast, Bang Bang Sauce, Drunken Pickles, Creamy Heirloom Carrot Slaw, Local QCP Co. Bun // $18

THE BLAZIN' SADDLE*•
Jalapeno Salt Seasoned Grass Fed Beef, Roasted Poblano Pimiento Cheese, Coto Family Farms Lettuce, Tomato, Pickled Red Onion, Jalapeno, Cayenne BBQ Sauce, Local QCP Co. Bun // $19

DAYDREAM CHEESESTEAK
Shaved Ribeye, Roasted Bell Peppers & Onions, Daydream Beer Cheese, Local QCP Co. Pretzel Hoagie // $18

GBLT
Guacamole, Applewood Smoked Bacon, Coto Family Farms Greens, Sliced Tomato, Sliced Sourdough Bread // $18

THAT'S A WRAP
Blackened Springer Mtn. Farms Chicken Breast, Shredded Coto Family Farms Greens, Heirloom Tomato, Avocado, Creamy Smoked Parmesan and Lemon Dressing // $17

FISH & CHIPS
Blue Daisy Battered Haddock Fillet, Belgian Style Fries, Heirloom Carrot Slaw, Remoulade Sauce // $20

TENDIE TIME
TENDIE TUESDAYS | $10 LARGE PLATE OF CHICKEN TENDERS AND FRIES

Buttermilk Hand Breaded Jumbo Chicken Tenderloins, Hand Cut Fries // $17
Tossed In Your Choice of Sauce: Kickin' Korean, Bang Bang Sauce, Buffalo, Pineapple BBQ // $1

TACOS

BLACKENED SHRIMP TACOS
Shaved Cabbage, Pico de Gallo, Queso Fresco, Avocado Lime Crema, Corn & Flour Tortillas // $18

PINEAPPLE PORK TACOS
Shredded Pork Shoulder, Creamy Heirloom Carrot Slaw, Pineapple & Pickled Red Onion Salsa, Pineapple BBQ Sauce, Corn & Flour Tortillas // $18

KIMCHI TACOS
CRISPY BITS CONTAIN NUTS/SEEDS

Roasted Chicken Breast, Kimchi Slaw, Cucumber, Radish, Yum Yum Sauce, Crispy Bits, Corn & Flour Tortillas // $18

BEER
SOUTH END

SUFFOLK PUNCH
BREWING

– $3 BEER
THURSDAYS

LAGERS

IT'S BACK!
LIME DAYDREAM — $6.5
ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, TOUCH OF LIME

DAYDREAM — $6.5
BREWERS PICK
ANYTIME LAGER / 5% ABV
CRISP, SIMPLE, AUTHENTIC

PILZN — $6.5
CZECH-STYLE PILSENER / 4% ABV
CRISP, CLEAN, LIGHT

BLUE DAISY — $7
PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

ALES

IT'S BACK!
TROPICAL TREE TOPS — $7
FRUITED SOUR ALE / 5.2% ABV
MANGO, PINK GUAVA, PINEAPPLE, PASSION FRUIT, & MARSHMALLOW

SUN JAM — $7
FRUITED SOUR ALE / 5.2% ABV
FRESH STRAWBERRIES, TANGERINES & PINEAPPLE

JAWRIPPER - SMOOTHIE SURFER — $10
FRUITED SMOOTHIE SOUR / 6% ABV
MANGO, BANANA, PASSIONFRUIT, APRICOT, ORANGE AND MANGO SOFT SERVE

BLUEBERRY LEMONADE — $7.5
WHEAT ALE / 4.5% ABV
FRESH BLUEBERRIES AND LEMONS

SUFFOLK SELTZERS | GLUTEN FRIENDLY
ALL OF OUR SELTZERS ARE MADE IN HOUSE, AND WITH REAL FRUIT!

IT'S BACK!
PALOMA SELTZER — $6.5
HARD SELTZER / 6% ABV
GRAPEFRUIT, LIME

PINEAPPLE MARGARITA SELTZER — $6.5
HARD SELTZER / 6% ABV
PINEAPPLE, LIME & SALT

SIDE POURS
WANTING A MORE AUTHENTIC, AROMATIC, CREAMIER BEER? SOMETHING TO TRANSPORT YOU TO A CLASSIC CZECH BEER HALL? ORDER A SIDE POUR!

BLUE DAISY — $6.5
PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

SUFFOLK CIDERS | GLUTEN FRIENDLY
CIDER PRODUCED BY FLAT ROCK CIDER COMPANY
ALL CIDERS MADE FROM NC APPLES

SUFFOLK CIDER ORANGE MANGO — $6.5
CIDER / 6% ABV
SEMI-SWEET CIDER WITH ORANGE & MANGO

SUFFOLK CIDER BLUEBERRY PIE — $6.5
CIDER / 6% ABV
SEMI-SWEET CIDER WITH BLUEBERRY

HOPPY

IT'S BACK!
HYDE IN THE HAZE — $7
HAZY IPA / 6% ABV
IDAHO 7, EL DORADO & CITRA HOPS

PULP PRESCRIPTION — $8
BREWERS PICK
HAZY IPA / 7% ABV
CITRA, NELSON & MOTUEKA HOPS

TROPICAL IPA — $7
TROPICAL IPA / 6% ABV
BURSTING WITH TROPICAL AROMAS & FLAVORS

JOYRIDE — $7
IPA / 7.2% ABV
SIMCOE, MOSAIC, AZACCA HOPS

DARKER

LOST IN THE COLD — $8
IMPERIAL RYE STOUT / 10% ABV
VERMONT COFFEE & VERMONT MAPLE SYRUP

REFRESHING ALTERNATIVES
ALL ALCOHOL FREE

N/A BEER
ATHLETIC RUN WILD IPA — $6.5
UNTITLED ART N/A ITALIAN STYLE PILSNER CAN — $6.5

N/A COCKTAILS
ROSEBERRY MOCKTAIL — $6
Rosemary, Cranberry, Lime, Ginger Ale

CHERRY LIME DELIGHT MOCKTAIL — $6
Cherry Juice, Lime, & Vanilla. Topped With Club Soda

CREAMSICLE MOCKTAIL — $6
Orange Juice, Oat Milk, Lime, & Vanilla

HIBISCUS SPRITZ MOCKTAIL — $6
Hibiscus Tea, Lime, & Agave. Topped With Club Soda

Liquid Death
LIQUID DEATH SEVERED LIME | 19.2 OZ — $5
LIME SPARKLING WATER

LIQUID DEATH GRAVE FRUIT | 19.2 OZ — $5
GRAPEFRUIT SPARKLING WATER

LIQUID DEATH SWEET REAPER | 19.2 OZ — $5.5
ICED TEA

LIQUID DEATH REST IN PEACHES | 19.2 OZ — $5.5
ICED TEA

LIQUID DEATH DEAD BILLIONAIRE | 19.2 OZ — $5.5
LEMONADE + TEA

LIQUID DEATH MOUNTAIN WATER | 19.2 OZ — $4
SPARKLING WATER

THC INFUSIONS
5MG DELTA 9 THC PER SERVING

HIGH RISE BLUEBERRY | *12 OZ CAN* — $7

HIGH RISE BLOOD ORANGE | *12 OZ CAN* — $7

HIGH RISE GRAPEFRUIT | *12 OZ CAN* — $7

FIVE FLOWERS ROSÉ LEMONADE | *DRAFT* — $7