

MAIN MENU

SOUTHPARK

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

* * INDICATES AN ITEM IS MADE TO ORDER.

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

SHARED

TRUFFLED HAND CUT FRIES

Belgian Style Fries, Smoked Parmesan Rind, Fresh Herbs, Sea Salt. Served with Garlic Aioli & Pesto Parmesan // **'16** (GF/V)

QUEEN CITY PRETZEL

Bob's Local Pretzel Served With Blue Daisy Beer Cheese & Dusseldorf Mustard // **'10** (V)

CHAR BOARD

Chefs Selection of Artisan Meats & Accompaniments, Charred Bread // **'24**

CHEESE & CRACKERS

Chef's Selection of Artisan Cheeses, Assorted Chef Accompaniments, Malted Barley Crackers // **'20** (V)

CHICKEN WINGS

Your Choice of Flavor (Upstate New York Buffalo Sauce, Down On Rhe Bayou BBQ, Sticky Teriyaki, Our "Bang-Bang" Sauce) Served With Heirloom Carrots & House Ranch or Blue Cheese Dressing // **'16**

CRAB RANGOON DIP

Blue Crab, Sweet Onion Cream Cheese, Scallion, Shaved Chili, Shaved Radish, Furikake, Crispy Fried Wonton Chips // **'16**

ROASTED BEET HUMMUS

Pickled Red Onion, Shaved Chilies, Radish, Everything Bagel Seasoning, Queso Fresca, Yuca Arepa Cakes // **'13** (V)

CRISPY FRIED CALAMARI

Creole Spiced Dry Tempura Fried Calamari & Pickled Peppers, That Remoulade Sauce, Scallion // **'16**

WHIPPED RICOTTA

CRISPY BITS CONTAIN NUTS & SEEDS

Charred Ciabatta Bread, Extra Virgin Olive Oil, Local Honey, Crispy Bits, Herbs // **'14** (V)

FLATBREADS

MAUI WOWIE

Teriyaki Chicken, Smoked Bacon, Red Onion, Pickled Cherry Peppers, Pineapple, Mozzarella, Cilantro // **'19**

THE FUN GUY

Garlic Roasted Wild Mushrooms, Whipped Ricotta, Mozzarella, Truffle Oil, Fig Balsamic, Fresh Herbs // **'18** (V)

ITALIAN STALLION

Shaved Italian Meats, Red Onion, Country Olives, Pickled Peppers, Marinara, Mozzarella, Fresh Herbs // **'19**

LITTLE SKEEZERS

Pepperoni-Pepperoni, Marinara, Mozzarella // **'12**

BUFFALO CHICKEN

Diced Chicken, Blue Cheese, Mozzarella, Spanish Onion, Celery, Upstate New York Buffalo Sauce, Fresh Herbs, House Ranch // **'19**

KIDS
12 & UNDER ONLY

CHICKEN FINGERS & FRIES // **'11**

KIDS MAC-N-CHEESE // **'8** (V)

GRILLED CHEESE & FRIES // **'8** (V)

KIDS CHEESE PIZZA // **'8**

(ADD PEPPERONI: **'1**)

SIDES

BELGIAN STYLE **'7**
FRIES (V/GF)

CRISPY BRUSSELS SPROUTS **'8**
WHITE BALSAMIC VINAIGRETTE (V)

MAC & CHEESE (V) **'8**

SIDE HOUSE SALAD (V) **'7**
CONTAINS NUTS & SEEDS

COFFEE

WE HAVE A FULL ESPRESSO BAR SERVING HOT AND ICED COFFEE FROM HEX COFFEE ROASTERS. ASK SERVER FOR COFFEE MENU FOR MORE DETAILS.

MAINS

SUBSTITUTE GLUTEN FREE BUN: **'2** | ALL SANDWICHES COME WITH CHOICE OF SIDE HOUSE SALAD OR BELGIAN STYLE FRIES | UPGRADE TO MAC & CHEESE OR CRISPY BRUSSELS: **'3**

ALL AMERICAN BURGER**

Grass Fed Beef, Bibb Lettuce, Tomato, Shaved Onion, Drunken Pickles, Cheddar Cheese, SPB Sauce, Griddled Sourdough Bun // **'18**

BLACK & BLEU CHEF'S BURGER**

Blackened Grass Fed Beef, Blue Cheese, Bacon Jam, Smoked BBQ Sauce, Bibb Lettuce, Tomato, Seasoned Fried Onions, Griddled Sourdough Bun // **'19**

THE VEGGIEST BURGER

Coto Family Farms Vegetables, Chipotle Black Bean & Brown Rice Patty, Bibb Lettuce, Tomato, Onion, Drunken Pickles, Garlic Aioli, Grilled Sourdough Bun // **'17** (V)

THE REUBEN

Shaved Corned Beef, Our Sauerkraut, Swiss Cheese, Many Islands Dressing, German Mustard, Griddled Marble Rye Bread // **'18**

OUR "BANG-BANG" CHICKEN SAMMI

Breaded & Fried Springer Mtn Farms Chicken Thigh Tossed In Our "Bang - Bang" Sauce, Roasted Garlic Aioli, Shredded Cabbage, Griddled Sourdough Bun // **'15**

GRILLED CHICKEN CAPRESE

Grilled Springer Mtn Farms Chicken Breast, Mozzarella, Artisan Lettuce, Tomato, Garlic Aioli, Pesto Parmesan, Griddled Sourdough Bun // **'18**
(Chefs Choice Make it Fried Chicken!)

FISH AND CHIPS

Blue Daisy Battered Haddock, Belgian Style Fries, Jalapeno Sloppy Slaw, That Remoulade Sauce // **'20**

LET'S PACK A RICE BOWL

Beef Bulgogi, Kimchee Fried Rice, Shaved Chilies & Radish, Pickled Red Onion, Cilantro // **'19**

BANGIN' SHRIMP TACOS

Blackened Gulf Shrimp, Our "Bang-Bang" Sauce, Pico De Gallo, Shredded Cabbage, Griddled Flour & Corn Tortillas // **'17** (GF - Corn Tortillas Only)

SALADS, GRAINS & THINGS

ADD: VEGGIEST PATTY **'4** | SPRINGER MTN FARMS CHICKEN (GRILLED OR FRIED) **'6**
BLACKENED GULF SHRIMP **'7** | BULGOGI BEEF **'6** | TWO EGGS **'4**

HOUSE SALAD

CRISPY BITS CONTAIN NUTS & SEEDS

Chopped Kale & Cabbage, Windy Hill Orchard Apples, Dried Cranberries, Blue Cheese, Crispy Bits, Maple Bourbon Vinaigrette // **'16** (V)

LITTLE GEM

Baby Romaine, Shaved Radish, Pickled Red Onion, Edamame, Crispy Wonton Crumble, Smoked Parmesan Rind, Wasabi Cesar Dressing // **'15** (V) (GF - No Crispy Wonton Crumble)

GETTING GREEKY WITH IT

Coto Family Farms Field Greens, Tomato, Spanish Onion, Country Olives, Feta Cheese, Pesto Parmesan Vinaigrette, Sea Salt // **'16** (GF/V)

BABY ICEBERG WEDGE

CRISPY BITS CONTAIN NUTS & SEEDS

Smoked Bacon, Tomato, Spanish Onion, Cucumber, Chopped Egg, Buttermilk Blue Cheese, House Ranch Dressing, Crispy Bits // **'16**

BEETS BY SUFFOLK

Tri Colored Quinoa, Roasted Harmony Ridge Beets, Chopped Cabbage & Kale, Goat Cheese, Blueberries, White Balsamic Vinaigrette, Everything Bagel Bits // **'16** (V)

BEER

SOUTHPARK

SUFFOLK PUNCH BREWING

LAGERS



WE'RE ALL BOTS

AMBER LAGER / 5.2% ABV
AMBER, TOASTY, SMOOTH



PROCEEDS DONATED TO
THE WADE FAMILY FUND
AND WOODEN ROBOT
STAFF FUND

\$7



BLUE DAISY

PILSNER / 4.9% ABV
CLEAN, CRISP HOPS

\$6.5

FRUITED SOURS



TROPICAL TREE TOPS

FRUITED SOUR ALE / 5.2% ABV
MANGO, PINK GUAVA, PINEAPPLE, & PASSION FRUIT

\$7

+MAKE IT A BEERMOSA (ADD PROSECCO): \$3

OLD WORLD SOURS



RIVERWILDE (500ml BOTTLE)

FLANDERS RED / 6.5% ABV

\$10

SUFFOLK SELTZERS | GLUTEN FRIENDLY

ALL OF OUR SELTZERS ARE MADE IN-HOUSE, AND WITH REAL FRUIT!



HURRICANE SELTZER

HARD SELTZER / 6% ABV
PASSION FRUIT, ORANGE, LIME

\$6.5



PALOMA SELTZER BREWERS PICK

HARD SELTZER / 6% ABV
GRAPEFRUIT, LIME

\$6.5



PINEAPPLE MARGARITA SELTZER

HARD SELTZER / 6% ABV
PINEAPPLE, LIME, SALT

\$6.5

SUFFOLK CIDERS

CIDER PRODUCED BY FLAT ROCK CIDER COMPANY



SUFFOLK CIDER PINEAPPLE RASPBERRY

CIDER / 6% ABV
SEMI-SWEET CIDER WITH PINEAPPLE AND RASPBERRY

\$6.5

WEEKLY HAPPENINGS

THIS SATURDAY

LIVE MUSIC FEAT. COLTON SHERRILL (3 - 6 PM)

EVERY THURSDAY

WEEKLY TRIVIA | 7 PM

HOPPY



PULP Rx - EXTRA STRENGTH

DIPA / 9.8% ABV
MOTUEKA CGX, CITRA, NELSON SAUVIN

\$8.5



PULP PRESCRIPTION BREWERS PICK

HAZY IPA / 7% ABV
CITRA, NELSON & MOTUEKA HOPS, OATS

\$8



JOYRIDE

IPA / 7.2% ABV
SIMCOE, MOSAIC, AZACCA CGX

\$7



WORKHORSE

PALE ALE / 5% ABV
CITRA, MOTUEKA, AMARILLO CGX

\$7



A PATCHWORK ORANGE

FRUITED PALE ALE / 5.7% ABV
MOSAIC HOPS, SWEET ORANGE PEEL NOTES

\$7



HYDE IN THE HAZE

HAZY IPA / 6% ABV
IDAHO 7, EL DORADO & CITRA HOPS

\$7



JUICIEST THING YOU GOT

HAZY IPA / 6.8% ABV
STRATA CGX, NELSON, AND CITRA

\$7.5

GROWLERS / AVAILABLE IN 32 OZ AND 64 OZ

DAYDREAM / ANYTIME LAGER

\$9.99

BLUE DAISY / PILSNER

\$10.99

HYDE IN THE HAZE / NEIPA

\$11.99

A PATCHWORK ORANGE / FRUITED PALE ALE

\$11.99

CRUISE CONTROL / IPA

\$12.99

HEATWAVE / MANGO WHEAT ALE

\$12.99

LIME DAYDREAM / ANYTIME LAGER

\$12.99

JOYRIDE / IPA

\$12.99

PACIFIC STANDARD TIME / WEST COAST PILSNER

\$12.99

HURRICANE / HARD SELTZER

\$13.99

PULP PRESCRIPTION / NEIPA

\$14.99

BEER TO-GO

4-PACK OF 16 OZ CANS