

REK' LIS BREWING CO.

FOOD HERE

HAPPY BEGINNINGS

- PUB PRETZEL** **V** \$12
NH MADE BELGIAN STYLE PRETZEL WITH A SIDE OF BEER CHEESE AND STOUT MUSTARD
- CRISPY BRUSSELS** **VE GS** \$11
FRIED BRUSSEL SPROUTS WITH CHIPOTLE CINNAMON SEASONING AND TAHINI SAUCE
- CHICKEN TENDERS** \$14
HAND BREADED BONELESS TENDERS FRIED WITH A SIDE OF OUR HOMEMADE SAUCE
PICK ONE: BUFFALO - CHIPOTLE HONEY - SMOKEHOUSE DRY RUB - HONEY MUSTARD
- BURRATA PLATTER** **V** \$14
BASIL CHERRY TOMATO AND EXOTIC MUSHROOMS RAGOUT, BURRATA CHEESE, BALSAMIC GLAZE, CROSTINIS

- CLASSIC WINGS** **GS** \$14
BONE IN WINGS TOSSED IN SAUCE WITH PICKLED CARROTS AND RANCH OR BLEU CHEESE
PICK ONE: BUFFALO - CHIPOTLE HONEY - SMOKEHOUSE DRY RUB - HONEY MUSTARD
- MEXICAN STREET CORN NACHOS** **GS** \$14
HOUSE CHIPS WITH MONTEREY JACK CHEESE AND BAJA CORN SALSA DRIZZLED WITH ELOTE SAUCE, TOPPED WITH PICKLED ONIONS, COTIJA, AND CILANTRO WITH A SIDE OF JALAPENOS AND LIME - ADD GUAC \$2 - ADD SMOKED CHICKEN \$6
- MEAT AND TATERS** **GS** \$15
PLATTER OF SMOKED BRISKET SAUSAGE, CRISPY FINGERLINGS, BEER CHEESE STOUT MUSTARD AND PICKLED CARROTS
- POUTINE** \$11
FRENCH FRIES WITH MELTED CHEESE CURDS AND BEEF GRAVY - ADD BACON \$2
- HOUSE CHIPS AND SALSA** ADD GUAC \$2 **VE GS** \$9

BOWLS & GREENS

- SHRIMP HARISSA BOWL** **GS** \$18
SAUTEED SHRIMP IN A HARISSA SAUCE, OVER QUINOA WITH CUCUMBER TOMATO MINT SALAD, FETA CHEESE, AND GUASA SAUCE
- CHICKEN CALI BOWL** **GS** \$17
HERB SEASONED QUINOA WITH GRILLED CHICKEN, ROASTED SWEET POTATOES, PICKLED CABBAGE, ROASTED BRUSSEL SPROUTS, PUMPKIN SEEDS, AND TAHINI SAUCE
- WILD SALAD** **V GS** \$14
FIELD GREENS WITH CANDIED WALNUTS, DRIED CRANBERRIES, GOAT CHEESE, AND MAPLE BALSAMIC VINAIGRETTE
- CAESAR SALAD** **V** \$13
ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS
- SOUP DE JOUR**
ASK YOUR SERVER ABOUT TODAY'S HOMEMADE SOUP! *PRICE VARIES

ENTREES


- JUST THE TIPS** \$23
*HOUSE MARINATED BEEF TIPS ON CELERY ROOT PUREE SERVED WITH ROASTED BRUSSEL SPROUTS, TOPPED WITH BOURBON CREAM
- SMOKED CHICKEN** **GS** \$20
HOUSE SMOKED CHICKEN THIGH TOPPED WITH APPLE CHUTNEY, SERVED WITH GARLIC FINGERLING POTATOES, REK' LIS COLESLAW, AND BAMA SAUCE
- HOISIN BRAISED SHORT RIB** **GS** \$26
BONE IN SHORT RIB GLAZED IN HOISIN, WITH EXOTIC MUSHROOMS, GARLIC FINGERLINGS, GOCHUJANG GASTRIQUE
- SHRIMP FRA DIAVOLO** \$24
SAUTEED SHRIMP, SPICY TOMATO SAUCE, CHERRY TOMATOES, PARMESAN OVER GNOCCHI, GARNISHED WITH BASIL
- GARLIC HORSERADISH SALMON** \$25
*SALMON WITH A GARLIC HORSERADISH BREADCRUMB CRUST, ON CELERY ROOT PUREE WITH ROASTED BRUSSEL SPROUTS, AND CRANBERRY VINAGRETTE
- MAC AND CHEESE** \$20
SMOKED GOUDA MAC AND CHEESE, WITH ROASTED POBLANO, BACON JAM, AND TOPPED WITH BUTTERED BREAD CRUMBS

ADD! TO YOUR SALAD	GRILLED CHICKEN	\$6	SAUTEED SHRIMP	\$8
	SEARED SALMON	\$8	SMOKED PULLED CHICKEN	\$6 PL

VEGETARIAN

- FALAFEL PLATTER** **V** \$14
HUMMUS AND SPICY FALAFEL WITH PICKLED CABBAGE, PICKLED CARROTS, OLIVE TAPENADE, AND NAAN
- FALAFEL BURGER** **VE** \$15
SPICY FALAFEL PATTY DRIZZLED WITH TAHINI SAUCE ON A PRETZEL BUN WITH HUMMUS, CUCUMBER, LETTUCE, TOMATO, ONION, WITH A SIDE OF FRIES OR SALAD
- BEYOND BURGER** **VE** \$16
BEYOND PATTY ON A PRETZEL BUN WITH LETTUCE, TOMATO, AND ONION, WITH A SIDE OF FRIES OR SALAD
- CRISPY CAULIFLOWER TACO** **V** \$13
CRISPY FRIED CAULIFLOWER IN A FLOUR SHELL WITH PICKLED CABBAGE, CORN SALSA, DRIZZLED WITH GUASA SAUCE AND SERVED WITH A WEDGE OF LIME
- GREEN CALI BOWL** **VE GS** \$13
HERB SEASONED QUINOA WITH ROASTED SWEET POTATOES, PICKLED CABBAGE, ROASTED BRUSSEL SPROUTS, TOPPED WITH PUMPKIN SEEDS, AND TAHINI SAUCE

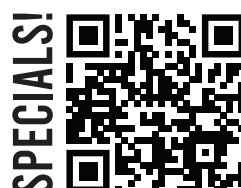
TACOS!

- SMOKED CHICKEN TACO** **PL** \$14
PULLED SMOKED CHICKEN ON FLOUR SHELLS WITH PICKLED CABBAGE AND FRIED ONIONS, DRIZZLED WITH BAMA SAUCE AND A WEDGE OF LIME
- PORK BELLY TACO** \$16
THICK CUT PORK BELLY WITH APPLE CHUTNEY, PICKLED CABBAGE AND CHIPOTLE AIOLI AND A WEDGE OF LIME
- CHEFS KISS!**  \$10
DID YOU ENJOY THE FOOD! WOULD YOU LIKE TO SEND THE COOKS YOUR COMPLIMENT OR EVEN BETTER BUY THEM A ROUND OF BEERS! LET YOUR SERVER KNOW TO ADD A CHEFS KISS ON YOUR TAB

HAND HELDS

SERVED WITH FRENCH FRIES OR A SALAD, UPGRADE TO SWEET POTATO FRIES - \$2

- THE REK' LIS** \$15
*7 OZ GRILLED BURGER ON A BRIOCHE BUN WITH SASSY SAUCE, CHEDDAR CHEESE, LETTUCE, TOMATO, AND ONION
- BIG DADDY GREG SMASH BURGER** \$16
*2 SMASH PATTIES ON A BRIOCHE BUN, WITH AMERICAN CHEESE, PICKLES AND JALAPENO THOUSAND ISLAND - LOAD IT WITH LETTUCE, TOMATO AND CRISPY ONIONS - \$2
- THE HOT MESS** \$17
*7 OZ GRILLED BURGER ON A BRIOCHE BUN WITH CREAMY BEER CHEESE, CRISPY ONIONS, AND MAPLE SMOKEHOUSE BACON
- REK' LIS FRIED CHICKEN SANDWICH** \$16
BUTTERMILK FRIED CHICKEN ON A BRIOCHE BUN WITH HONEY MUSTARD SAUCE AND REK' LIS COLESLAW
- BUFFALO FRIED CHICKEN SANDWICH** \$16
BUTTERMILK FRIED CHICKEN IN HOUSE BUFFALO SAUCE ON A BRIOCHE BUN WITH PICKLES AND BLEU CHEESE
- PORK BELLY BLT** \$17
THICK CUT PORK BELLY ON A SOUR DOUGH, WITH LETTUCE, TOMATO, APPLE CHUTNEY AND BLEU CHEESE AIOLI
- GRILLED SALMON SANDWICH** \$19
*GRILLED SALMON ON A BRIOCHE BUN WITH GARLIC AIOLI, BACON JAM, LETTUCE, TOMATO, AND ONION



MORE ON THE BACK! 

REK' LIS BREWING CO.

MORE FOOD & DRINKS

KID'S MENU

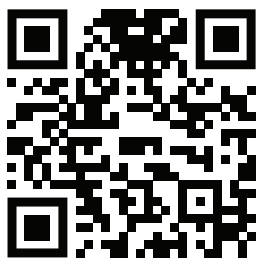
CHEESEBURGER SLIDERS & FRIES	\$6
CHICKEN TENDERS & FRIES	\$6
KID'S HOT DOG & FRIES	\$5
KID'S GRILLED CHEESE	\$5
KID'S CHEESE PIZZA	\$7

DESSERT

COOKIE SKILLET	\$8
<small>CHOCOLATE CHIP COOKIE WITH A SCOOP OF ICE CREAM AND WHIPPED CREAM</small>	
APPLE CRUMBLE	\$8
<small>SALTED MAPLE APPLE CRISP SERVED WITH A SCOOP OF VANILLA ICE CREAM</small>	
DESSERT PRETZEL BITES	\$9
<small>PRETZEL BITES TOSSED IN CINNAMON SUGAR WITH A SIDE OF CHOCOLATE AND CARAMEL SAUCE</small>	
CHEESECAKE DU JOUR	
<small>ASK YOUR SERVER FOR THE CHEESECAKE OF THE DAY *PRICE VARIES</small>	

EXTRAS!

BACON	\$2	GF BUN	\$2	BEER CHEESE	\$1	PRETZEL BUN	\$2
EGG	\$1	CHEESE	\$1	GUAC	\$2	SALSA	\$1



EXPLORE OUR BEER
 16 TAPS OF CRAFT BEER MADE RIGHT HERE!
SCAN NOW TO SEE MORE

COCKTAILS & WINE

MARGARITA	\$11
<small>JOSE TEQUILA - TRIPLE SEC - MARGARITA MIX</small>	
STRAWBERRY MARGARITA	\$12
<small>JOSE TEQUILA - TRIPLE SEC - MARGARITA MIX - STRAWBERRY PUREE</small>	
JALAPENO PINEAPPLE MARGARITA	\$12
<small>JOSE TEQUILA - TRIPLE SEC - JALAPENO JUICE - PINEAPPLE JUICE - MARGARITA MIX</small>	
REK' LIS TIE DYED MARGARITA	\$12
<small>JOSE CUERVO - PINEAPPLE JUICE - MARGARITA MIX - BLUE CURACAO - RASPBERRY LIQUEUR</small>	
MOJITO	\$12
<small>BACARDI - SIMPLE SYRUP - MINT - LIME - SODA WATER</small>	
BLUEBERRY LIME MOJITO	\$12
<small>BACARDI - SIMPLE SYRUP - BLUEBERRIES - MINT - LIME - SODA WATER</small>	
STRAWBERRY MOJITO	\$12
<small>BACARDI - SIMPLE SYRUP - STRAWBERRY SLICES - MINT - SODA WATER</small>	
NORTHWOODS MULE	\$11
<small>VODKA - LIME JUICE - MAINE ROOT GINGER BEER</small>	
PALOMA	\$10
<small>JOSE TEQUILA - RUBY RED GRAPEFRUIT JUICE - SODA WATER</small>	
BUBBLE ME UP	\$11
<small>PROSECCO - STRAWBERRY PUREE - LEMONADE</small>	
COSYMOTO	\$13
<small>TITOS VODKA - TRIPLE SEC - SPLASH CRANBERRY</small>	
HOT AND DIRTY	\$13
<small>TITOS VODKA - OLIVE JUICE - JAPAPENO JUICE</small>	

MANHATTAN	\$13
<small>MAKERS MARK - SWEET VERMOUTH</small>	
ESPRESSO MARTINI	\$14
<small>ESPRESSO VODKA - KAHLUA - BAILEYS - SPLASH CREAM</small>	
IRISH COFFEE	\$10
<small>JAMESON - BAILEYS - COFFEE - WHIPPED CREAM - CREME DE MENTHE</small>	
CINNAMON TOAST CRUNCH COFFEE	\$10
<small>FIREBALL WHISKY - RUMCHATA - COFFEE - WHIPPED CREAM - CINNAMON STICK</small>	
CHOCOLATE ESPRESSO COFFEE	\$10
<small>ESPRESSO VODKA - CHOCOLATE LIQUEUR - COFFEE - WHIPPED CREAM - CHOCOLATE DRIZZLE</small>	
BLOODY MARY	\$10
<small>VODKA - HOUSEMADE BLOODY MARY MIX</small>	
MIMOSA	\$10
<small>ORANGE JUICE - PROSECCO</small>	
WHITE PEACH SANGRIA	\$11
<small>WHITE WINE - PEACH SCHNAPPS - PINEAPPLE JUICE - CRANBERRY JUICE - SODA WATER</small>	
BERRY SANGRIA	\$11
<small>RED WINE - BLACKBERRY BRANDY - STRAWBERRY PUREE - ORANGE JUICE - CRANBERRY JUICE - SODA WATER</small>	
RED WINE	
<small>CABERNET - BREAD AND BUTTER PINOT NOIR - BREAD AND BUTTER MALBEC - TRAPICHE</small>	
WHITE WINE	
<small>PINOT GRIS - KENDALL JACKSON CHARDONNAY - KENDALL JACKSON SAUVIGNON BLANC - KENDALL JACKSON PROSECCO - CUPCAKE</small>	
SODA & MORE	
<small>COKE & DIET COKE SPRITE - GINGER ALE LEMONADE - ICE TEA CRANBERRY JUICE</small>	
N/A BEER	
<small>KIT - BLONDE ALE KIT - HAZY IPA KIT - WEST COAST IPA</small>	

WIFI PASSWORD: getreklis

FOR PARTIES OF 8 OR MORE PEOPLE
WE RESERVE THE RIGHT TO ADD AN AUTOMATIC GRATUITY OF 20%

*ASK YOUR SERVER ABOUT HOW MENU ITEMS CAN BE PREPARED GLUTEN SENSITIVE OR VEGAN
 *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

VE VEGAN **GS** GLUTEN SENSITIVE
V VEGETARIAN **PL** PREPARED WITH PORK FAT