

VULGAR

BREWING
COMPANY

Give your friends & family the bird! A gift card is a great way to treat the Vulgar fan in your life. Ask your server or order online.



ALL PACKAGED BEER IS FOR OFF-SITE CONSUMPTION ONLY

Nº 1 BLACK SHUCK

Schwarzbier

16OZ: \$6 4OZ: \$2 CROWLER \$11

Named for a huge black dog of lore with one fiery red eye, whose howl makes your blood run cold. Unlike this harbinger of doom, this is just a really tasty German lager with notes of roasty coffee, nut, & a light toffee finish.

ABV 5.4%

IBU 23

Nº 2 ARCHIMEDES

Apricot Honey Ale

16OZ: \$6 4OZ: \$2 CROWLER \$11

Real fruit puree imparts a beautiful color & subtle apricot flavor with just a hint of tartness & a honey finish.

ABV 6%

IBU 25

Nº 3 TALLMAN

IPA

16OZ: \$7 4OZ: \$2 CROWLER \$13

Crisp, citrusy American IPA with grapefruit notes, a smooth mouthfeel, & dry finish. Mosaic & Amarillo hops.

ABV 7%

IBU 55

Nº 4 BISCUIT PANTS (2020 RELEASE)

Hazy American Pale Ale

16OZ: \$6 4OZ: \$2 CROWLER \$11

Fruity with notes of stone fruit & citrus. Soft mouthfeel with a dry finish. A portion of each sale goes to ALS research. #alesforALS

ABV 5.5%

IBU 37

Nº 5 DOWN TO HUCK

German Style Helles

16OZ: \$6 4OZ: \$2 CROWLER \$11

Clean, crisp, & refreshing like a dip in the Winni. Soft & bready malt character with a touch of sweetness. Low bitterness, with slightly floral notes.

ABV 5.2%

IBU 21

Nº 6 COLORFUL LANGUAGE

Bière Vulgaire

12OZ: \$8 4OZ: \$3 CROWLER \$19

This barrel-aged ale is complex, smooth & subtly smokey, with notes of toffee, oak, dried fruit, & boozy warmth. Best enjoyed on our patio on a crisp Fall day. Limit 2 per customer.

ABV 8.0%

IBU 28

Nº 7 MILL CITY

NEIPA

16OZ: \$7 4OZ: \$2 CROWLER \$13

Juicy, with a soft mouthfeel. A portion of each on-site sale will be donated to Mill City Park.  I'll be back.

ABV 7%

IBU 40

Nº 8 NOICE

English Brown Ale

16OZ: \$6 4OZ: \$2 CROWLER \$10

Roasty, toasty, & slightly fruity. Deep brown in color, yet mild and easy to drink. It's easy to see why this style is a staple of British pubs.

ABV 5.5%

IBU 16

Nº 9 HAIL SAISON!

Saison

16OZ: \$6 4OZ: \$2 CROWLER \$11

Slightly spicy with notes of clove & pear, rich mouthfeel imparted by the French saison yeast.

ABV 5.4%

IBU 18

Nº 10 RECLINER POSITION

Hazy DIPA

12OZ: \$7 4OZ: \$3 CROWLER \$16

This hazy Double IPA featuring Galaxy and Loral hops has bright notes of pineapple, lemon, and grapefruit. It's a big boy at 8.2% ABV that'll have you assuming the recliner position. Limit 2 per customer.

ABV 8.2%

IBU 65

Tweet us on Facebook or follow us on Instagram @vulgarbrewingco for updates, photos, & not nearly enough puns.

PIZZAS: SMALL - 10" | LARGE - 16"

STARTERS

- GARLIC TWISTS** with marinara 7
PRETZEL TWISTS with beer cheese or honey mustard 7
SAUSAGE ROLLS with marinara 10
SPINACH & FETA ROLLS with marinara 10
ESCARDOUGH 6 dough-wrapped mozz balls with garlic butter & red pepper flakes. Served with marinara 10

GREENS

CAESAR* 8 | 10

Romaine, shaved parm, house made croutons, & Caesar dressing
Add chicken for \$2

ASIAN SALAD 8 | 10

Romaine, red cabbage, carrots, mandarin oranges, sliced almonds, & Asian dressing
Add chicken for \$2

HOUSE SALAD 8 | 10

Romaine, red onion, pepperoni, banana peppers, kalamata olives, feta, & your choice of dressing

HOUSE-MADE DRESSINGS: Ranch / Red Wine Vinaigrette
Caesar* / Honey Mustard

BUILD YOUR OWN PIZZA

SMALL: \$8 | LARGE: \$13

Base price includes sauce and mozzarella. Choose from Red Sauce, Pesto, White Sauce, or Olive Oil for your base.

BASIC TOPPINGS

Small: \$1 per topping | Large: \$1.50 per topping

Banana Peppers	Green Olives	Red Bell Pepper
Basil	Kalamata Olives	Red Onion
Feta	Pepperoni	Sautéed Mushrooms
Fresh Jalapeños	Pineapple	Extra Mozzarella

PREMIUM TOPPINGS

Small: \$2 per topping | Large: \$3 per topping

Artichoke	Ham	Salami
Bacon	Italian Sausage	Sous Vide Chicken
Ground Beef	Pulled Pork	

Limit of 4 toppings

THE SWEET SPOT

DEM BUNS DOUGH 7

Ooey, gooey cinnamon, sugar, & butter finished with cream cheese frosting.
It's 10" of pure joy

PREMIUM BEVERAGES 2.50

Maine Root Fair Trade Lemonade | Mexicane Cola | Organic Root Beer

SELTZER 1

TRIED & TRUE PIZZAS

PEPPERONI 9 | 14

Pepperoni, mozzarella, & red sauce

CHEESE 8 | 13

Whole milk mozzarella & red sauce

MARGHERITA 9 | 15

Mozzarella & basil with red sauce

PIZZAS FOR THE ADVENTUROUS

No additions or substitutions please unless otherwise stated

ROYALE WITH CHEESE 11 | 19

Ground Black Angus beef, red sauce, mozzarella, onions, lettuce, dill pickles, & yellow mustard (trust us on this one)

WOBBLY SAUSAGE 10 | 17

Italian sausage, red onions, sautéed mushrooms, mozzarella, & red sauce

PESTO BOTH WORLDS 10 | 17

Basil-spinach pesto, mozzarella, & sun dried tomatoes
Add chicken for \$2 | \$3

ARTICHOKE CHICKEN 11 | 19

Mozzarella, chicken breast, artichoke, white sauce, spinach, & feta

VEG OUT 10 | 17

Basil-spinach pesto, kalamata olives, banana pepper, red bell pepper, fresh jalapeños, & mozzarella. Add chicken for \$2 | \$3. Hold mozz for vegan

🔥 TROPIC LIKE IT'S HOT 10 | 17

Our twist on a hotly contested classic. Pulled pork, pineapple, mozzarella, sriracha, & red sauce

Add fresh jalapeños or banana peppers for \$1 | \$1.50

🔥 THAI ONE ON 11 | 19

Sous vide chicken breast, house-made peanut sauce, red cabbage, shredded carrots, & mozzarella, topped with cilantro & crushed peanuts & served with a lime wedge

🔥 ANTIPIZZA 11 | 19

Salami, green olives, fresh jalapeños, red onion, mozzarella, red pepper flakes, & red sauce with a honey drizzle

HAVANA GREAT TIME 11 | 19

Pulled pork, North Country Smokehouse ham, dill pickles, red sauce, & mozzarella with yellow mustard

THE CHICKEN RANCH 11 | 19

Sous vide chicken, North Country Smokehouse bacon, red onion, & mozzarella, finished with ranch dressing

THE MEAT SWEATS 12 | 20

Now even ~~sweatier~~ meatier! Pepperoni, Italian sausage, pulled pork, bacon, red onion, mozzarella, & red sauce

SOME MENU ITEMS CONTAIN PEANUTS. While we make every effort to limit cross-contact, our normal kitchen operations involve shared cooking and preparation areas. Therefore, we cannot guarantee any menu item to be completely free of allergens. Before placing your order, please inform your server of any allergies.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.