



STARTERS

JUMBO WINGS or CHICKEN TENDERS 13⁰⁰ / 11⁰⁰

Eight wings or five tenders tossed in house sauce, with bleu cheese or buttermilk ranch dressing and celery sticks

Choice of: buffalo, maple sriracha, maple mustard ale sauce, BBQ

LOADED NACHOS 13⁰⁰

House-fried corn tortilla chips, cheddar jack cheese, jalapeños, diced red onions, scallions, homemade pulled pork, salsa, and Cabot sour cream

ONION RING BASKET 7⁰⁰

Crispy onion rings served with house BBQ sauce

SOUP AND SALAD

Dressings: house bleu cheese, buttermilk ranch, house balsamic vinaigrette, house caesar, Big Squeeze grapefruit vinaigrette | Add grilled or crispy chicken \$4 | Add Chilled Shrimp or Fried Crab Cake \$10

SOUP DU JOUR or CLAM CHOWDER 5⁰⁰ / 7⁰⁰

Cup or bowl

CLASSIC CAESAR SALAD 11⁰⁰

Chopped romaine, garlic parmesan crouton, and shaved parmesan, served with house caesar dressing | *Add anchovies \$3*

SHRIMP AND AVOCADO SALAD 17⁰⁰

Chilled shrimp, creamy avocado, baby spinach, grapefruit, tossed in our UFO Big Squeeze grapefruit vinaigrette and topped with toasted hazelnuts

ROASTED VEGETABLE AND LENTIL BOWL 12⁰⁰

Roasted vegetables, lentils, and spiced chickpeas, topped with a tahini yogurt sauce

THE HOUSE 11⁰⁰

Mixed greens, English cucumber, heirloom cherry tomato, shaved carrot, bleu cheese crumbles, house balsamic vinaigrette

PRETZELS

OUR ORIGINAL SALTED PRETZEL 5⁰⁰

Served with our IPA cheese and ale mustard sauces

PRETZEL OF THE WEEK 6⁰⁰

ARTISAN TRAYS

An ever-changing selection of regional artisan cheeses and charcuterie served with cornichons, Marcona almonds, Blake Hill fig jam, stone ground mustard, and Castleton crackers

CHEESE TRAY 15⁰⁰ / 20⁰⁰

Small includes choice of two cheese options, large includes all cheeses

CHARCUTERIE TRAY 18⁰⁰

Includes all meats

COMBO TRAY 19⁰⁰ / 25⁰⁰

Small includes choice of two cheese options and is served with salami, large includes all cheese and meat options

Welcome to Harpoon! Our brewery was founded on the notion that beer is best when shared with friends, so we're glad you've stopped by to have a beer with us today. We brewed our first beer, Harpoon Ale, back in 1986 at our original brewery in Boston. In 2000 we began brewing at this beautiful, state-of-the-art Windsor brewery (formerly Catamount Brewing Co.) to keep up with the growing demand for our beers. Though some things have changed since the early days—we became employee-owned in 2014!—most things have stayed the same. We love brewing beer and we love sharing it with you!

BURGERS

Substitute onion rings \$2 | Add Napa slaw \$1

TRI-BLEND BURGER 12⁰⁰

A custom blend of chuck, brisket, and porterhouse served with lettuce, tomato, fries, and house pickles

Add Cheese \$1

Choice of: VT Farmstead Alehouse cheddar, Swiss, bleu crumbles, American

Add Green Mountain Smokehouse bacon \$2.50 | Add house bacon jam \$3

VT BEAN CRAFTERS FALAFEL BURGER 13⁰⁰

Locally made, organic, and gluten-free falafel patty topped with lettuce, tomato, shaved red onion, pickled turnips, tahini, and house-made harissa sauce

FISH AND CHIPS 16⁰⁰

Dark Ale beer battered North Atlantic cod, fries, Napa slaw, homemade tartar sauce, lemon wedge

DON'T BE A STRANGER!

STAY IN TOUCH

Find out about new beer releases, seasonal festivals, and all of our brewery happenings at

www.harpoonbrewery.com

   @harpoonbrewery

BOSTON, MA & WINDSOR, VT
EMPLOYEE OWNED

RIVERBEND FAVORITES

Served with fries and house pickles unless otherwise stated | Add Napa slaw \$1 | Substitute onion rings \$2 | Substitute gluten-free bread \$2 | Substitute Deep River kettle chips at no charge

THE VERMONT SANDWICH 13⁰⁰

Green Mountain Smokehouse turkey and bacon, shaved red onion, granny smith apple, VT Farmstead alehouse cheddar, homemade spicy maple beer mustard on choice of white or rye bread

REUBEN 12⁰⁰

Shaved Corned beef, caraway-scented sauerkraut, melted Swiss, Russian dressing, rye bread

RACHEL 12⁰⁰

Green Mountain Smokehouse turkey, caraway-scented sauerkraut, melted Swiss, Russian dressing, rye bread

BUTTERMILK RANCH SOUTHERN FRIED CHICKEN SANDWICH 15⁰⁰

Buttermilk ranch marinated chicken thigh, bacon jam, VT Farmstead alehouse cheddar, pickled red onion, mixed greens, jalapeño cilantro aioli on toasted bun

MARYLAND CRAB CAKE 17⁰⁰

Lump and claw blue crab meat, fried golden brown and served on a toasted bun with pickled daikon radish and carrot, horseradish marmalade, and artisan greens | Served with Deep River Kettle chips and pickles

FROM OUR GRILL AND SMOKER

All items from the smoker are cooked with a blend of hard and fruit woods
Served with fries and house pickles | Substitute Deep River kettle chips at no charge

GREEN MOUNTAIN SMOKEHOUSE BRAT 12⁰⁰

Locally made using our Dark Ale, grilled and served with our caraway scented sauerkraut and spicy beer mustard

MCKENZIE HOT DOG or DOUBLE DOG 7⁰⁰ /

Relish and red onion available upon request

All beef McKenzie hot dog | Add sauerkraut 50¢ / \$1

PULLED PORK SANDWICH 14⁰⁰

Finished with house BBQ sauce and topped with jalapeño Napa slaw

TEXAS STYLE BEEF BRISKET SANDWICH 15⁰⁰

Finished with a central Texas BBQ sauce and served with Napa slaw

STEAK FRITES 18⁰⁰

8oz, hand cut, choice NY Strip topped with chimichurri sauce and served with fries