



# TASTING ROOM PARTY PLANNER

## STARTERS

Bavarian Pretzel Bites	\$22
wood oven roasted, Frye's Leap IPA honey mustard (42 pieces)	
White Bean & Cauliflower Hummus	\$32
toasted pepitas, smoked paprika, pita chips, vegetables	
BBQ Pulled Pork Sliders	\$25
smokey braised pork, brew bbq sauce, southern style biscuits (one dozen)	
Brew House Wings	\$36
house hot sauce or brew BBQ (two dozen)	
Cheese and Fruit Platter	\$38
cantaloupe, berries, pineapple, grapes and assorted cheese	
Charcuterie Board	\$50
assorted meats and cheese	

## SALADS

Bibb Salad	\$35
pears, gorgonzola, pistachios, cranberry port vinaigrette	
Antipasto	\$42
mixed greens, broccolini, provolone, roasted red peppers, shaved fennel, fresh mozzarella, house vinaigrette	
House	\$30
mixed greens, red onions, tomatoes, cucumbers, carrots, house ranch dressing	

*Hosting an event?* Space available in the brewery itself or in a private conference room overlooking the brewery. Please inquire with Tiff at [tiff@sebagobrewing.com](mailto:tiff@sebagobrewing.com).

*Need a special menu?* Customization available with 48-hour notice.

*Thirsty?* Grab a six-pack or fill a growler with our delicious beer!

## PASTA

Five Cheese Mac & Cheese	\$37
mozzarella, provolone, romano, parmesan, goat cheese, gemelli pasta <i>Add prosciutto \$5</i>	
Gemelli	\$30
red sauce, butter, or garlic cream sauce	

## WOOD FIRED PIZZA

Pepperoni	\$11
house tomato sauce, house cheese blend, nitrate free pepperoni	
Farmer's Market	\$14
basil-arugula pesto, house cheese blend, plum tomato, broccolini, roasted red peppers, red onion, goat cheese	
Wild Mushroom	\$12.5
garlic cream sauce, house cheese, blend, leeks, tarragon, swiss, truffle oil	
House Cheese	\$9
mozzarella, provolone, parmesan	
Runabout Reuben	\$13
thousand island, wood oven red ale braised corn beef, Morse's sauerkraut, baby swiss	
Cheeseburger Pizza	\$13
ground beef, tomatoes, pickles, caramelized onions, ketchup, mustard, sharp cheddar, iceberg lettuce	
Three Little Pigs	\$13.5
house tomato sauce, nitrate free pepperoni, sausage, farm bacon, house cheese blend	
Loaded Mashed Potato	\$13
farm bacon, smoked cheddar, jalapeños, scallions, sour cream	
Sebago Margherita	\$12.5
EVOO, fresh mozzarella, oven roasted tomatoes, house cheese blend, basil	
Pear & Prosciutto	\$13
EVOO, house cheese blend, prosciutto, roasted pear, ricotta, arugula, balsamic reduction	