

YANKEE MIKE

MILD ALE - 4.7% ABV - 20 IBU

modeled after an English Mild, a malty brown ale balancing a blend of toasty, roasty, caramel flavors (a perfect pairing to our food)

7

EXCALIBUR*

IMPERIAL STOUT - 10% ABV - 55 IBU

big, rich blast of coffee forged from both roasted malt and Seven Hills' PNG, rounded and smoothed by just-right sweetness

7 (10oz)

SCHOFIELD

COCONUT STOUT - 7.2% ABV - 35 IBU

brewed bigger (like an export stout) to fuse organic coconut with roasted malts in a dark chocolatey dessert-like finish

7

RATION WITH LACTOSE

CHOCOLATE BROWN ALE - 6.7% ABV - 22 IBU

pure cacao makes this a chocolate showcase that's robust and full, yet smooth enough to indulge in more than one

7

BASTOGNE

BELGIAN TRIPEL - 7.6% ABV - 35 IBU

floral-fruity and subtly sweet, this pale palate-pleaser features a clove-spicy character that's crisp, dry and totally food-friendly

7 (10oz)

PRIMER

CLASSIC AMERICAN PILSNER - 5.3% ABV - 30 IBU

crisp, dry and easy-drinking, this pre-Prohibition pils features a fusion of Old World malts, flaked maize + New World dry hop

7

CARE PACKAGE*

STRONG ALE - 11.8% ABV - 50 IBU

a mahogany caramel showcase that's toasted-sugary and rich, wrapped around low-key notes of cinnamon and allspice

7 (10oz)

UP THE HILL

MUNICH HELLES - 4.9% ABV - 17 IBU

clean and balanced, a traditional German-style lager brewed for drinkability with a subtle hop profile and crackery pilsner malt

7

TREATY

IRISH RED ALE - 5.3% ABV - 24 IBU

nutty and biscuity, Irish pub beer meets British malts for a rich, complex range of caramel flavor that goes great with burgers and bbq

7

RADAR

AMERICAN DARK ALE - 4.9% ABV - 13 IBU

light in intensity, refreshing and dark, a sessionable ale marked with a hint of roast and an edge of caramel

7

IMPACT BEER - All net profits support the CPT SETH MITCHELL HERO 5K

LEADED

COFFEE AMBER - 6.0% ABV - 25 IBU

coppery hue meets dark and tasty toastiness, like walking into a coffeehouse thanks to Seven Hills' Guatemalan beans

7

SABOT

INDIA PALE ALE - 7.5% ABV - 45 IBU

packs a punch with big-barreled hop flavor and aroma, with a clean malt base that's still invitingly drinkable and balanced

7

CARTUCHO

MEXICAN LAGER - 4.3% ABV - 13 IBU

clean, crisp and crushable, an ultra-light cerveza blending Pilsner and Vienna malts with flaked rice in one thirst-quenching lager

7

PROST

MUNICH DUNKEL - 4.6% ABV - 17 IBU

smooth, rich and ruby-brilliant, Munich malts give this Bavarian classic an easy-drinking complexity that's subtly sweet and toasty

7

BEER
—
WORLD CLASS

FLIP OVER->

FUSE 7

BLACKBERRY BLONDE ALE – 5.3% ABV – 5 IBU

bursting with blackberries, sweetness and acidity blend for a jammy, juicy fruit-forward beer that's super bright and slightly tart

PATHFINDER 7

PALE ALE – 4.8% ABV – 30 IBU

a hop-forward trailblazer that's still supremely drinkable, harmonizing citrus and forest flavor with a touch of soft malt

BRONZE MEDAL WINNER - 2020 OH CRAFT BREWERS CUP

CLUSTER 7

IPA – 6.8% ABV – 45 IBU

cold-fermented on American oak, born from Sabro hops, the perfect marriage of bright citrus with shades of coconut and vanilla

ARROWHEAD* WITH LACTOSE 7 (10oz)

FRUITED DIPA – 8.1% ABV – 45 IBU

a golden tropical treasure carving a straight line to fruity, juicy, dry-hopped flavor - full-bodied, slightly sweet and hazy AF

DROP ZONE ON TAP ON/ABOUT APR 6 7

IPA – 6.8% ABV – 60 IBU

big, bright and juicy, with apricot-forward stone-fruit notes, hitting the mark dead on with its assertive hop flavor and aroma

SNARE ON TAP ON/ABOUT APR 9 7

AMERICAN WIT ALE – 4.8% ABV – 15 IBU

subtle, soft, super-refreshing summertime wheat beer, tapping a Belgian-style beat through sweet spices, citrus and florals

IMPACT BEER - All net profits support the KINGS BAND BOOSTERS

FLIGHT (CHOOSE 4) \$10

32oz CRAWLERS TO-GO \$12 or \$18* EACH

32oz HOWLER FILL \$12 or \$18*

64oz GROWLER FILL \$18 or 24*

4-PACKS (16oz) CANS TO-GO (in cooler)

ALSO AVAILABLE

BLAKE'S HARD CIDER 6

gluten-free; rotating flavors

TRULY HARD SELTZER 5

rotating flavors; 5% ABV

GUINNESS KALIBER 4

non-alcoholic

**CURIOUS TO LEARN MORE ABOUT THE HISTORY
OF THE PETERS CARTRIDGE FACTORY?**

scan the QR code below



COCKTAILS

KING'S CROWN SWEET, BOOZY Watershed bourbon, blackberry simple, lemon, Angostura bitters	9
THE ALLIANCE BEER COCKTAIL CLEAN, CRISP Watershed bourbon barrel four peel gin, lemon, honey, and topped with Treaty Irish Red	10
SIMPLER TIMES REFRESHING, GINGERY Watershed vodka, Gosling's ginger beer, house-made ginger simple	9
THE ANNIE OAKLEY BRIGHT, FLORAL Watershed vodka, St. Germain, house-made pomegranate syrup & lime	11
HAIRPIN TURN ISLANDY, FRUITY Appleton Estate Jamaica rum, pineapple, Aperol, guava, lime, tiki bitters	11
THE GMP OLD FASHIONED CLASSIC, PROPER Maker's Mark, orange bitters, brandied cherry and candied orange	10
1890 WARM, PLUMMY Espolon reposado, Grand Marnier, cinnamon-plum spiced simple	10
RECORD PRESSER SANGRIA DANGEROUSLY CHUGGABLE red wine sangria, berry, fruity	7
BULLSEYE BLOODY MARY ZIPPY, ZESTY Watershed vodka, tomato juice, Leaded Coffee Amber, garlic oil, lime juice worcestershire, black pepper, tobasco topped with house pickle, olive, lemon & lime	9
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SPARKLING/ROSÉ WINE	
MASCHIO PROSECCO – ITALY peach and almond	8/SPLIT
PANNONICA ROSÉ – AUSTRIA zesty pear and lychee	9/32

WHITE WINE

RUELAS VINO VERDE – PORTUGAL calling all Pinot Grigio lovers – crisp and citrus fruit	8/28
WHITEHAVEN SAUVIGNON BLANC – NEW ZEALAND pineapple, lemongrass, grapefruit	9/32
DR. LOOSEN “DR. L” DRY REISLING – GERMANY lightly sweet, fruity, approachable	9/32
FREI BROTHERS CHARDONNAY – CALIFORNIA rich, nutty, green apple	11/40

RED WINE

CHRISTOPHER MICHAEL RED BLEND – WASHINGTON red plum and herbs	10/36
ERNIE ELS “BIG EASY” RED BLEND – SOUTH AFRICA chocolate, spice and confectionary cherries	12/44
NICOLAS IDIART PINOT NOIR – FRANCE dry, juicy raspberry	9/32
HAYES VALLEY MERLOT RED BLEND – CALIFORNIA black fruit, chocolate, rich finish	9/32
ST. FRANCIS CABERNET SAUVIGNON – CALIFORNIA currant, dark cherry and vanilla	10/36
LOTE 44 MALBEC – ARGENTINA black cherry, vanilla, silky	8/28

CARTRIDGE BREWING

LOCAL LANDMARK – WORLD CLASS BEER

— LUNCH OFFERINGS —

SHAREABLES

CHARCUTERIE BOARD <small>CHEF'S CHOICE</small> 3 cheeses, 3 cured meats, house-made pickles, family-recipe kimchi, fig jam & crackers	15	LARGE BOWL OF FRIES <small>CRISPY OR SWEET POTATO</small> addictive both ways, either crispy seasoned or waffle-cut sweet, or mix half crispy & half sweet	8
PRETZELS & BEER CHEESE salted soft pretzels, plus cheese made with in-house beer	10	SMOKED WINGS <small>(3 WINGS) 8 (6 WINGS) 15</small> whole wings brined in our Pathfinder Pale Ale, smoked, fried, and topped with house dry rub, plus choice of buffalo or house sauce on the side – served with carrots, celery, and either ranch or blue cheese	

SOUPS & SALADS

ADD SMOKED TURKEY \$5. CRISPY TENDERS \$5 OR SMOKED SALMON \$6

ARUGULA SALAD with dried cranberries, goat cheese, pepitas, honey mustard vinaigrette	<small>Full/Side</small> 10/6
SPINACH SALAD with walnuts, blue cheese, raspberry vinaigrette	10/6
CLASSIC BLT SALAD simple and savory with romaine, bacon, tomatoes, ranch	10/6
HOUSE SALAD mixed greens, carrots, tomatoes, croutons, red wine vinaigrette	10/6
CARTRIDGE CHILI trio of brisket, turkey and pork smoked to perfection, then slow-cooked with beans in our homemade chili, plus cheddar, sour cream & chives	9

SANDWICHES

SERVED WITH CHOICE OF 1 SIDE

BACON BEER CHEESE BURGER fire-grilled beef topped with bacon and our in-house beer cheese, served on a pretzel bun -or- hold the bacon & cheese and add garden (lettuce, onions, house pickles)	15
RIB SANDWICH 1/3 rack of in-house smoked boneless ribs with house pickles, shaved white onion, served on a potato bun with your choice of sauce (Chef recommends Carolina BBQ)	15
SWEET POTATO QUINOA BURGER <small>VEGETARIAN</small> veggie burger with onions, house-made pickles, lettuce & Carolina BBQ sauce, served on a potato bun	13
BBQ PULLED PORK SANDWICH tender pork shoulder smoked in-house, with House BBQ sauce & tricolor coleslaw, served on a potato bun	13
CURRY TURKEY SALAD SANDWICH juicy wood-smoked turkey blended with curry, grapes, celery & red onion, served on a potato bun	13
FEATURE HOT DOG all-beef Avril Bleh hot dog served in a Sixteen Bricks cuban roll – ask your server for current rotating toppings	10

DETROIT-STYLE PAN PIZZA

GLUTEN-FREE CRUST. ADD \$2

GARDEN garlic confit, red onion, Spanish olives, artichoke hearts, pesto, provolone & mozz	16
PEPPERONI classic done right with house-made red sauce, provolone & mozz	15
SIMPLY CHEESE the name says it all, with house-made red sauce, provolone & mozz	12

SIDES

INCLUDES ALL SIDE SALADS

MAC & CHEESE classic homemade cheddar-blend sauce with rotini pasta	6
BROWN SUGAR BAKED BEANS homestyle taste, classically sweet • add prime brisket, \$2	4
TRICOLOR COLESLAW bright blend of green & purple cabbages with carrots and homemade slaw dressing	4
CORNBREAD BBQ's perfect partner, made from scratch with buttermilk, egg & cornmeal	4
FRIES – REGULAR & SWEET POTATO addictive both ways, either crispy seasoned or waffle-cut sweet	6

SMALL CALIBER

KIDS' MENU (UP TO 12 YRS OLD). SERVED WITH 1 SIDE & A DRINK

PIZZA <small>PEPPERONI OR CHEESE</small> big taste, smaller size, still with house-made sauce & cheeses	8
CHARCUTERIE <small>(AKA. LUNCHABLE)</small> tray of sliced turkey, pepperoni, ham, Swiss & American, served with crackers	8
CHICKEN TENDERS three hand-breaded tenders, fried crisp & juicy, served with choice of sauce	8

SWEETS

SOME SHAREABLE. SOME JUST FOR YOU

CHOCOLATE CHIP COOKIE <small>SHAREABLE</small> jumbo-sized, fresh-baked, chip-loaded make it à la mode with vanilla Whit's Frozen Custard, \$2	10	CHEESECAKE <small>ALL YOURS</small> made from a cream & goat cheese blend, with brown sugar graham cracker crust, topped with seasonal fruit	6
CHOCOLATE BROWNIE <small>SHAREABLE</small> decadent milk chocolate, fresh baked and topped with gooey caramel sauce make it à la mode with vanilla Whit's Frozen Custard, \$2	10	CRÈME BRÛLÉE <small>ALL YOURS</small> vanilla bean custard with caramelized sugar	6

EXECUTIVE CHEF: Jerry Johnson • SOUS CHEF: Scott McCoy Jr.

Love your food and want to say thank you for their hard work?

BUY THE KITCHEN A ROUND OF BEERS \$10

CARTRIDGE BREWING

LOCAL LANDMARK – WORLD CLASS BEER

– DINNER –

SHAREABLES

SAUSAGE TRIO <small>LOCALLY SOURCED</small> 15 grilled combo from Eckerlin's at Findlay Market, plus house-made pickles, cornbread, coleslaw & choice of one sauce	LOADED FRIES 12 crispy seasoned, waffle-cut sweet or mix of both, topped with bacon & beer cheese -or- chili-cheese style
PRETZELS & BEER CHEESE 10 salted soft pretzels, plus cheese made with in-house beer	SMOKED WINGS <small>(3 WINGS) 8 (6 WINGS) 15</small> whole wings brined in our Pathfinder Pale Ale, smoked, fried, and topped with house dry rub, plus choice of buffalo or house sauce on the side – served with carrots, celery, and either ranch or blue cheese
CHARCUTERIE BOARD <small>CHEF'S CHOICE</small> 15 3 cheeses, 3 cured meats, house-made pickles, family-recipe kimchi, fig jam & crackers	

SOUPS & SALADS

ADD SMOKED TURKEY \$5. CRISPY TENDERS \$5 OR SMOKED SALMON \$6

	<small>Full/Side</small>	
ARUGULA SALAD 10/6 with dried cranberries, goat cheese, pepitas, honey mustard vinaigrette		
SPINACH SALAD 10/6 with walnuts, blue cheese, raspberry vinaigrette		
CLASSIC BLT SALAD 10/6 simple and savory with romaine, bacon, tomatoes, ranch		
HOUSE SALAD 10/6 mixed greens, carrots, tomatoes, croutons, red wine vinaigrette		
CARTRIDGE CHILI 9 trio of brisket, turkey and pork smoked to perfection, then slow-cooked with beans in our homemade chili, plus cheddar, sour cream & chives		

DETROIT-STYLE PAN PIZZA

GLUTEN-FREE CRUST, ADD \$2

CARNIVORE 18 smoked brisket, pepperoni, crumbled Italian sausage, bacon, house-made red sauce, provolone & mozz
KOREAN BULGOGI 18 marinated steak, family-recipe kimchi, scallions, sesame seeds, Gochujang, provolone & mozz
CUBAN 16 smoked pulled pork, Black Forest ham, house pickles, yellow mustard & mozz
GARDEN 16 garlic confit, red onion, Spanish olives, artichoke hearts, pesto, provolone & mozz
PEPPERONI 15 classic done right with house-made red sauce, provolone & mozz
SIMPLY CHEESE 12 the name says it all, with house-made red sauce, provolone & mozz

EXECUTIVE CHEF: Jerry Johnson • SOUS CHEF: Scott McCoy Jr.

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SMOKED MEATS

SERVED WITH 2 SIDES AND 1 SAUCE.
PLUS HOUSE-MADE PICKLES & CORNBREAD

PULLED PORK APPLE-CHERRY WOOD BLEND	
TURKEY BREAST APPLE-CHERRY WOOD BLEND	
1/3 RACK RIBS APPLE WOOD	
ALL ABOVE WITH OUR SIGNATURE RUBS. WOOD-SMOKED ON-SITE	
2-MEAT COMBO (1/4 LB EACH)	20
3-MEAT COMBO (1/3 LB EACH)	25
BABY BACK RIBS APPLE WOOD	
SMOKED IN-HOUSE TO TENDER PERFECTION	
FULL RACK	30
2/3 RACK (À LA CARTE)	16
1/3 RACK (À LA CARTE)	9

GRILL

ATLANTIC SALMON	20
sustainably sourced, grilled and served with Carolina Gold rice, seasonal veggies & bourbon brown butter	

SMALL CALIBER

KIDS' MENU (UP TO 12 YRS OLD), SERVED WITH 1 SIDE & A DRINK

PIZZA PEPPERONI OR CHEESE	8
big taste, smaller size, still with house-made sauce & cheeses	
MAC & CHEESE	8
childhood staple, creamy blended-cheese sauce over pasta spirals	
CHARCUTERIE (AKA. LUNCHABLE)	8
tray of sliced turkey, pepperoni, ham, Swiss & American, served with crackers	
CHICKEN TENDERS	8
three hand-breaded tenders, fried crisp & juicy, served with choice of sauce	

SAUCES

ALL ORIGINAL RECIPES MADE FROM SCRATCH IN OUR KITCHEN
AS AN ADDED SIDE \$1!

HOUSE BBQ • ALABAMA WHITE BBQ	
KOREAN BBQ CONTAINS GLUTEN • CAROLINA BBQ	
HOT HONEY • SWEET BBQ • SPICY JERK	

SANDWICHES

SERVED WITH CHOICE OF 1 SIDE

BACON BEER CHEESE BURGER	15
fire-grilled beef topped with bacon and our in-house beer cheese, served on a pretzel bun <i>-or- hold the bacon & cheese and add garden (lettuce, onions, house pickles)</i>	
SMOKED BRISKET PHILLY	15
house-smoked prime brisket topped with melted Swiss, horsey aioli, sautéed peppers & onions, served on a potato bun	
RIB SANDWICH	15
1/3 rack of in-house smoked boneless ribs with house pickles, shaved white onion, served on a potato bun with your choice of sauce (Chef recommends Carolina BBQ)	
SWEET POTATO QUINOA BURGER VEGETARIAN	13
veggie burger with onions, house-made pickles, lettuce & Carolina BBQ sauce, served on a potato bun	
BBQ PULLED PORK SANDWICH	13
tender pork shoulder smoked in-house, with House BBQ sauce & tricolor coleslaw, served on a potato bun	
CURRY TURKEY SALAD SANDWICH	13
juicy wood-smoked turkey blended with curry, grapes, celery & red onion, served on a potato bun	

SIDES

INCLUDES ALL SIDE SALADS

MAC & CHEESE	6
classic homemade cheddar-blend sauce with rotini pasta	
BROWN SUGAR BAKED BEANS	4
homestyle taste, classically sweet <i>add prime brisket, \$2</i>	
FAMILY-RECIPE KIMCHI CONTAINS SHELLFISH	6
Sous Chef Scott's tangy combo of Napa cabbage, Korean chili powder, carrots, daikon, ginger & garlic	
TRICOLOR COLESLAW	4
bright blend of green & purple cabbages with carrots and homemade slaw dressing	
FRIES – REGULAR & SWEET POTATO	6
addictive both ways, either crispy seasoned or waffle-cut sweet	
CORNBREAD	4
BBQ's perfect partner, made from scratch with buttermilk, egg & cornmeal	

SWEETS

SOME SHAREABLE. SOME JUST FOR YOU

CHOCOLATE CHIP COOKIE SHAREABLE	10
jumbo-sized, fresh-baked, chip-loaded <i>make it à la mode with vanilla Whit's Frozen Custard, \$2</i>	
CHOCOLATE BROWNIE SHAREABLE	10
decadent milk chocolate, fresh baked and topped with gooey caramel sauce <i>make it à la mode with vanilla Whit's Frozen Custard, \$2</i>	
CHEESECAKE ALL YOURS	6
made from a cream & goat cheese blend, with brown sugar graham cracker crust, topped with seasonal fruit	
CRÈME BRÛLÉE ALL YOURS	6
vanilla bean custard with caramelized sugar	