

**STARTERS**

**FRIED GREEN BEANS** \$7  
Breaded green beans fried to golden brown, served with house-made horseradish wasabi sauce

**PRETZEL BITES\*** \$8  
EpeX Soft Pretzels with house-made beer cheese and stony mustard

**CHEESE CURDS** \$8  
Basket of fried cheese curds from York Valley Cheese Co. with chipotle dipping sauce

**CHEESESTEAK EGG ROLLS\*** \$9  
Egg rolls stuffed with steak, cheese and onions, served with beer cheese

**MUSSELS** \$9  
Mussels sauteed in a butter wine sauce served with garlic bread

**STONY RUN NACHOS\*** \$6  
Corn chips topped with house-made beer cheese, shredded cheddar, jalapenos, salsa, sour cream, and green onions

**ONION RING BASKET** \$7  
Fried onion rings served with southwest ranch

**SALADS**

**BREW HOUSE SALAD** \$9  
Mixed field greens, onion, tomato, cucumber, cheddar, croutons with a choice of dressing

**HOUSE-MADE DRESSINGS**

- Amber Ale Vingagrette\*\*
- Red Dawn Raspberry Vingagrette\*\*
- Ranch
- Blue Cheese
- Honey Mustard
- Thousand Island
- Oil & Vinegar

**ADDITONS**

- 4 Ounce Steak \$9
- Grilled Chicken \$6
- Avocado \$3
- Bacon \$2
- Stony Salmon \$9
- Coleslaw \$1
- Pulled Pork \$4
- White American, Cheddar Jack or Provolone Cheese \$1



**SPECIALS EVERY WEEK**

**HAPPY HOUR**  
4PM - 6PM  
**WEDNESDAY - THURSDAY**

Mussels are not included in Happy Hour

**HANDHELDS**

(Handhelds & Main Fare come with a choice of side)

**STONY RUN BURGER** \$13  
7 oz prime burger topped with lettuce, tomato, onion and mayo on a brioche bun

**GRILLED CHICKEN BACON RANCH\*\*** \$15  
Rocky Ridge marinated chicken with hardwood smoked bacon, house-made ranch, lettuce, tomato and onion on a brioche bun

**TURKEY BLT PANINI** \$14  
Turkey, hardwood smoked bacon, lettuce, tomato and mayo on hoagie roll

**ITALIAN PANINI** \$14  
Pepperoni, genoa salami, black forest ham, provolone, lettuce, tomato, onion, banana peppers and italian aioli on hoagie roll

**PULLED PORK SANDWICH\*\*** \$13  
Pulled pork, braised in-house with Heritage Rail Trail Brown Ale, topped with brown ale barbeque sauce and house-made horseradish cream sauce on brioche bun

\*Beer Cheese: Rocky Ridge combined with Cheddar Cheese

**MAIN FARE**

**SHRIMP BASKET** \$12  
Fried shrimp with house-made cocktail sauce

**STONY RUN SALMON\*\*** \$20  
Grilled salmon, marinated with the Heritage Rail Trail, served over citrus rice

**HOUSE-BATTERED FINGERS** \$13  
Fresh Rocky Ridge marinated chicken tenders with choice of sauce

**PORK PLATTER** \$15  
Our pulled pork, open faced, topped with brown ale barbeque sauce and house-made horseradish cream sauce, served on garlic bread

**KIDS** (w/Choice of Side)

- Chicken Fingers \$8
- Ham & Cheese \$8
- Grilled Cheese \$6

**DESSERTS**

**HOT CHOCOLATE CHEESECAKE** \$9  
Locally made cheese cake from "Just Say Cheese"

**REESE'S PEANUT BUTTER PIE** \$8  
Peanut Butter filling topped with chocolate and whipped cream

**A LA MODE** \$12  
Choice of Dessert with two scoops of ice cream

**CARMEN'S VANILLA ICE CREAM** \$5  
3 scoops of vanilla ice cream

**SIDES**

- Side Salad \$5
- Handcut Fries \$4
- Potato Chips \$3
- Onion Rings \$5
- Coleslaw \$4
- Citrus Rice \$4
- Vegetable of the Day \$4

**IN-HOUSE SAUCES** \$.50 for Extra Sauce

- Brown Ale BBQ Buffalo
- Ranch Beer Cheese\*\* \$1
- Bleu Cheese
- Sweet Thai Chilli
- Honey Mustard

Consuming raw or under-cooked meats, fish, shellfish, or eggs may increase your risk of food-borne illness. Our facility is not a 100% gluten free environment, please ask your server for special requests

Drink Menu



Open Wednesday - Sunday

GROWLER FILLS - \$10 - 32 OZ | \$18 - 64 OZ

IN-HOUSE BREWS | DRAFTS- \$6 | FLIGHTS - \$9 | 5 OZ - \$2.5 - \$3.50

- 1. ACIDULOUS INTENT: STRAWBEERY LEMONDADE (16 OZ) 5.4%  
Sour fruited with Strawberry & Lemon Jibblits
- 2. HIGHPOINT PILSNER (16 OZ) 4.7%  
Bohemian Style Pilsner, Boiled for 90 Minutes with Saaz Hops
- 3. HELLBENDER WHEAT: PINK GUAVA (16 OZ) 5.1%  
American Style Wheat with Pink Guava
- 4. TRI-HOP HAZE #2 (16 OZ) 5.4%  
No Boil IPA with Lactose & Heavily Dry Hopped with Idaho #7, Sabro & Cryo Pop
- 5. HERITAGE RAIL TRAIL (16 OZ)\*\* 5.4%  
American Style Brown Ale with Brown Sugar and Dark Malts
- 6. HOP FROG #10 (16 OZ) 7.1%  
Bright and Crisp West Coast Style IPA with Citra and Amarillo Hops
- 7. HELEN'S HAPPY STOUT (10 OZ) 8.5%  
Creme Brulee Imperial Stout with Lactose and Madagascar Vanilla
- 8. JUGO DELICIOSO (12 OZ) 9.4%  
Imperial IPA with Lactose & Triple Dry-Hopped with Trident, Vic Secret & Southern Star
- 9. DUNKEL PATCHES (16 OZ) 5.2%  
True to Style Dunkelweizen
- 10. MULL & OATS (16 OZ) 5.5%  
Rich and Full Bodied Oatmeal Stout, Named After Our Fearless Chef
- 11. HELIUM HEFEWEIZEN (16 OZ) 4.2%  
Light and Bready Experimental American Hefeweizen
- 12. RED DAWN (16 OZ)\*\* 5.5%  
Red Ale, Boiled for 90 Minutes & Brewed with Coriander & Licorice
- 13. BAILEE'S BOURBON BARREL BELGIAN QUAD (10 OZ) 12%  
Belgian Style Quad Aged on Bourbon Soaked Oaked Chips
- 14. THE REMEDY (10 OZ) 9.8%  
A Bold and Boozy Russian Imperial Stout
- 15. ROCKY RIDGE AMBER ALE (16 OZ)\*\* 5.3%  
Smooth Malty Amber Ale with a Variety of Caramel Malts
- 16. SLOW & EASY (16 OZ) 5.3%  
Belgian Style Witbier Brewed with Coriander & Sweet Orange Peel
- SUSQUEHANNA SOURS (16 OZ) 4.2%  
Helium Hefeweizen Shrub Infusion consisting of Fruit Puree, Lactic Acid and Apple Cider Vinegar available in Strawberry/Raspberry, Mango, Blackberry, Blueberry or Peach

COCKTAILS

- STONY SUNRISE \$8  
Hidden Stills Vodka, Orange Juice, Sprite & Strawberry/Raspberry
- CRANBERRY COCKTAIL \$7  
Hidden Stills Vodka, Cranberry Juice & Ginger Ale
- BLACK & BLUE LEMONADE \$8  
Hidden Stills Vodka, Lemonade & Blueberry Shrub
- PEACHY KEEN \$8  
Hidden Stills Vodka, Peach Puree, Orange Juice & Cranberry Juice
- THE NIKOL \$6  
Mix of Helen's Happy Stout and Lancaster County Blueberry Cider
- MARGARITA \$7  
Hidden Still Tequila and Triple Sec on the Rocks with Margarita Mix

WINE & SPIRITS

- CHARDONEL \$7  
Thunder Ridge Winery - Dry White
- THUNDER RIDGE ROSE \$7  
Thunder Ridge Winery - Sweet Blend
- PINOT GRIGIO \$8  
Allegro White Wine - Dry White Wine with Zesty Flavors
- MERLOT \$8  
Allegro Red Wine - Full yet Soft Structure
- CABERNOT SAUVIGNON \$8  
Allegro Red Wine - Classic Bordeaux Style Wine
- CANNED CIDER \$5  
Lancaster County Cider
- LOCAL PA SPIRITS  
Hidden Stills - Vodka, White & Spiced Rum, Gin, Tequila, Bourbon & Rye Whiskey

\*\*Beer is used to make food menu item