



NEW HOLLAND BREWING

CRAFT BREWED IN HOLLAND, MICHIGAN

FOOD MENU

66 EAST 8TH STREET, HOLLAND, MI 49423

PH. (616) 355-6422 • FAX (616) 355-2940

PUB HOURS: MON - THURS. 11 AM - 12 AM,

FRI & SAT. 11 AM - 1 AM • SUN. 11 AM - 10 PM

WWW.NEWHOLLANDBREW.COM

ART
IN FERMENTED FORM.™

New Holland Brewing exists to enhance the quality of life by brewing, distilling, and cooking with a creativity & passion inspired by the people, places and seasons of West Michigan.

Proud to Partner with these Vendors

EIGHTH
STREET
MARKET
PLACE



FENN
Valley
Vineyards & Wine Cellar



Nienhuis
Greenhouse

Evergreen Lane
Creamery



MICHIGAN
TURKEY
PRODUCERS
CO-OP, INCORPORATED

Peters Imports



APPETIZERS

QUESO FUNDIDO

Local goat cheese, scallions, and salsa chipotle morita baked, topped with Fire Roasted Salsa and served with fresh fried chips. \$8.99

PEPPERONI PINWHEELS

Fresh baked dough brushed with herb oil, pepperoni, and five cheese blend. Served with Circle Sauce. \$8.49

HOUSE MADE HUMMUS

Chick pea hummus with garlic and herbs, served with baked pita. \$7.49 Add a side of fresh veggies for \$1.99

FLATBREAD QUESADILLA

Your Choice of pulled enchilada chicken, or grilled portobello with fresh jalapenos, green peppers, caramelized onions and cheddar-jack cheese in a toasted flatbread. Served with fire-roasted salsa and sour cream. \$8.99

OLD SCHOOL CHICKEN WINGS

One pound of chicken wings fried to crispy perfection, dripping with mild, hot, or barbecue sauce. Choice of dipping sauce. \$7.99

BRUSCHETTA

Roma tomatoes, caramelized onions, fresh garlic and basil, served with toasted garlic sourdough. \$6.99

ARTICHOKE DIP

Blend of eight cheeses, spinach & artichoke hearts spiked with garlic and baked. Topped with green onion and served with baked pita chips. \$7.99

CELLARMAN'S PLATE

Toscana salami, prosciutto, Poet's Tomme cheese, marinated sundried tomatoes, and spicy marinated olives, whiskey beer cheese, tart apples, garlic sourdough, and flatbread crackers. \$13.99 Half order \$8.99

WHISKEY BEER CHEESE

A vibrant spread made with white cheddar and parmesan cheeses, Mad Hatter IPA and Zeppelin Bend whiskey. Served with flatbread crackers. \$7.49

ENTREES

BREWERS TILAPIA

Pan-seared Tilapia, with a side of tarter, served over sundried tomato, pesto orzo. \$9.99

GRILLED SALMON

A 6oz cut of Atlantic Salmon, grilled and topped with bruschetta, served over sundried tomato, pesto orzo. \$10.99

GRILLED RIBEYE N FRITES

Grilled 12oz Ribeye, served with french fries and Garlic Rosemary aioli. \$13.99
Add herb butter or Whiskey glaze for an extra \$.99

NHB CHICKEN STRIP PLATTER

Not your average chicken strips. 5 Hearty, House Breaded Chicken Strips, served with sweet slaw and fries. \$10.99

SALADS

BLACK AND BLUE SALAD

Mixed greens with sweet and spicy peppers, gorgonzola, garbanzo beans, and scallions topped with grilled, sliced grilled ribeye, drizzled with charred tomato vinaigrette. \$10.99

CAESAR SALAD (Junior or Senior)

Romaine lettuce, garlic sourdough croutons, classic Caesar dressing, and parmesan cheese. \$3.99 / \$7.99

Add grilled ribeye, \$3.99
Add grilled portobello, \$2.99
Add chicken, \$2.99
Add salmon, \$3.99
Add 2 chicken strips \$2.99

BREW HOUSE SALAD

A hearty salad inspired by hungry brewers. Mixed Greens, Michigan raised roast turkey, scallions, bacon, gorgonzola, hard boiled egg, and tomato. Served with your choice of dressing. \$8.49

GORGONZOLA SWEET SALAD

Mixed Greens tossed in house made white balsamic vinaigrette topped with dried cherries, gorgonzola and candied pecans. \$7.99

Add grilled ribeye, \$3.99
Add grilled portobello, \$2.99
Add chicken, \$2.99
Add salmon, \$3.99
Add 2 chicken strips \$2.99

CUP OF SOUP AND SALAD COMBO

A cup of soup or chili / with your choice of a Jr. Caesar or side salad. \$6.49
Add a side of chicken salad, \$2.99

Dressings: White Balsamic Vinaigrette, Charred Tomato Vinaigrette, Prairie Ranch, Chipotle Ranch, Classic Caesar, Lighthouse Poppysseed, or Creamy Mad Hatter Blue Cheese.

SOUPS

SOUP OF THE DAY

Ask your server for today's selection

THE SPICY POET CHILI

A traditional chili, with ground beef, black and northern beans, in a tomato reduction, spiked with our Poet. Topped with cheese, scallions and sour cream upon request.

Cup - 6 oz. \$2.99
Bowl - 12 oz. \$4.99

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES, ETC.

Choice of sides: Rustic Brew Chips, Potato Salad, or Sweet Slaw.
Sub fries or veg for \$1.49 • Sub a cup of soup or side salad for \$2.49

AN ITALIAN CLASSIC

Prosciutto, Toscana Salami, Pepperoni, 5 cheese blend, Roma tomato, lettuce and banana pepper rings, with white balsamic vinaigrette, on a toasted baguette. Served hot or cold. \$8.99

CLASSIC CLUB SANDWICH

Turkey, ham, bacon, Swiss cheese, lettuce, tomato, and mayo on 9 grain honey wheat. \$8.49

FLATBREAD MEMPHIS BBQ PORK

Memphis-style, sweet BBQ, local pulled pork topped with melted cheddar and sweet slaw on grilled flatbread. \$8.49

CHICKEN PESTO SANDWICH

Grilled chicken with pesto mayo, Swiss cheese, bacon, lettuce and tomato on toasted foccacia. \$8.99

REUBEN - YOU CHOOSE

Your choice of sliced Michigan raised roasted turkey or corned beef, and choice of our saurkraut 1000 island blend or sweet slaw, topped with melted Swiss cheese on toasted Jewish Rye. \$8.49

THE TREEHUGGER

Vegetarian sandwich utopia. Toasted focaccia piled with hummus, cucumber, marinated sundried tomatoes, spinach, and Swiss cheese. \$7.99

Add Michigan smoked turkey for \$1.99

CHICKEN SALAD SANDWICH

Pulled chicken tossed with house made dill aioli and red grapes served on 9 grain honey wheat bread. \$7.49

GRILLED PORTOBELLO

Sliced Portobello, spinach, sweet and spicy peppers, and goat cheese with charred tomato vinaigrette on toasted 9-grain honey wheat bread. \$8.49

BUILD YOUR OWN BOB'S BUTCHER BLOCK BURGER

Grilled to your liking on a bakery fresh bun, with lettuce and tomato. \$7.99

ADD ONS:

Spinach, sautéed mushrooms, fresh jalapenos, black olives, pickles, sauteed onions, feta, cheddar, American or Swiss cheese. \$.50 each

Ham, bacon, gorgonzola, local goat cheese, or sweet and spicy peppers. \$1.00

PIZZAS

Small: 10"
Large: 14"

MARGHERITA

Herb infused oil crust, tomato reduction, fresh mozzarella, sliced roma tomatoes, and pinch of salt and pepper, topped with fresh basil (after baking)
Small - \$8.99 Large - \$16.99

PRIMO PESTO

Homemade pine nut pesto, pulled chicken, sliced mushrooms, roma tomatoes, 5 cheese blend and gorgonzola.
Small - \$8.99 Large - \$16.99

PORTOBELLO MUSHROOM

Herb oil, grilled portobellos, sweet and spicy peppers, spinach, and goat cheese.
Small - \$8.99 Large - \$16.99

DIXIE LUAU

Prosciutto, fresh cooked bacon, pineapple, banana peppers with Circle sauce and 5 cheese blend.
Small - \$8.99 Large - \$16.99

BACON & BBQ

BBQ sauce, pulled chicken, bacon, sweet and spicy peppers, 5 cheese blend and sprinkle of cheddar.
Small - \$8.99 Large - \$16.99

BACON & POTATO

White sauce, sliced potatoes, fresh cooked bacon, gorgonzola and 5 cheese blend, topped with fresh spinach (after baking).
Small - \$8.99 Large - \$16.99

THE GREEK

Circle sauce with baby spinach, garlic, artichoke hearts, kalamata olives, marinated sundried tomatoes and feta.
Small - \$8.99 Large - \$16.99

Our new Circle Sauce is made in house with our Full Circle Kölsch. It's zesty, bold flavor was voted #1 by our mug club members during a blind taste test.

D WHITE

Our unique white sauce topped with Roma tomato, five cheese, gorgonzola, caramelized onions, and a special herb blend.
Small - \$8.99 Large - \$16.99

ARTICHOKE, CHICKEN & ROSEMARY

Smear artichoke dip with pulled chicken, fresh rosemary, sweet & spicy peppers, and 5 cheese blend.
Small - \$8.99 Large - \$16.99

CALZONE

Filled with your choice of sauce, our five cheese blend, and your choice of any two toppings, brushed with melted butter and parmesan. \$8.99

CREATE YOUR OWN PIZZA!

Choose two basic toppings (additional toppings are \$1.00 or \$1.25 each)
Small - \$8.49 Large - \$15.99

BASIC TOPPINGS: Roma tomato, sweet and spicy peppers, green peppers, banana peppers, black or kalamata olives, feta, mushrooms, artichokes, fresh jalapenos, spinach, basil, pineapple, pepperoni, ham, bacon, and anchovy \$1.00 each additional.

PREMIUM TOPPINGS: Chicken, local goat cheese, portobello, sausage or Toscana salami \$1.25 each additional.

Please note there is a \$1.00 charge for split toppings. For that special brewery touch, add Belgian barley malt to the crust. Adds a crunchy sweetness!

ABOUT NEW HOLLAND

THE BREWHOUSE

We brew, cellar, bottle and keg all of our beer for distribution at our production facility in Holland's North side. We combine a variety of new and vintage equipment, techniques and approaches to bring you a quality, craft-beer experience. The brewery is run by a growing team of dedicated, cross-trained staff.

Our Production Brewery operates a three-vessel, 50-hectoliter Huppmann brewhouse, from Schonbrunn, Germany.

Millions of yeast cells turn our well-brewed grains into beer. In conical, temperature controlled fermenters. Our maturation and barrel cellar is where we age Dragon's Milk in oak bourbon barrels as well as more complex beers of our High Gravity and Cellar Series.

Our 60's-era Crown Cork & Seal filler has a long and credentialed pedigree that includes Latrobe Brewing, Sierra Nevada & Summit Brewing. Our dedication to quality includes a Quality Control director on staff who operates our lab; testing all beers for stability, shelf-life and consistency.

We are committed to balance, in our company, our beers and our lineup. You'll notice we have several classic, session beers alongside remarkably innovative creations.

THE PUB

At our Pub in downtown Holland, we brew, distill, and cook with a creativity & passion inspired by the people, places and seasons of West Michigan.

We pour beers from both of our brewhouses in the pub. Our well-known, distributed brands like Mad Hatter are on the taps alongside pub-brewed specialty-beers and cider. We enjoy the opportunity to pour fresh beer while enjoying relationships with our beer-drinking public.

We pour our spirits in the same manner; distributed brands, as well as some well-polished experiments or specialty, small-batch efforts.

Fenn Valley Winery produces the majority of our wines sold by the glass or bottle.

A pub inspired, beer-centric menu is seasonal, casual and flavorful, with brewery specialties as starters like "Whiskey Beer Cheese" or "Cellarmans' Platter" complemented by delicious pizzas, salads and sandwiches.

THE DISTILLERY

New Holland Artisan Spirits is dedicated to discovering artful nuances in the distilling process while delivering unique and interesting spirits in their most tasteful form.

As good students and experts of fermentation, it was a natural development to take the next step of exploration, coaxing interesting flavors through the process of distilling from start to finish.

Currently, we operate a 60 gallon Pot-still in our Pub facility in downtown Holland and are working to install a 600 gallon, prohibition-era Columbia Copperworks pot-still made in the 1930s at our production facility by January of 2011.

We invite you to enjoy the flavors of our craft. Blending innovation with a deep appreciation for the culture of fermentation and distilling, we believe you'll love what you taste.

New Holland Artisan Spirits are currently available in Michigan, Illinois, Missouri and Kentucky, with more States on the way as production and demand allow.

LEARN MORE ONLINE @ www.NewHollandBrew.com



BEER & FOOD PAIRING

BEER STYLE	FOODS	CHEESES	DESSERTS
Kölsch	Lighter food: chicken, salads, fish	Monterey Jack, or similar light, nutty cheese	Clean, citrus flavors; like lemon custard
India Pale Ale	Strong, spicy food - great with curry	Mild, blue cheeses such as Gorgonzola	Mild sweetness, fruit and spice derived
Imperial IPA	Smoked and grilled meats	Sharp and rich blue cheeses	Very sweet cakes or crème brûlée
Amber Ale	Wide range of meats and spicy flavors	Lightly tangy cheese	Fruit and nut treats
Brown Ale	Roasted, grilled, and smoked meats	Aged goudas	Nut cakes and sweets
Tripel	Spicy, cajun foods	Rich, creamy triple-crème	Non-chocolate desserts
Strong Ale	Big dishes, roasted or grilled meats	Rich, moderately aged cheeses	Tarts, crisps, canollis
Barley Wine	Best with strong cheese or dessert	Strong cheeses, Stilton	Very rich and sweet
Oatmeal Stout	Rich and spicy foods	Buttery, well-aged cheddar	Chocolate
Imperial Stout	Great with water fowl	Aged Gouda, Parmesan, Cheddar	Dark chocolate with fruits

ASK YOUR SERVER ABOUT

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SPOTS!**

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"OTHER" BEVERAGES

FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Mello Yello, Lemonade, Iced Tea, Ginger Ale, Mr. Pibb. *(Free refills)* \$1.99

SPRECHER ROOT BEER

This truly old fashioned soda from our colleagues in Milwaukee, WI, has the rich, creamy flavor that comes from using pure Wisconsin honey directly from the combs. *(No free refills)* \$2.50

HOT DRINKS

Your choice of hot chocolate, hot spiced apple cider, or a variety of hot tea. \$1.99

Coffee by the Cup. \$2.25

A LA CARTE

SPICY MARINATED OLIVES	\$3.99
BAKED PITA CHIPS	\$1.99
APPLE SAUCE	\$.99
SIDE O' VEGGIES	\$1.99
FRENCH FRIES served with garlic, rosemary aioli	\$3.49
HOUSEMADE BREW CHIPS with garlic, rosemary aioli	\$2.99
SWEET SLAW	\$1.99
HOUSE SALAD	\$3.99
HOUSE FRIED TORTILLA CHIPS & FIRE ROASTED SALSA	\$3.99

FOR THE KIDS

Includes take home cup with choice of lemonade, soda, apple juice. May substitute Sprecher Root Beer, white or chocolate milk for \$.99 (no refills)

KIDS PLATE

Apples, pepperoni, American cheese, fresh cut celery and carrot sticks. \$3.49

KID PIZZA (ONE TOPPING) \$3.99

KRAFT MAC N CHEESE \$3.49

The following menu items come with Brew chips or Dutch Treat applesauce. Sub fries or veggies for \$.99

KID CHICKEN STRIPS \$3.99

KID BURGER
plain burger on a bun \$3.99
add cheese \$.50

KID CORN DOG
the "real" thing \$3.49

KID SUNDAE \$1.99

KID ROOT BEER FLOAT \$2.99

Groups of 8 people or more are subject to an 18% gratuity.

DESSERTS

Add a scoop of vanilla ice cream to any dessert for \$.99

*BEER FLOATS

An adult twist on a childhood favorite. Your choice of Dragon's Milk or Poet, as an Ice Cream Float. \$5.99 *Enjoy a Root Beer Float for \$3.50*

DRAGONS MILK BREAD PUDDING

Cinnamon sugar bread soaked in a Dragons Milk Custard and baked to perfection. Topped with a vanilla cream sauce. \$3.99

HOUSEMADE CHEESECAKE

An individual cheesecake, of Chef Len's special recipe. Ask your server for this month's flavor. \$2.29

MOLTEN LAVA CAKE

An individual, molten lava chocolate cake, topped with chocolate sauce and powdered sugar. \$2.99

LIVE MUSIC AT THE PUB

04/20/12	Trip Triab
04/27/12	Delilah Dewylde & the Lost Boys
05/05/12	Glean Infusion
05/11/12	Andy Frasco
05/12/12	Otis
05/18/12	Lindsay Lou and the Flatbelly's
05/25/12	Big Dudee Roo
06/01/12	Nicholas James & the Bandwagon
06/08/12	Brant Satala Band
06/09/12	Sweet J Band

ALL MUSIC 10PM-1AM UNLESS NOTED OTHERWISE
NEWHOLLANDBREW.COM/PUB/EVENTS/

DAILY SPECIALS AT THE PUB

Tuesday:
\$6 Mainstay growler fills

Wednesday:
Stein and boot night
(\$5 mainstay stein fills \$8 for cider)

Sunday:
Bloody Mary Bar 11am until 4pm

NEWHOLLANDBREW.COM/PUB/DAILY-SPECIALS/



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DRINK MENU

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o.g. 12.5° P
5.25% ABV

Dry-hopping provides a distinctive and floral hop aroma, while the lively and hoppy body is subtly balanced with delicious malt notes. Hatter's hop character makes it a great fit for spicy dishes, bitter greens and beef.



o.g. 11.5° P
4.9% ABV

A refreshing celebration of our brewery's belief in balance. The soft, well-rounded malt character, light hop profile and crisp finish bring us back to the familiar tastes of classic, thirst-quenching beer. We recommend Full Circle with fish and just about anything from the grill.



o.g. 13° P
6.0% ABV

An amber ale as deep as the copper glow of a Lake Michigan sunset. Its biscuit malt gives Sundog a toasty character and a subtle malty sweetness. Sundog brings out the best in grilled foods, caramelized onions, nutty cheese, barbecue, or your favorite pizza.



o.g. 15° P
5.2% ABV

A rich, smooth malt character enveloped in tones of roast and chocolate. A soft mouth-feel brings luxurious flavors and soothing aroma. Pairs wonderfully with earthy flavors, while remaining the perfect accent to any chocolate.



Release Date:
3/21



o.g. 13.25° P
6.6% ABV

- SUMMER*

Golden Cap Saison is a modern interpretation of a traditional farmhouse ale. Brewed with an ancestor to wheat called spelt, with lively carbonation and a unique fermentation profile.



o.g. 15° P - 5.84% ABV

- FALL*

Michigan-grown hops are the story in this seasonal harvest ale. Hopivore is wet-hopped, with hops added to the brew just hours after harvest, creating rare, fresh flavors.

Hard time choosing? Try a Sampler Tray

FIRST

Get a Sampler Tray Card from your Server

THEN

Pick your six by numbering the orange boxes 1 through 6 with the pencil provided.

FINALLY

Drink your beers. They are organized in the tray, numbered 1 through 6 and match your card.

Pick any 6



DRAGON'S MILK™ ALE AGED IN OAK BARRELS



o.g. 23° P
10% ABV

A barrel-aged stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

Pairings: red meat, smoked foods, balsamic, rich cheese & dark chocolate.

IMPERIAL HATTER INDIA PALE ALE



o.g. 20° P
9.4% ABV

A robust renovation of the India Pale Ale. Assertive dry-hopping provides an aromatic telltale nose, indicative of the bitter symphony to follow. Bold hop character with lively grapefruit and citrus notes.

Pairings: Spicy heat, citrus, aged blue cheese

BLUE SUNDAY SOUR



o.g. 17.1° P
8.7% ABV

Limited Availability

This unique anniversary libation, heritage-blended from our library of barrel-soured beers, exhibits deeply layered flavors of malt and oak, with a tart finish.

Pairings: wild game, poultry & charcuterie.

Envious™



o.g. 17.1° P
7.5% ABV

Michigan pears fuel a second fermentation, providing subtle nuance between grain & fruit. A slumber on oak and local raspberries adds depth and tartness.

Pairings: charcuterie, poultry, grilled stone fruits.

CHARKOOTA RYE SMOKED DOPPELBOCK LAGER



o.g. 19.6° P
8.8% ABV

Its smoke-forward body is balanced with tones of deep mollasses and caramel, with a crisp, clean lager finish. Delightful by itself, Charkoota is best served with its succulent counterpart, Pork

NIGHT TRIPPER IMPERIAL STOUT



o.g. 27° P
10.8% ABV

An abundance of roasted malts and flaked barley create rich, roasty stout with deeply intense, lush flavors. Layered, nuanced tones invite intrigue and reward a curious palate.

Pairings: dark chocolate, stinky cheese, cayenne.

el Mole Ocho™



o.g. 19.6° P
8.8% ABV

Our exploration into the flavors of mole, the legendary sauce of central Mexico. Malty aroma and rich, cocoa-laden body laced with an invigorating tinge of dried chilies and coffee.

Pairings: Poultry, red meat, and dark chocolate.



WHY HIGH GRAVITY?

It's the most formidable example of New Holland Brewing's craftsmanship and expertise. Unrivaled in flavor and character, these beers carry more grain per barrel and higher alcohol levels. They are carefully conditioned and aged to perfection. Mettle wins Medal. Just check our collection of awards.

FRESHWATER RUM COCKTAILS

\$6⁰⁰

OLD SAN JUAN SOUR

Michigan Rum, cranberry juice, lime juice and simple syrup. Garnished with lime wedge.

EL PRESIDENTE

Huron Rum, lime juice, pineapple juice and grenadine. Shake and strain into a chilled cocktail glass.

CUBA LIBRE

Huron rum, lime juice and Coke. Garnished with lime wedge.

DARK & STORMY

Michigan Amber Rum, ginger beer, with a lime.

RUM RUNNER

Huron White Rum, pineapple, cranberry & orange juice.

KNICKERBOCKER GIN COCKTAILS

\$6⁰⁰

GINADE

Cucumber infused Knickerbocker Gin, lemon juice, finished with a splash of soda.

BRONX COCKTAIL

Knickerbocker gin, sweet vermouth, dry vermouth, orange juice and orange bitters. Garnished with an orange twist.

GIBSON

Knickerbocker gin or Dutchess vodka, dry vermouth and garnished with a cocktail onion.

TOM COLLINS

Knickerbocker gin, lemon juice, simple syrup and club soda. Garnished with maraschino cherry and an orange wedge.

DUTCHESS VODKA COCKTAILS

\$6⁰⁰

BLOODY MARY

Dutchess Vodka, splash of Poet, mildly spiced Bloody Mary blend. Garnished with a spiced rimmer and pickle slices.

ROSEBUD COCKTAIL

Dutchess Citrus vodka, triple sec, pink grapefruit juice and lime juice.

FOOTLOOSE COCKTAIL

Raspberry infused Dutchess Vodka, triple sec, lime juice and Peychaud's bitters. Garnished with lime twist.

MOSCOW MULE

Dutchess Vodka and ginger beer. Garnished with 2 lime wedges

WINDMILL ISLAND ICE-T

Dutchess Vodka, Knickerbocker Gin, Huron White Rum, Hatter Royale Hopquila, triple sec, sour and a splash of Coke.

GIMLET

Choose Dutchess Vodka or Knickerbocker Gin with lime juice and soda water.

COSMOPOLITAN

Dutchess Citrus Vodka, triple sec, cranberry juice and splash of lime.

HATTER ROYALE COCKTAILS

\$6⁰⁰

HOPARITA

Hatter Royale Hopquila, triple sec, sour mix, squeeze of lime and a splash of soda – Salt?

ROYALE RISE

Our Hatter Royale Hopquila mixed with orange juice and a splash of grenadine.

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THE SPIRITED LIFE

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MARTINIS

\$6⁰⁰

CLASSIC

Knickerbocker Gin or Dutchess Vodka with a splash of vermouth garnished with an olive or twist.

DIRTY MARTINI

Dutchess Vodka and olive brine garnished with an olive.

SPECIALTY SHOTS

\$4⁵⁰

PINEAPPLE UPSIDE DOWN CAKE

Dutchess Vodka and pineapple juice with grenadine.

KAMIKAZE

Dutchess Citrus Vodka, triple sec and sweet and sour.

LIQUID LOVE

Dutchess Vodka mixed with cranberry and pineapple juices.

LEMON DROP

Dutchess Citrus Vodka and lemon juice. Shaken and served in a glass rimmed with sugar.

WHISKEY

ZEPPELIN BEND

\$16⁰⁰

BREWERS WHISKEY

\$12⁰⁰

HOUSE WHISKEY

\$7⁰⁰

ROB ROY

Whiskey, sweet vermouth and Peychaud's bitters. Garnished with a maraschino cherry.

JAMES JOYCE COCKTAIL

Whiskey, sweet vermouth, triple sec and lime juice.

OLD FASHIONED

Whiskey with a splash of soda water, a dash of bitters and sugar. Muddled with an orange wedge and a cherry.

MANHATTAN

Whiskey with sweet vermouth and garnished with a cherry.



**GIVE THE GIFT
THAT WON'T GET
RETURNED.**

**GIFT CARDS AVAILABLE IN THE PUB STORE
AND NOW AVAILABLE ONLINE @ NewHollandBrew.com/Store**



DISTILLERY TOURS

Distillery tours are offered at 1:30pm, they are \$5 per person and include samples of our spirits. Tickets for both brewery and distillery tours may be purchased at the pub (66 E. 8th St.) or may be paid for at the Production Brewery when you arrive for your tour (cash only). All tours are now held at 690 Commerce Court, 49424

WINES

crafted by our friends at



ELECTRIC MOJO - Merlot Style
A smooth, full bodied merlot-style red. It has a fruity nose with deep flavors of black cherry and a hint of plumb.
Glass : 7⁵⁰, Bottle: 21, To Go: 17



BLUE STAR RED - Meritage
A dry blend with pronounced tannin structure and good mouth feel. (Bordeaux style) It is a complex red for serious wine drinkers.
Glass : 8⁵⁰, Bottle: 24, To Go: 21



ZEN - Semi Dry
A fruity blush wine reminiscent of a white zinfandel. It is very fruity with a sweet finish.
Glass : 6, Bottle: 18, To Go: 15



RED ARROW WHITE
Demi Sec (Riesling)
A white riesling with an intense fruit flavor and a semi-dry finish.
Glass : 6, Bottle: 18, To Go: 15



SUMMER HOUSE WHITE
Chardonnay
A dry white wine with buttery notes and an oaky finish.
Glass : 7, Bottle: 20, To Go: 16



FARM STAND WHITE
Dry Traminette
Dry and spicy with a floral character (Alsation style) – hybrid of Gewürztraminer.
Glass : 7⁵⁰, Bottle: 21, To Go: 17



TOAST - Sparkling White Wine
Champagne style – fresh, grapey flavors, with low to no tannins and a dry, crisp finish.
Bottle: 24, To Go: 21

HARD CIDER

16 oz : \$5⁷⁵
20 oz : \$6²⁵

New Holland Brewing Company uses only 100% all natural Michigan made juices supplied by Hills Brothers Orchards.

MICHIGAN APPLE CIDER

A blend of four types of Michigan apples chosen to create just the right balance of acidity and sweetness. It is refined by our brewers, resulting in a clear, crisp and refreshing cider.

BERRY CIDER

Our Michigan cider is created with a blend of berry juices to create a unique fruitier version of our cider.

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04/27/12	Delilah Dewylde & the Lost Boys
05/05/12	Glean Infusion
05/11/12	Andy Frasco
05/12/12	Otis
05/18/12	Lindsay Lou and the Flatbelly's
05/25/12	Big Dudee Roo
06/01/12	Nicholas James & the Bandwagon
06/08/12	Brant Satala Band
06/09/12	Sweet J Band

ALL MUSIC 10PM-1AM UNLESS NOTED OTHERWISE
NEWHOLLANDBREW.COM/PUB/EVENTS/

DAILY SPECIALS AT THE PUB

Tuesday:
\$6 Mainstay growler fills

Wednesday:
Stein and boot night
(\$5 mainstay stein fills \$8 for cider)

Sunday:
Bloody Mary Bar noon until 4pm

NEWHOLLANDBREW.COM/PUB/DAILY-SPECIALS/

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PUB STORE - DOWNTOWN & ONLINE!

BEER, WINE & SPIRITS TO GO!

BREWHOUSE & DISTILLERY TOURS!