

★ TRUE WEST BREWERY ★

525 Massachusetts Avenue Acton, Massachusetts
(978) 206-1600 info@brewtruewest.com

★ flight of six True West beers - \$12 | take a growler of your favorite home ★

SHARES

- CHORIZO CROQUETTES** 9 Spanish pork sausage | Tabasco aioli
FISH TACOS 9 lemon | herbs | greens | flour tortillas
FAT BOYFRIEND PRETZEL plain 7 / jalapeno 8 ale and honey mustards | beer cheese
A POUND OF WINGS 10 buffalo -or- dry rub | ranch -or- bleu cheese
BREWER'S GRAIN FRIED PICKLES 7 brew-house spent-grain battered fried pickles | ranch
TOTS 7 house made every day | cheddar | tomato aioli
ROASTED BRUSSELS SPROUTS 8 house made hot sauce | warm bleu cheese drizzle | *SPICY*
DUCK MEATBALLS 12 duck | cherry bordelaise | Manchego cheese | micro greens
ROASTED CAULIFLOWER 6 local cauliflower | toasted pistachios | Manchego cheese
SEASONAL SOUP 7 autumn creamy tomato soup | grilled cheese croutons | chives

SANDWICHES

★ served on house-made breads and buns | choice of fries or side mixed greens ★

- BEEF-ON-WECK** 15 prime rib on Kimmelweck | cheddar | horseradish sauce | arugula | au jus
PRESSED CAPRESE 10 local tomato | fresh mozzarella | basil pesto
HOUSE BURGER 13 lettuce | tomato | onion | American cheese
VEGGIE BURGER 14 fresh black beans | poblano pepper | wild rice | herbs
WEST COAST BURGER 15 shaved jalapeno | lettuce | marinated tomatoes | avocado mayo
TRUE BLEU BURGER 15 lettuce | tomato jam | bleu cheese | mushrooms | bacon
FRIED CHICKEN 14 twenty four-hour brined chicken thigh | secret spices | lettuce | pickles | tomato aioli
SHRIMP BAHN MI 15 Maine shrimp & pork belly patty | jalapeno | cilantro | pickled vegetables | lemon aioli

SALADS

★ add to any salad || chicken 5 || steak tips 7 || shrimp 8 ★

- GRILLED CAESAR** 11 romaine heart, split and grilled | cucumber-tomato relish | Pecorino cheese | croutons | Caesar dressing
BABY KALE 11 shaved green apple | sunflower seeds | bleu cheese | cranberries | orange vinaigrette
MIXED GREENS 8 farm fresh baby greens | shaved onion | lemon vinaigrette

Before placing your order, please inform your server if a person in your party has a food allergy.

Be advised that our restaurant uses fish, soy, dairy, gluten, nuts, wheat, eggs, etc.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

MAINS

★ mains available after 5pm ★

- PORK TENDERLOIN 22** locally sourced sweet potato hash | collard greens | apple chutney
- FISH & CHIPS 17** True West beer battered fish | slaw | tartar sauce | house made fries
- MUSHROOM RISOTTO 15** locally grown mushrooms | fresh herbs | Parmesan cheese
add: chicken 5 || steak tips 7 || shrimp 8
- CHICKEN & WAFFLES 19** twenty four-hour brined chicken thigh | house batter chive waffle | chili maple syrup
- SHRIMP SCAMPL 18** Maine shrimp | white wine | lemon | garlic | fresh herbs | house made pasta
- PRIME STEAK TIPS 22** steak tips | red bliss mashed potatoes | sautéed spinach | demi-glace

SIDES

- HOUSE CUT FRIES 4**
- COLLARD GREENS 5**
- MAC & CHEESE 6**
- SWEET POTATO HASH 5**
- SAUTÉED SPINACH 4**
- COLE SLAW 3**

WINES

- MIONETTO PROSECCO 10** Treviso, Italy
fresh fruit flavors | ripe pear and peach aromas
- PICCINI PINOT GRIGIO 9/34** Veneto, Italy |
aromas: of citrus | green apple | crisp finish
- RICKSHAW CHARDONNAY 10/38** Nice,
California | aromas: peach/pear | flavors:
honeysuckle/lemon/vanilla
- CLIFFORD BAY SAUVIGNON BLANC 9/34**
Marlborough, New Zealand
flavors: ripe grapefruit/gooseberry | zesty citrus
- MURPHY+GOODE PINOT NOIR 10/38**
Santa Rosa, California | aromas: black
cherry/raspberry | flavors:
strawberry/cherry
- NIETO | CAMILLA | MALBEC 9/34** Mendoza,
Argentina | deep purple | blackberry/plum
flavors | spicy oak finish
- HAYES RANCH CABERNET 9/34** Sonoma,
California | flavors: currant/blueberry/hint
of pepper | toasty oak

LIBATIONS

- KILLING THEM SOFTLY 15** Irish whiskey |
fresh lemon | orange liqueur | local honey |
fresh basil
- AFTER THE HARVEST 15** Silver tequila |
agave nectar | fresh lime | local apple cider |
ground cinnamon | cayenne pepper
- BLACKTHORN 15** Berkshire Mountain
ragged rum | fresh pineapple | ginger syrup |
fresh lime | ginger beer
- SAFE PASSAGE 15** Berkshire Mountain gin |
fresh lemon | orgeat | peyschaud's bitters |
angostura bitters
- BRIGHT ANGEL 15** Berkshire Mountain Gin |
creme de violette | maraschino liqueur | fresh
lemon
- RAGGEDY MAN 15** Boston Harbor maple
cream liqueur | Berkshire Mountain ragged
rum | local honey
- FAR NORTH 15** Berkshire Mountain vodka |
local apple cider | simple | fresh lemon |
peyschaud's bitters | fresh cranberry juice
- THUNDERHEART 15** Berkshire Mountain
bourbon | angostura bitters | orange bitters |
maraschino liqueur | absinthe

brewer: Scott Houghton

chef: Michael Gagnon