

★ TRUE WEST BREWERY ★

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

★ flight of six True West beers - \$13 | take a growler of your favorite home ★

SHARES

- 1LB OF WINGS 10** buffalo -or- dry rub | ranch -or- bleu cheese
FAT BOYFRIEND PRETZEL plain 6/jalapeno 7 beer cheese | ale mustard | honey mustard
BREWER'S GRAIN FRIED PICKLES 7 | brew-house spent-grain fried pickles | ranch
SHAVED ASPARAGUS 9 parmesan vinaigrette | black pepper | chili flakes
TOTS 7 house made every day | cheddar | tomato aioli
MOULES ET FRITES 15 PEI mussels | ale broth | herbs | lemon | French fries
FISH TACOS 10 lemon aioli | greens | flour tortillas
ROASTED BRUSSELS SPROUTS 8 house made hot sauce | warm bleu cheese drizzle | *SPICY*
RICOTTA GNOCCHI 14 roasted fennel | house made sausage | garlic | herbs | tomato sauce
POTATO LEEK SOUP 7 garlic croutons | chive oil

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
PORTOBELLO PANINI 12 roasted peppers | grilled Portobello | goat cheese | arugula 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 | tomatoes | avocado mayo | cheddar
TRUE BLEU BURGER 15 lettuce | tomato jam | bleu cheese, mushrooms, bacon patty
TURKEY BURGER 14 shaved lettuce | tzatziki sauce | cucumber salsa
FRIED CHICKEN 14 brined chicken thigh | secret spices | lettuce | pickles | tomato aioli
PORK TORTA 14 spice rubbed pork | black bean puree | pickled onions | lettuce | tomato | avocado mayo

SALADS

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

- HOUSE CAESAR 9** romaine | pecorino | croutons | house dressing
SPINACH SALAD 11 warm bacon vinaigrette | shaved red onion | mushrooms | hard-boiled egg
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

- CHIMICHURRI STEAK 21** grilled sweet potato wedges | roasted broccoli | chimichurri sauce
- FISH & CHIPS 17** True West beer battered fish | slaw | tartar sauce | house made fries
- RICOTTA GNOCCHI 19** roasted fennel | house made sausage | garlic | herbs | tomato sauce
- SPRING RISOTTO 17** spring peas | crispy lardons | parmesan | ricotta cheese
- CHICKEN & WAFFLES 19** brined chicken thigh | house batter chive waffle | chili maple syrup

SIDES

- HOUSE CUT FRIES 4**
- MAC & CHEESE 6**
- SWEET POTATO WEDGES 5**
- SAUTÉED SPINACH 4**
- COLE SLAW 3**
- ROASTED BROCCOLI 4**

WINES

- MIONETTO PROSECCO 10** Treviso, Italy
fresh fruit flavors | ripe pear and peach aromas
- PICCINI PINOT GRIGIO 9/34** Treviso, 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

- ICARUS'S MOTHER 13** spiced rum | fresh pineapple juice | fresh orange juice | fresh grapefruit juice | orange, cherry, mint
- OPERATION SIDEWINDER 13** Short Path summer gin | fresh mint | fresh lemon | simple syrup | elderflower liqueur | mint sprig
- COLD IN JULY SHANDY 13** True West Isaac American Pale Ale | aperol liqueur | fresh orange | simple syrup | orange slice
- VODKA SIMPATICO 13** local vodka | fresh grapefruit | agave nectar | angostura bitters | lemon slice
- IN B FLAT MARGARITA 13** tequila | fresh lime | fresh blood orange | agave nectar | blood orange & salted rim
- RUFFIAN 13** Irish whiskey | fresh lemon | orange liqueur | fresh cranberry | lime slice

DESSERTS

- HONEY CAKE 7** burnt honey cake | dulce de leche frosting
- PASSION FRUIT MOUSSE 7** vanilla cake | mango sauce | waffle
- BROWNIE SUNDAE 7** caramel | chocolate sauce | ice cream | whipped cream | cracker crumbles
- CRÈME BRÛLÉE 7** salted banana | rum | whipped cream
- SORBET 5** assorted rotating selection
- ICE CREAM 5** assorted rotating selections

brewer: Scott Houghton

chef: Michael Gagnon