






WALLENPAUPACK BREWING CO.

-  SIGNATURE ITEM
-  VEGETARIAN
-  COLLABORATION

DINE-IN OR TAKE-OUT / 73 WELWOOD AVENUE / HAWLEY, PA / 570-390-7933

WINGS

- PAUPACK CREAM ALE MILD BUFFALO
- SWEET HEAT SAUCE
- LARGEMOUTH IPA BBQ SAUCE
- GOCHUJANG TOPPED WITH SESAME SEEDS

SERVED WITH CELERY & CHOICE OF RANCH OR BLUE CHEESE

BONE-IN 18 BONELESS 16  **CAULIFLOWER BITES 14**

 **SMOKED WINGS 20**

LARGEMOUTH IPA brined wings smoked, fried & tossed in our award-winning sweet heat sauce.

SALADS

 **HOUSE SALAD 12**

Mixed greens topped with cherry tomatoes, cucumbers, red onion, shredded carrots & croutons.

COBB SALAD 15

Chopped romaine topped with pickled red onions, crumbled blue cheese, hardboiled egg, chopped bacon, radishes, avocado & croutons.

ADD CHICKEN +6 | ADD BEER BATTERED SHRIMP +6 | ADD FALAFEL +5

DRESSINGS: FLUORESCENT MOON VINAIGRETTE, BALSAMIC, GREEN GODDESS, RANCH

SHAREABLES

 **SOUTHWEST-SPICED BLACK BEAN HUMMUS 14**

Topped with fresh corn salsa, queso fresco & scallions. Served with grilled naan & celery sticks.

CRAB FRITTERS 13

Crispy crab fritters with peppers, bacon, cheddar cheese & herbs. Served with tarragon-lemon aioli & topped with lemon zest & scallions.

  **BREWER'S PRETZELS 15**

Dusted with house-made spent grain seasoning, served with HAWLEY HEFEWEIZEN beer cheese, honey mustard & cinnamon sauce.

BURRATA CAPRESE 16

Burrata served with basil pesto & an arugula, cherry tomato, pickled shallot salad topped with balsamic glaze. Served with grilled crostini.

 **POUTINE FRIES 14**

Seasoned fries topped with melted cheddar cheese curds, PAUPACK CREAM ALE beer gravy & scallions.

 **CRABBY FRIES 18**

Old Bay seasoned fries topped with fresh lump crab meat, HAWLEY HEFEWEIZEN beer cheese, diced peppers, pickled shallots, tarragon-lemon aioli drizzle & scallions.

 **LOCAL CHARCUTERIE 22**

Two varieties of Alpine Wurst & Meat House Beer Bratwursts made with PAUPACK CREAM ALE, Calkins Creamery Cheeses including HAWLEY HEFEWEIZEN Tomme & PAUPACK CREAM ALE Brie, gherkins horseradish sauce, stone ground mustard, dried fruit & grilled naan.

SANDWICHES

SERVED WITH PICKLE CHIPS

 **OLD FASHIONED BURGER* 16**

8oz. Premium burger cooked to your liking with lettuce, tomato & onion. Served on a brioche roll with a side of fries.

INCLUDES YOUR CHOICE OF CHEESE:

AMERICAN, WHITE CHEDDAR OR SWISS | ADD BACON +2

 **KOREAN BLACK BEAN BURGER 16**

House-made black bean burger topped with cucumber, FOR THE LOVE OF LAGER pickled red cabbage, gochujang sweet chili aioli, fresh cilantro & toasted sesame seeds. Served on an onion roll with a side of fries.

INCLUDES YOUR CHOICE OF CHEESE:

AMERICAN, WHITE CHEDDAR OR SWISS | ADD BACON +2

 **GRILLED CHICKEN BACON RANCH SANDWICH 16**

SEASONAL IPA marinated chicken topped with cheddar cheese, crispy bacon, tomato, lettuce & creamy black pepper ranch drizzle. Served on ciabatta bread with a side of house-made chips.

BEER BATTERED SHRIMP TACOS 16

3 Flour tortillas topped with FOR THE LOVE OF LAGER pickled red cabbage, beer battered shrimp, mango habanero sauce, cilantro lime sour cream & pineapple salsa. Served with a side of tortilla chips & traditional salsa.

 **PAUPACK BEER BRATWURST 15**

German Beer Bratwurst made with PAUPACK CREAM ALE from Alpine Wurst & Meat House topped with sauerkraut, PAUPACK CREAM ALE braised onions & whole grain mustard aioli. Served on a pretzel roll with a side of house-made chips.

BBQ PULLED PORK SANDWICH 16

House-smoked pulled pork topped with SEASONAL IPA Carolina BBQ sauce, pickle slaw & hot pepper relish. Served on an onion roll with a side of house-made chips.

 **SMOKED BRISKET CHEESESTEAK 18**

House-smoked brisket topped with roasted peppers & onions, cheddar cheese & WBC Sauce. Served on a toasted hoagie roll with a side of house-made chips.

PILOT SPECIALS

WE ARE BRINGING THE BEST PART OF CRAFT BREWING TO OUR KITCHEN - THE PASSION TO EXPERIMENT AND CREATE WITH EXCITING FLAVORS, INGREDIENTS, TEXTURES AND MORE. THE POSSIBILITIES ARE ENDLESS!

CHECK OUR PILOT SPECIALS FOR THIS WEEK'S SELECTION

KIDS MENU

INCLUDES CHOICE OF ENTRÉE, SIDE & BEVERAGE | 10

BURGER (4oz.)

Topped with American or white cheddar cheese. Served on a toasted bun.

PIZZA

MAC & CHEESE

CHICKEN TENDERS

SIDES
CHIPS
FRIES
APPLE SAUCE

BEVERAGES
APPLE JUICE
SODA

12 + UNDER

FOLLOW THE BAR TO

THE COMPANY STORE



BUY SOME
CANS TO GO



PURCHASE
MERCHANDISE



PAY YOUR
FOOD & BEER TAB

LOCAL COLLABORATIONS

SOLD COLD, TO GO



Two varieties of German Beer Bratwurst made with **PAUPACK CREAM ALE** in collaboration with Alpine Wurst & Meat House.

Tomme Cheese made with **HAWLEY HEFEWEIZEN** & Brie made with **PAUPACK CREAM ALE** in collaboration with Calkins Creamery.



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

UDI'S GLUTEN FREE BUNS ARE AVAILABLE FOR ALL SANDWICHES & BURGERS FOR A \$1 ADDITIONAL CHARGE. PLEASE ASK A WBC EMPLOYEE FOR FURTHER ASSISTANCE WITH ALLERGY RELATED QUESTIONS.

TAG US ON SOCIAL



WALLENPAUPACKBREWINGCO.COM

AVAILABLE SUNDAY, 11AM - 2PM

SUNDAY BRUNCH

☺ WBC PANCAKES 8

Choice of two buttermilk or chocolate chip pancakes topped with powdered sugar. Served with maple syrup. **ADD BACON +2**

☺ AVOCADO TOAST 14

Grilled ciabatta topped with creamy oven-roasted tomato cheese spread, sliced avocado, roasted red peppers, orange supremes, shaved radishes, pickled shallots & everything seasoning.

CHICKEN N WAFFLES 17

Two pearl sugar waffles topped with marinated fried chicken, maple bourbon glaze & powdered sugar.

BREAKFAST BURGER* 18

8oz. Premium burger topped with cheddar cheese, crispy bacon, sunny-side-up egg & blueberry jam. Served on a brioche roll with a side of fries & pickle chips.

BREAKFAST BOWL 16

Seasoned potatoes with peppers & onions, scrambled eggs, chopped bacon, shredded cheddar cheese, salsa & sour cream.

HASHBROWN BENEDICT 15

Two poached eggs served on waffle hash browns topped with garlic & herb hollandaise sauce. Served with a side of bacon.

FEATURING: \$5 BEER-MOSAS & \$5 BEER-MARYS

WINE \$8

ROTATING LOCAL SELECTION

WHITE 🍷

CHARDONNAY | DRY

Easton Wine Project - Easton, PA

PINOT GRIGIO | DRY

Maiolatesi Wine Cellars - Scott Township, PA

NIAGARA | SWEET

Nimble Hill Vineyard and Winery - Tunkhannock, PA

ROSÉ 🍷

CABERNET FRANC | SEMI-SWEET

Maiolatesi Wine Cellars - Scott Township, PA

RED 🍷

CABERNET SAUVIGNON/MERLOT | DRY

Maiolatesi Wine Cellars - Scott Township, PA

MOUNTAIN RED | SWEET

Nimble Hill Vineyard & Winery - Tunkhannock, PA

CIDER \$8

HARDBALL CIDER

Mt. Bethel, PA

Ask beertender for our current selection

CANNED COCKTAILS \$9 [GLUTEN FREE]

HIDDEN STILL SPIRITS

Hershey, PA

MARGARITA

PALOMA

VODKA ICED TEA

BOURBON & GINGER

LOCAL WINE, CIDER & SPIRITS