



(207) 536-0846

<http://www.carhopme.com>

Nonesuch River Brewing

**** All prices reflect actual menu prices. CarHop does not charge this vendor any commissions or fees on your order(s) ****

Specials

Bar Snacks

Thin Onion Rings	\$7.00
<i>Spicy aioli, scallions</i>	
Fresh Baked Pretzel Bites	\$8.00
<i>With beer cheese</i>	
French Fries	\$7.00
<i>Potatoes, Salt.</i>	
Fried Pickles	\$8.00
<i>Served with with red pepper horseradish aioli</i>	
Fish Chowder	\$8.00
<i>With haddock, potatoes, creamy fish fumet</i>	
Farm Chicken Wings	\$14.00
<i>Choice of Maine Maple chili, buttery buffalo, spicy dry rub, salt and vinegar</i>	
Poutine	
<i>French fries, Pineland Farms cheese curds, pulled pork, pork gravy.</i>	

Small Plates

Brussels Sprouts	\$13.00
<i>Fried brussels, balsamic reduction, dried cranberries, toasted almonds, parmesan cheese</i>	
Fried Calamari	\$18.00
<i>lightly fried with banana peppers and pickled onions, maple chili sauce</i>	
Pork Schnitzel	\$16.00
<i>Seasoned breaded pork loin, creamy lemon caper beurre blanc</i>	
Street Corn Mac & Cheese	\$16.00
<i>Spiced seasoned corn, chorizo, feta, cilantro, mornay</i>	
Creole Jambalaya	\$18.00
<i>Chorizo sausage, shrimp, chicken, simmered with peppers, spices, rice</i>	
Spinach Artichoke Dip	\$15.00
<i>Served with tortilla chips</i>	
Tuna Ceviche	\$18.00
<i>Fresh tuna, watermelon, habanero, lime, cilantro, tortilla chips</i>	

Large Plates

Pappardelle Pork Sugo	\$24.00
<i>Handmade pasta, pork, red wine, San Marzano tomatoes, parm</i>	
Seared Salmon	\$29.00
<i>Confit smashed potatoes, grilled asparagus, basil pea puree, balsamic glaze, candied pecans</i>	
Vegan Stir Fry	\$22.00
<i>Rice, red peppers, spinach, heirloom tomatoes, fried tofu, balsamic glaze</i>	
NRB Beer-Battered Fish & Chips	\$19.00

- Maine haddock, coleslaw,
homemade classic tartar*
Almond Crusted Haddock \$25.00
*Corn risotto, cherry tomatoes,
almond gremolata, balsamic glaze,
pink peppercorn*
Steak Frites \$28.00
*8 oz Pub Steak, chimichurri sauce,
seasonal side salad, choice of fries*

Salads

- Tomato Corn Salad \$15.00
*arugula mix, feta, corn, cherry
tomatoes, basil, balsamic vinaigrette*
Cobb Salad \$15.00
*Chopped romaine, tomatoes, red
onion, crumbled blue cheese, bacon,
hard boiled egg, ranch dressing*
Garden Salad \$14.00
*Mixed greens, tomato, onion,
cucumber, radishes, balsamic
vinaigrette*
Caesar Salad \$14.00
*Chopped romaine, croutons,
parmesan cheese, house made
caesar dressing*

Sandwiches

**Gluten Free bun available for all
sandwiches Price includes side of
fries, local Maine potato chips OR
choose a green or caesar salad add
\$1 for onion rings, garlic fries, salt
and vinegar fries, \$3 for parm truffle
fries \$5 small poutine**

- SmokeHouse Burger \$19.00
*Pineland Farm smoked cheddar,
thick bacon, lettuce, tomato, onion*
All American Burger \$18.00
*Lettuce, pickles, onions, American
cheese, special sauce. Double meat
& cheese add \$7*
Nonesuch Veggie Burger \$18.00
*local black bean burger, roasted
garlic & jalapeno aioli, lettuce,
tomato, onion (add cheese or
additional toppings upon request)*
Caprese Sandwich \$16.00
*Backyard Farm tomatoes,
balsamic, mozzarella, basil, grilled
ciabatta*
Italian Sandwich \$17.00
*Genoa salami, black forest ham,
swiss cheese, red pepper relish, dijon
mayo, lettuce, tomato, red onion, red
wine vinaigrette, salt and pepper
ciabatta*
Tuna Melt \$17.00
*Albacore Tuna, apple, bacon,
cheddar, ciabatta*
Pulled Chicken Sandwich \$17.00
*Pineland cheddar, caramelized
onions, Ikawa BBQ, coleslaw*
Seared Ahi Tuna \$24.00
*black pepper crusted ahi tuna
served rare, wasabi aioli, arugula,
asian Slaw*
NRB Cubano \$17.00
*Mojo pulled pork, black forest ham,
swiss, pickles, creole mustard,
ciabatta*
Beer Battered Haddock \$19.00
Sandwich
*Coleslaw, homemade tartar sauce,
ciabatta*
Blackened Salmon Panini \$23.00
*Blackened salmon medallions,
asian slaw, pickled onions, molasses
mustard on grilled rosemary focaccia*
Backyard Farms Tomato BLT \$17.00
*Smokey bacon, tomato, lettuce,
pesto mayo, balsamic reduction,*

<i>grilled ciabatta</i>	
Fried Chicken Sandwich	\$18.00
<i>Spicy mayo, pickled jalapenos, cole slaw</i>	
Pork Belly Bahn Mi	\$19.00
<i>Seared pork belly, apple slaw, lettuce onion, cashew satay, ciabatta</i>	
Fish Burger	\$18.00
<i>Homemade fish burger, apple slaw, pineapple teriyaki on brioche</i>	

Dessert

Lemon Raspberry Cake	\$12.00
<i>Vanilla cake, lemon buttercream, citrus curd, honey cake syrup</i>	
Ice Cream Sandwich	\$10.00
<i>Homemade chocolate chip cookies, ganache, Gifford's ice cream</i>	
Gifford's Blueberry	\$6.00
Pomegranate Sorbet	
<i>Gluten Free/Dairy Free</i>	
Maple Semifreddo	\$12.00
<i>With a pecan crust and candied cranberries</i>	
Churros	\$10.00
<i>Served with chocolate and caramel dipping sauces.</i>	

Half Pint Menu

Kid Grilled Chicken Tenders	\$10.00
Kid Breaded Tenders	\$10.00
Kid Pasta	\$10.00
Kid Mini Burgers	\$10.00
Kids Chicken Sliders	\$10.00
Kids Steak	\$10.00
Kid Grilled Cheese	\$10.00
Kids Haddock	\$10.00

Sides

Side Mixed Greens	\$7.00
Side Caesar	\$7.00
Steamed Broccoli	\$5.00
Side Gravy	\$1.00
Grilled Bread	
Coleslaw	\$5.00
Fruit	\$5.00
Side Chips	\$5.00

4-Packs

Blonde	\$11.79
<i>ABV 4.8% IBU 29 - Light, bright, and crisp, this beer shows the flavors of the malt and hops in a forward but not invasive manner - Hops: Saaz, Golding, Czech - Pairs with salads, lobster rolls.</i>	
Ikawa Porter	\$14.76
<i>Our Ikawa Porter blends bourbon barrel aged cold brew coffee (Rwanda Bean) with a bold flavor and smooth finish</i>	
IPA 2.0	\$13.90
<i>5.3% IBU 85 - New England style Hazy IPA; light, tropical & citrusy, with a clean malt finish, double dry hopped with Amarillo, Citra and El Dorado Hops - Pairs with hot wings, grilled meats, pasta.</i>	
Double IPA	\$16.01
<i>ABV 8.1% IBU 93 - Golden, medium bodied, 90 minute boil, and additions of Warrior, Amarillo and Simcoe hops for maximum aroma. Fermented for a subtle residual sweetness and married with Simcoe and Amarillo dry hopping. Malt forward with earthy undertones & citrus notes - Pairs with strong cheeses, charcuterie, pork sugo.</i>	

32oz Growlers

Chug The Darkness \$32.45

A blend of roasted malts and a multitude of malted oats are folded into this new stout.

Snow Shoveler's Reprieve \$32.45

An English style barleywine is a high gravity beer with tasting notes of baking spices, candied dates, and pinewood forest. This beer's deep and complex malt flavors can be attributed to a grist of mostly floor malted barley. Sip wisely.

Von Nonesuch \$32.45

A complex beer that starts sweet and finishes dry. Its deep amber color comes from Vienna and select crystal malts. Caramel and toasted almond on a palate and maltiness from German grown Northern Brewer hops in the kettle.

Oh Bee Hazy \$32.45

A double dry hopped NEIPA brewed with English Pale Malt and honey. Aromas of tangerine and mandarin orange. This beer has a modern yet classic feel. It is dank, bright, and dipped in honey.

Endless Summer \$32.45

Smooth and full bodied, light and refreshing yet very much an ale but also moonlights as a lager. A heavy hand in the whirlpool brings out ample notes of citrus blend of traditional and non traditional hops.

My Beer To Be \$32.45

A bright citrus aroma, golden raspberry & lemon meringue are the primary flavors bestowed upon an oatmeal cookie

Blonde \$32.45

ABV 4.8% IBU 29 - Light, bright, and crisp, this beer shows the flavors of the malt and hops in a forward but not invasive manner - Hops: Saaz, Golding, Czech - Pairs with salads, lobster rolls.

Pomegranate Blonde \$32.45

Our Blonde Ale with pomegranate juice to add fresh sweetness to our Nonesuch favorite

IPA 2.0 \$32.45

5.3% IBU 85 - New England style Hazy IPA; light, tropical & citrusy, with a clean malt finish, double dry hopped with Amarillo, Citra and El Dorado Hops - Pairs with hot wings, grilled meats, pasta.

Irish Red \$32.45

ABV 4.4% IBU 23 - An American take on the Emerald Isle classic, well rounded, red hued, malt forward, and fuggle-hopped for an earthy start to a richly roasted finish - Pairs well with grilled meats, our Pork Sugo pasta and rich foods.

Double IPA \$32.45

ABV 8.1% IBU 93 - Golden, medium bodied, 90 minute boil, and additions of Warrior, Amarillo and Simcoe hops for maximum aroma. Fermented for a subtle residual sweetness and married with Simcoe and Amarillo dry hopping. Malt forward with earthy undertones & citrus notes - Pairs with strong cheeses, charcuterie, pork sugo.

IKAWA Porter \$32.45

ABV 5.7% - Mild Porter is married with Bourbon Barrel coffee from the Rwanda Bean Co. This collaboration has created a roasty smooth dark beer to warm and energize your soul.

**** CarHop does not serve as a marketplace facilitator for any vendor, as defined by the State of Maine. CarHop is a transportation and delivery service for our customers ordering through our Platform per our terms of service. CarHop does not collect and remit sales tax on the vendors behalf. Any tax charged to you and all item cost is intended to be exact reimbursement for the amount charged to us by the vendor to purchase the items youve requested. Your payment to us is for reimbursement only, plus any delivery related fees. Any discrepancies between the values on your receipt from the vendor and the amount charged to you by CarHop must be communicated promptly to CarHop, and we will issue you a refund or adjust the charge to represent exact reimbursement. ****