

A Special Collaboration Brew from Third Eye, Narrow Path and Wooden Cask.



THIRD EYE
BREWING COMPANY


Narrow Path
BREWING CO.
Loveland, O



TRI KETTLE TRIPEL

BELGIAN TRIPEL

9.0 % ABV

22 IBU

This traditional Belgian style is a collaboration brew with our friends at Wooden Cask Brewing and Narrow Path Brewing. It features flavors of lemon citrus, and clove, balanced with a touch of malt sweetness, all brought out by its dryness and effervescence. We added honey to give it a beautiful yellow golden color and a higher, but approachable, alcohol content.

Visit all three breweries to experience the real TRY-Fecta



GRENADE NORWEGIAN ALE

It is easy drinking at its finest, where Scandinavian yeast salutes a subtle, smooth pineapple addition in a refreshing, approachable ale 5.9 ABV 7 IBU

LEADED COFFEE AMBER

coppery hue meets dark and tasty toastiness, like walking into a coffeehouse thanks to Seven Hills' Guatemalan beans 6.0 ABV 25 IBU

SABOT INDIA PALE ALE

packs a punch with big-barreled hop flavor and aroma, with a clean malt base that's still invitingly drinkable and balanced 7.9 ABV 45 IBU

HOLLOW POINT HIBISCUS ALE

crisp and tart, this flavorful ale paints the target with bright color and mixed-berry flavors uniquely crafted from a hibiscus infusion 5.8 ABV 4 IBU

HOLSTER HAZELNUT CREAM STOUT

our blend of toasted, roasted malt flavors with milk sugar creates a velvety soft stout that's nutty, rich and dark 5.5 ABV 21 IBU

LOCATION

**1411 GRANDIN ROAD
MAINEVILLE, OH 45039**

PHONE

513-697-3434

HOURS

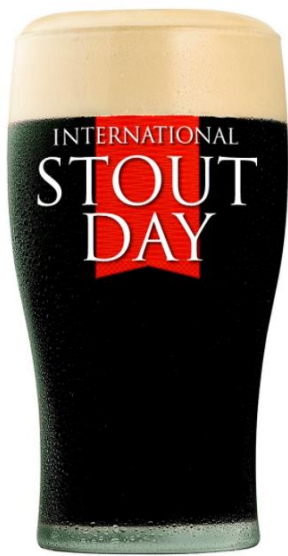
STARTING TUES, NOV 3RD

CLOSED MONDAYS

TUES - THURS 4-10PM

FRI - SAT 11AM-11PM

SUN 11AM-9PM



International Stout Day 11-5-2020

Celebrated on the first Thursday of November.



International Stout Day, whose creator is unknown, was first celebrated in 2011. It has gained in popularity over the years, with bars & breweries holding tasting events, brewing classes, and special happy hours with discounted stouts.

Dark and Strong

Historically, stout beer was considered to be a type of porter—a dark beer made from brown malt first introduced in London, England in the 17th century and popular throughout England and Ireland. The stronger and darker porters with more alcohol were called stout porters. Eventually, stout porters gained a faithful following, the word porter was dropped, and the beers came to be known only as stouts.

Stouts are usually made with roasted malted barley, hops, water, and yeast. They tend to have a higher alcohol content, though not always. Guinness, one of the world's best-known stouts, has 4.3% alcohol by volume (ABV). Most stouts tend to fall between 5 to 8% ABV.

Variety of Stouts

As this type of beer became popular around the world in the 17th and 18th centuries, brewers started experimenting with fermenting conditions and ingredients to create several different kinds of stouts. For example, Milk or Sweet Stout is made by adding lactose, while Oatmeal Stout is made by adding oatmeal to the ingredient list. Other varieties include Russian Imperial Stout, American Stout, and Dry Stout.

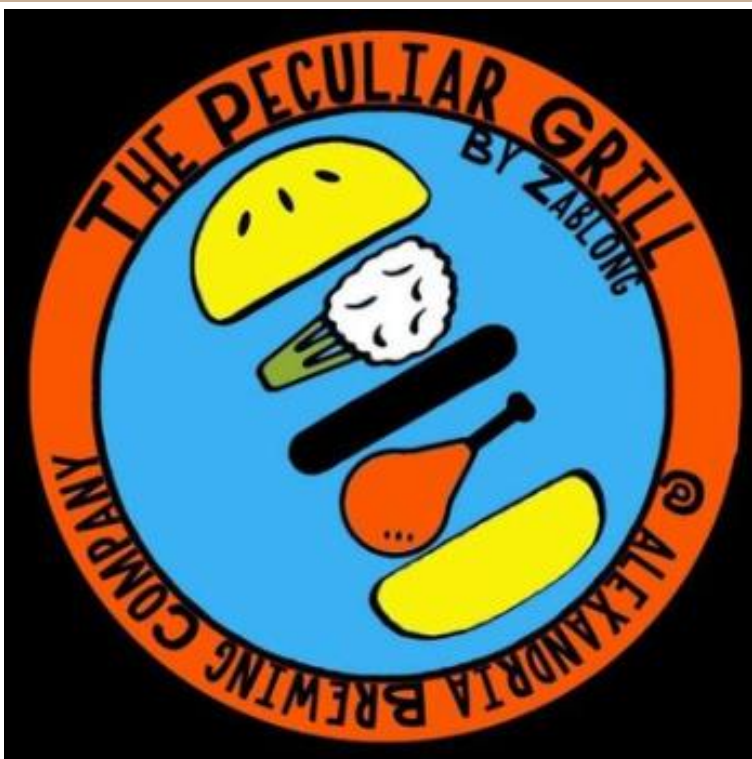


Try Ken Broo's Stout releasing soon at the **BREWING COMPANY**



Welcomes a NEW food option!

The Peculiar Grill @Alexandria Brewing Company



Now Opened!

Hours:

Monday: Closed

Tuesday: 3-9:30PM

Wednesday: 3-9:30PM

Thursday: 3-9:30PM

Friday: 3-9:30PM

Saturday: 12-9:30PM

Sunday: 12-7:30PM

BITES & SNACKS:

CHICKEN WINGS \$7.5- Six perfectly seasoned and air fried jumbo chicken wings! Served with ranch, bleu cheese, or cilantro lime dip.

CHOICE OF PREPARATION:

Chile lime • Buffalo • BBQ • Teriyaki • Garlic & Honey • Jamaican Jerk • Xtra Hot

CAULIFLOWER BITES \$9 - half a head of marinated and roasted cauliflower bites! Served with ranch, bleu cheese, or cilantro lime dip

CHOICE OF PREPARATION:

Chile lime • Buffalo • BBQ • Teriyaki • Garlic & Honey • Jamaican Jerk • Xtra Hot

COWBOY CAVIAR \$6 - House made 'air-fried' tortilla chips served with a delicious salty dip made from fresh cut veggies marinated in balsamic vinaigrette and lime juice.

ARTISAN SOFT PRETZEL \$6 - Large 7oz soft pretzel. Salted and heated to order. Choice of mustard dip. **ADD HOT CHEESE DIP FOR \$1.50**

KIDS AND KIDS AT HEART

HOT DOG \$5 - A premium hot dog served on a handmade bakery roll with your choice of mustard and/or ketchup

4OZ BURGER \$7 - Beef patty with lettuce, tomato, onion, and cheddar. With ketchup and mayo

GRILLED CHEESE \$4.5 - Cheddar or vegan cheddar melted between our grilled kaiser roll

CHEESE OR PEPPERONI FLATBREAD \$9 - the classic! large enough to share (12" equivalent), and great for the whole family

GRILLED CHICKEN BITES \$6 - Our 6oz chicken breast in bites size chunks with dipping sauces.

SIGNATURE FLATBREAD:

MARGHERITZA \$12- Hand torn fresh mozzarella over classic tomato sauce, olive oil and cherry tomatoes. Garnished with Fresh Basil leaves

TREE HUGGER \$12- Olive oil base. Shredded mozzarella, white onions. Garnished with arugula, cherry tomatoes, Red onions, kalamata olives, and balsamic vinaigrette

VAMPIRE SLAYER \$12- Roasted garlic purée and our ricotta spread topped with our peculiar cheese blend (mozzarella, parmesan and gorgonzola) and salami. Garnished with fresh basil and cracked black pepper

CADILLAC RANCH \$12- Ranch Dressing as sauce, our peculiar cheese blend, topped with bacon and roasted chicken breast and finished with cracked

BUILD YOUR OWN FLATBREAD

SAUCE:

Classic tomato
olive oil
ricotta spread
garlic puree

CHEESE:

shredded mozz
fresh mozz
peculiar cheese
vegan mozz

MEATS:

chicken breast
sausage
pepperoni
Salami
Bacon

VEGGIES:

red onion
white onion
fresh jalapeño
roasted mushroom
green pepper
red pepper
spinach
cherry tomato

GARNISHES:

arugula
basil
kalamata olives
balsamic vinaigrette
Ranch
black pepper
BBQ sauce



7246 ALEXANDRIA PIKE UNIT 1
ALEXANDRIA, KY 41001
(Inside Alexandria Brewing Company)

HOURS,

PHONE

WEB

ETC.

SIGNATURE SANDWICHES

THE "ZA" \$10.5 - an all beef burger topped with fresh mozzarella and pepperoni, then dressed with our classic pizza sauce and fresh basil

BACON CHEESEBURGER \$12 - our beef patty covered in melted cheddar and bacon slices, then topped with lettuce, red onion, tomato, and mayo

BLACK N BLEU \$10 - Bacon, Arugula, and Gorgonzola over a perfectly grill-blackened beef patty

HONOLULU \$11.5 - beef patty with grilled pineapple, melted pepperjack and teriyaki sauce

CALIFORNIA BURGER \$12 - beef patty, with garlic, mushroom, red onion and basil. Topped with lettuce, tomato, goat cheese, and avocado spread

CHICKEN SANDWICH \$9- Grilled 6oz marinated chicken breast with your choice of our sauces and cheese. Topped with lettuce, tomato and red onion.

BUFFALO CAULIFLOWER \$8- a buffalo cauliflower steak with gorgonzola, lettuce and ranch dressing

HONOLULU CAULIFLOWER \$8- teriyaki cauliflower steak with a slice of grilled pineapple, and melted pepper jack cheese

STUFFED MUSHROOM VEGGIE BURGER \$9- A giant Portobello mushroom cap stuffed with spinach and goat cheese or Vegan Mozzarella. Served with tomato, red onion, and balsamic vinaigrette.

LOADED GRILLED CHEESE \$6- Cheddar or vegan cheddar cheese, with tomato, onion and Mushroom. **ADD BACON FOR \$1 EXTRA**

GRILLED ITALIAN CHICKEN \$8- Melted mozzarella, parmesan, pizza sauce and a 6oz Chicken breast on garlicy toasted roll

BUILD YOUR OWN SANDWICH

BUNS/BEDS:

Kaiser Roll \$1.25
Gluten Free Bun \$2
Bed of greens \$2

PROTEINS:

6oz Beef Patty \$6
Stuffed mushroom \$6
Grilled Chicken \$4
cauliflower steak \$4

CHEESES (\$1.25 EACH)

Cheddar
Non-Dairy Cheddar
Swiss
Pepper Jack
Fresh Mozzarella
Feta
Gorgonzola

TOPPINGS (75¢ EACH)

pineapple ring
Arugula
spinach
lettuce
Grilled bell pepper
grilled white onion
Fresh Jalapeño
Bacon
tomato
Red onion Ring
pickle
avocado spread

SAUCES (50¢ EACH)

BBQ sauce
Ranch dressing
Yellow Mustard
Brown Mustard
Mayo
Honey mustard
Ketchup
Teriyaki sauce

SIDES

\$2 OR \$1.5 WITH A SANDWICH

SARATOGA CHIPS - Generous portion of hand sliced and grill fried potatoes seasoned with our special spice blend. With ketchup or choice of sauce

VEGGIE SKEWER - Peppers, onion, pineapple and other veggies perfectly roasted on a skewer

SIDE SALAD (CAESAR/SPINACH/GREEK) - small portion of one of our tasty salads!

CHIPS + CAVIAR - small portion of our house made chips and dip!

SAUSAGES:

BEER BOILED BRAT \$6 - A premium bratwurst boiled in our **choose beer* with onions and spices, then finished to perfection on our grill. Served on a handmade bakery roll with your choice of mustards and garnishes

SLICED ITALIAN SAUSAGE SANDWICH \$7 - slices of Italian sausage grilled up with seasoned bell peppers and onion and loaded onto our handmade bakery rolls

SALADS:

CHICKEN CAESAR \$10.5 - Romaine hearts + house-made croutons + ground black pepper + shredded parmesan + creamy Caesar. **WITHOUT BACON + CHICKEN FOR \$8**

JALAPENO RANCH COBB \$12 - Romaine and iceberg blend + cucumber + cherry tomato + hard boiled egg + crumbled gorgonzola + avocado + chicken breast + bacon. + House made Jalapeño Ranch

GREEK \$10 - Romaine and Iceberg Lettuce blend. Topped with cucumber, red pepper, cherry tomatoes, our spicy roasted chickpeas, and kalamata olives. Traditionally dressed with a greek dressing and feta cheese. **ADD CHICKEN +\$2**

SPINACH AND ARUGULA \$11 - Spinach and Arugula tossed in lemon juice + cucumber + cherry tomatoes + red onion + lemon poppy seed dressing

DRESSING CHOICES

Creamy Caesar • Ranch • Balsamic Vinaigrette • Italian-Creamy Cilantro Lime • Jalapeño ranch • Lemon Poppy Seed