

# Stewart's Brewing Co

219 Governors Pl 19701-3026 · +13028362739 · Updated: Jan 14, 2026

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## STARTERS 10

### Malt House Nachos

House-fried corn tortilla chips, tomatoes, black beans, scallions, fresh jalapeño peppers and cheddar-jack cheese. Served with sour cream and salsa

#### AVAILABLE OPTIONS

\$14.00

Add Guacamole: \$2.00

Add Beef Chili or Chicken:

\$5.00

Add BBQ Brisket: \$6.00

Add Crab: \$15.00

### WIBS

**\$12.00**

Crispy St. Louis pork ribs coated with your choice of wing sauce

### Buttermilk Chicken Tenders

**\$12.00**

Buttermilk-marinated chicken tenders fried golden and served with barbecue sauce

### Fried Brussels Sprouts

**\$10.00**

Tossed with balsamic vinegar reduction & bacon bits. Garnished with wonton crisps

### Bang Bang Cauliflower

**\$10.00**

Crispy batter-dipped florets tossed in a creamy chili pepper sauce with scallions and sesame seeds

### Buffalo-Style Chicken Wings

**\$15.00**

Choose: Mild, Hot, Chipotle Pepper, Honey Sriracha, "The Shocker", Jameson's Whiskey, Texas BBQ or Mango Habanero. Served with celery and bleu cheese dressing

### Bavarian Pretzel Sticks

**\$7.00**

Served with Irish Red Ale mustard

### Chesapeake Crab Dip

**\$15.00**

A creamy blend of blue crab meat and spices. Baked golden and served with tortilla chips & pretzel bites

### Veggie Egg Rolls

**\$10.00**

Chopped carrots, bean sprouts, cabbage and water chestnuts fried golden in a crispy wrapper. Served with thai chili sauce

### Crispy Cheese Curds

**\$10.00**

Ale-batter dipped cheddar curds served with melba sauce

## SOUPS 2

### Maryland Crab

**\$8.00**

A zesty crab and tomato broth with chunky vegetables and sweet, flavorful crab claw meat

**Beef & Bean Chili****\$8.00**

Beef &amp; bean chili served with corn tortilla chips

**SALADS** 5**Garden Salad****\$10.00**

Mixed greens with diced red onions, tomatoes, cucumbers, carrots, herb croutons and your choice of dressing

**Southwest Salad****\$11.00**

Mixed greens, tomatoes, jalapenos, scallions and black beans tossed with cheddar-jack cheese and chipotle ranch

**Beets & Greens****\$13.00**

Mixed greens tossed in champagne herb vinaigrette with candied walnuts and sliced roasted sugar beets. Garnished with goat cheese fritters

**Caesar Salad****\$10.00**

Romaine lettuce, parmesan cheese, herb croutons &amp; creamy Caesar dressing

**Superfood Salad****\$11.00**

Baby kale, quinoa, broccoli slaw, sun-dried cranberries and toasted almonds, tossed in balsamic vinaigrette

**BURGERS** 4**Stewart's Build Your Own Burger****\$15.00**

Eight-ounce steak, garden burger or turkey patty cooked to your liking, served on a brioche roll

**Duck Burger****\$15.00**

Ground 6 oz. ginger &amp; scallion spiked Maple Leaf duck patty, seasoned with sea salt and topped with chili mayonnaise on a brioche roll

**219 Burger****\$16.00**

Half pound of locally raised beef, fed with spent grain from our brewery. Served on a brioche roll

**Wild Game Burger**

Ever-changing ingredients cooked to your liking, served on a brioche roll

**PUB FARE** 13**French Dip****\$15.00**

Slow-roasted sliced beef or turkey with melted provolone cheese on a toasted sourdough baguette with jus for dipping

**Buffalo Chicken Sandwich****AVAILABLE OPTIONS**

Crispy breaded or char-grilled chicken breast, dipped in your choice of wing sauce, served on a brioche roll

\$13.00

Add Bleu Cheese Crumbles:

\$1.00

**Cowboy Brisket Sandwich****\$15.00**

Sliced beef brisket, fried onion, jalapeño, melted cheddar-jack cheese &amp; Texas BBQ sauce on a steak roll

<b>Bayou Bird</b>	<b>\$15.00</b>
Chopped chicken breast, andouille sausage, tasso ham banana peppers, onions & cheddar cheese on a steak roll	
<b>New York Style Reuben</b>	<b>\$15.00</b>
Sliced cured corned beef or roasted turkey breast, Red Ale sauerkraut and Swiss cheese on grilled rye bread with Thousand Island dressing	
<b>Lumpy's Turkey Sandwich</b>	<b>\$14.00</b>
Sliced roasted turkey on seeded wheatberry bread, sandwich pepperoni, sour cream & onion potato chips, lettuce, tomato, and mayo	
<b>Creole Carbonara</b>	<b>\$19.00</b>
Fettucini pasta, peas, garlic, Tasso ham, black pepper, and Golden Ale cheddar cheese sauce. Served with a side salad	
<b>Shrimp &amp; Grits</b>	<b>\$20.00</b>
Seared shrimp, Andouille sausage, sauteed peppers and onions over cheesy cheddar grits with a fresh lemon wedge	
<b>Mac &amp; Cheese Skillet</b>	<b>AVAILABLE OPTIONS</b>
Large elbow macaroni tossed in a creamy three-cheese cheddar ale sauce with a Parmesan crust	\$13.00
	Add Buffalo Chicken: \$5.00
	Add Crab Meat: \$15.00
	Add BBQ Brisket: \$6.00
<b>Short Rib Fry Bowl</b>	<b>\$18.00</b>
Pulled beef short rib & Golden Ale cheddar cheese sauce over julienne-cut french fries with demi-glace	
<b>Grilled Salmon</b>	<b>\$19.00</b>
Seasoned fillet, topped with a chilled chipotle-lime mayonnaise and served with herb rice and vegetable	
<b>Togarashi-Crusted Tuna</b>	<b>\$19.00</b>
Seared rare Ahi with sweet garlic teriyaki sauce. Served with pickled ginger, rice & vegetables	
<b>SBC Fish &amp; Chips</b>	<b>\$18.00</b>
Our Red Ale batter-dipped New England cod. Fried to perfection and served with steak fries	

## SIDES 12

<b>Sautéed / Steamed Vegetables</b>	<b>\$5.00</b>
<b>Rice</b>	<b>\$4.00</b>
<b>Pasta Salad</b>	<b>\$4.00</b>
<b>Basket of Fries</b>	
<b>Chips &amp; Salsa</b>	<b>\$5.00</b>
<b>Extra Sauces</b>	
<b>Potato of the Day</b>	<b>\$5.00</b>

<b>Coleslaw</b>	<b>\$4.00</b>
<b>Side Salad</b>	<b>\$4.00</b>
<b>Basket of Onion Rings</b>	<b>\$8.00</b>
<b>Guacamole</b>	<b>\$2.00</b>
<b>Extra Dressing</b>	

## DRINKS 13

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<b>Coke</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Coke	
<b>Sprite</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Sprite	
<b>Lemonade</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Lemonade	
<b>House-Made Root Beer</b>	<b>\$2.50</b>
<b>Orange Juice</b>	<b>\$2.50</b>
<b>Pineapple Juice</b>	<b>\$2.50</b>
<b>Boylan Craft Soda</b>	<b>\$3.50</b>
Cane Sugar Cream Soda	
<b>Diet Coke</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Diet Coke	
<b>Ginger Ale</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Ginger Ale	
<b>Iced Tea</b>	<b>\$2.50</b>
Bottomless 16oz. Fountain Iced Tea	
<b>Cranberry Juice</b>	<b>\$2.50</b>
<b>Grapefruit Juice</b>	<b>\$2.50</b>
<b>Maine Root Craft Soda</b>	
Blueberry or Ginger Brew Soda	

## KIDS MENU 6

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<b>Kids Hot Dog</b>	<b>\$6.00</b>
<b>Kids Chicken Tenders</b>	<b>\$6.00</b>
<b>Kids Kraft Mac &amp; Cheese</b>	<b>\$6.00</b>

<b>Kids Cheeseburger</b>	<b>\$6.00</b>
<b>Kids Grilled Cheese Sandwich</b>	<b>\$6.00</b>
<b>Kids Pasta with Red Sauce</b>	<b>\$6.00</b>

## COCKTAILS 19

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### Barrel-Aged Cocktails

Availability limited. Ask your server what we have today!

### Chili Margarita **\$13.00**

Spice up your life: Don Julio Reposado tequila, Ancho Reyes Verde Poblano liqueur and fresh-squeezed lime & lemon, served up with a lightly salted rim!

### Hell's Kitchen

#### AVAILABLE OPTIONS

Spice up your Manhattan: Bulleit Rye, Sweet Vermouth and Ancho Reyes Chili liqueur

Rocks: \$7.00

Up: \$13.00

### Bee's Knees **\$8.00**

A classic from the Prohibition Era, with a modern twist! Candy Manor Gin from Painted Stave distillery in Smyrna, Delaware, fresh lemon juice & honey simple syrup. It's the cat's pajamas!

### Scarlett Evil Woman Martini **\$11.00**

Painted Stave's Scarlett Cranberry Vodka (made with Delaware cranberries!), cranberry juice, fresh lime juice, honey simple syrup and orange bitters

### Sazerac **\$8.00**

The quintessential cocktail of New Orleans. We use Bulleit Rye Whiskey, mixed with sugar and bitters from Peychaud's, served in an absinthe-washed glass

### Negroni **\$6.00**

Tanqueray Gin, Campari and Sweet Vermouth, garnished with an orange peel. Warning: It's a bitter-sweet treat and not for everyone

### Scrapple Mary **\$7.50**

Painted Stave's Off the Hoof Scrapple Vodka (yup, Scrapple Vodka) and Master of Mixes Bloody Mary Mix. Come on; you know you want to try it

### Dark & Stormy **\$5.50**

Another classic, made with Myer's Dark Rum and handcrafted spicy Ginger Beer from Maine Root. Sweet & spicy!

### Crush Corner **\$8.00**

Orange Crush | Cherry Lime Crush | Springwater Crush

### Two Times Blue **\$6.50**

Bombay Sapphire Gin topped with handcrafted Blueberry Soda from Maine Root and a squeeze of lemon

### Smyrna Mule **\$6.00**

Painted Stave's Silver Screen vodka with fresh-squeezed lime juice and spicy Gosling's ginger beer. There are no copper mines in Smyrna, so this comes in a glass

<b>Purple People Eater</b>	<b>\$7.50</b>
A giant schooner of our Whacky Wheat Ale and blueberry soda from Maine Root	
<b>Not Your Uncle's Root Beer</b>	<b>\$5.00</b>
Our own house-made root beer spiked with vanilla and whipped cream vodkas. Add cream for a "float" cocktail!	
<b>Creamsicle</b>	<b>\$6.00</b>
Whipped cream & vanilla vodkas, freshly squeezed orange & Boylan's cream soda	
<b>Cheeky Peach</b>	<b>\$5.50</b>
Wacky Wheat, Peach Schnapps & Splash of Orange Juice	
<b>Pretty in Pineapple</b>	<b>\$10.00</b>
Our own Pineapple-Infused Vodka, Sprite, Club Soda & a Splash of Cranberry	
<b>Our Own Pickle-Infused Vodka Shots</b>	<b>\$5.00</b>
<b>Hand-Crafted Drinks</b>	<b>\$3.00</b>
We also feature hand-crafted, non-alcoholic Blueberry Soda, Cream Soda and Ginger Beer	

## HOppy Hour Food 8

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<b>Meatballs</b>	<b>\$5.00</b>
With pomodoro sauce & parmesan	
<b>Crispy Grouper Bites</b>	<b>\$6.00</b>
With tartar sauce	
<b>Steamed Edamame</b>	<b>\$5.00</b>
In the pod with sriracha sea salt	
<b>Chili Cheese Fries</b>	<b>\$5.00</b>
<b>Chicken &amp; Lemongrass Potstickers</b>	<b>\$6.00</b>
With Thai chili sauce	
<b>Buffalo Wings</b>	<b>\$6.00</b>
Choice of sauce	
<b>Chips &amp; Salsa</b>	<b>\$4.00</b>
<b>Bavarian Pretzel Sticks</b>	<b>\$4.00</b>
With our Beer Mustard	

## HOppy Hour Drinks 9

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<b>House Drafts</b>	<b>\$4.00</b>
<b>Selected Seasonal Drafts</b>	<b>\$4.00</b>
<b>House Wine</b>	<b>\$4.00</b>

<b>Orange or Cherry Lime Crush</b>	<b>\$6.00</b>
Freshly squeezed orange juice, orange vodka, triple sec & Sprite	
<b>Creamsicle</b>	<b>\$5.00</b>
Whipped cream and vanilla vodkas, freshly squeezed orange & cream soda	
<b>Cheeky Peach</b>	<b>\$4.00</b>
10oz Wacky Wheat, Peach Schnapps & a splash of orange juice	
<b>Pretty in Pineapple</b>	<b>\$7.00</b>
Our own pineapple-infused vodka, Sprite, club soda & a splash of cranberry juice	
<b>Fireball Whiskey Shots</b>	<b>\$4.00</b>
<b>Our Own Pickle-Infused Vodka Shots</b>	<b>\$4.00</b>

## BRUNCH 13

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<b>3 Eggs Your Way</b>	<b>\$10.00</b>
Served with home fries, toast and choice of bacon or sausage	
<b>Omelette</b>	<b>\$11.00</b>
Three egg omelette stuffed with spinach, mushrooms, roasted red pepper, and goat cheese. Served with home fries and toast	
<b>Steak &amp; Eggs</b>	<b>\$18.00</b>
Grilled filet mignon, two eggs any style, home fries and choice of toast	
<b>Brewer's Turkey Sandwich</b>	<b>\$11.00</b>
Sliced house-roasted turkey on marbled rye bread, lettuce, tomato, bacon, Swiss cheese and cranberry mayo	
<b>Prime Dip</b>	<b>\$12.00</b>
Slow-roasted sliced prime rib or turkey with melted provolone cheese on a toasted sourdough baguette with jus for dipping	
<b>Caesar Salad</b>	<b>\$11.00</b>
Romaine tossed in house-made Caesar dressing with parmesan cheese & herb croutons	
<b>Stewart's Build Your Own Burger</b>	
Half-pound steak, Turkey or garden burger served on a brioche roll. Add (\$0.50) each: cheddar, American, Swiss, provolone, sautéed mushrooms, fried onions, jalapeños, roasted red peppers. Add (\$1) each: crumbled bleu, ghost chili jack, fresh mozzarella, hickory bacon, beef chili, guacamole, bacon jam	
<b>Philly Steak Hash Skillet</b>	<b>\$14.00</b>
Sliced prime rib with diced potatoes, onions, & American cheese topped with a fried egg	
<b>Bacon, Egg &amp; Brie Sandwich</b>	<b>\$12.00</b>
Twin fried eggs, bacon & brie cheese spread on marbled rye served with home fries and melba sauce	
<b>Super Lump Crab Cake Sandwich</b>	<b>\$17.00</b>
Jumbo lump and super lump crabmeat tossed in creamy crab imperial sauce and broiled. Served on a brioche roll with your choice of cocktail or tartar sauce	
<b>Buffalo Chicken Sandwich</b>	<b>\$11.00</b>
Crispy breaded or char-grilled chicken breast, dipped in your choice of wing sauce, served on a kaiser roll	

## Triple Razorback

\$13.00

Golden Ale braised pork shoulder, tavern ham and hickory bacon topped with BBQ sauce and melted cheddar on a steak roll

## Greens & Roasted Beets

\$11.00

Mixed greens tossed in champagne herb vinaigrette with candied walnuts and sliced roasted sugar beets. Garnished with fried goat cheese fritters

## DESSERTS 4

### Ice Cream Made with Our Stout!

\$6.00

Chocolate Stout ice cream from Woodside Creamery. Also featuring Mint Chocolate Chip & Vanilla Ice Cream \$5

### Carrot Cake

\$7.00

Caramel sauce, whipped cream

### Cherry Chocolate Chip Bread Pudding

\$7.00

White chocolate sauce, whipped cream

### Peaches & Orange Cream Mousse Cake

\$7.00

White chocolate sauce, whipped cream

## SEASONAL BREWS 8

### Imperial Stout Destroyer

#### AVAILABLE OPTIONS

Big Roast and Chocolate flavors complemented by a slight English hop aroma that gives way to a deceptively smooth finish. Alcohol by Volume: 9.3%

10oz: \$6.50

5oz: \$3.25

### Barrel-Aged Winter Warmer

#### AVAILABLE OPTIONS

Aged nearly a year in a Bulleit Rye Barrel. Distinct malt character from base beer complimented with a well-rounded smoothness from the barrel. Alcohol by Volume: 10.0%

8oz: \$8.00

5oz: \$5.00

### Dark Helmet: The Imperial Schwarzbier

#### AVAILABLE OPTIONS

We've gone past ludicrous speed to plaid. This German-style strong black lager is not your father's brother's cousin's former roommate's beer. The rich roasted malt character will make your brains go into your feet. Alcohol by Volume: 7.8%

Pint: \$7.50

5oz: \$2.75

Growler: \$23.00

### The Line of Muggability

#### AVAILABLE OPTIONS

Just in time for our brew crew appreciation party, this American IPA is dry hopped with Mosaic and Columbus for a bouquet of citrus and grapefruit Alcohol by Volume: 6.9525% (Just under 7% got mug members)

Pint: \$7.00

5oz: \$2.50

Growler: \$23.00

### The Road To Pleasure Town

#### AVAILABLE OPTIONS

A crisp and passion fruit forward double IPA featuring El Dorado, Citra and Ekuanot in the dry hopping. Dangerously smooth for a DIPA. Alcohol by Volume: 8.3%

Pint: \$8.00

5oz: \$2.75

Growler: \$24.00

### Veruca Stout\*\*

#### AVAILABLE OPTIONS

Roasty English stout brewed with liquified organic cacao giving it bitterness as well as a subtle chocolate taste and aroma. Alcohol by Volume: 6.0%

Pint: \$6.50

5oz: \$2.50

Growler: \$22.00

## Smoked Porter\*\*

English-style porter brewed with beechwood smoked malt. Smokey highlights complement the roasty malt backbone of this two-time GABF medalist. Alcohol by Volume: 6.0%

### AVAILABLE OPTIONS

Pint: \$6.50

5oz: \$2.50

Growler: \$22.00

## Stumblin' Monk

The Monk is back. Taste our award-winning Belgian Abbey Tripel but beware: the fruity sweetness of this golden gem is only masking the alcohol content. Limit of 3 per customer per day. Alcohol by Volume: 9.0%

### AVAILABLE OPTIONS

13.5oz: \$7.50

5oz: \$3.75

## PERENNIALS 6

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### Governor's Golden Ale

A golden-colored ale with a low bitterness level, a moderate hop flavor provided by Styrian Golding hops from Czechoslovakia. This beer is very approachable and serves as a great session beer Alcohol by Volume: 4.0%

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00

Growler: \$17.00

### Irish Red Ale

A smooth, easy-drinking red ale with medium body and a candy-like caramel malt flavor. Sweet malts dominate the flavor profile, while caramel undertones deliver an enjoyable complement. This ale is only lightly hopped in order to accentuate the malt profile and was our first award-winning beer, receiving a Bronze award at the 2000 World Beer Cup. Original Gravity: 1.048; Alcohol by Volume: 4.6%

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00

Growler: \$17.00

### India Pale Ale

Our traditional English-style IPA is medium-bodied with a crisp finish. Aromas of hops and fruity esters dominate the palate, complemented by classic British earthiness and solid malt, but firmly loaded with hops. Original Gravity: 1.062; ALCOHOL BY VOLUME: 6.4%

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00

Growler: \$17.00

### Highlander Stout

Our darkest ale is smooth and full-bodied with a roasty malt flavor and creamy texture enhanced by the addition of oatmeal. When carbonated and served with our nitrogen blend, this beer has the look and feel of a chocolate milkshake. Distinctive coffee, oatmeal and chocolate flavors dominate this staff favorite. A subtle hop finish rounds out this vision of perfection. Original Gravity: 1.058; Alcohol by Volume: 5.9%

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00

### Wacky Wheat

Our house wheat beer, made with 50% wheat malt and 50% malted barley. It is a refreshing, straw-colored beer that is light in body and in flavor, making the perfect complement to humid summer afternoons. It is served with a lemon wedge or is available flavored with apricot or raspberry. Original Gravity: 1.047; ALCOHOL BY VOLUME: 5.1%

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00

Growler: \$17.00

### Black & Tan

Highlander Stout layered above our Governor's Golden Ale

### AVAILABLE OPTIONS

Pint: \$6.00

5oz: \$2.00