

Factory by Beer Tree Brew

511 Reynolds Rd · +16072962337 · Updated: Jan 14, 2026

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WOOD FIRED PIZZAS 12

Four Cheese (V)	\$13.00
Tomato sauce, cheddar, provolone, mozzarella, pecorino romano	
The ‘Roni	\$15.00
Tomato sauce, pepperoni, mozzarella, provolone, pecorino romano	
Capricciosa	\$16.00
Tomato sauce, shiitake mushrooms, artichokes, prosciutto, fresh mozzarella, pecorino romano	
Margherita (V)	\$16.00
Tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil	
The Naples	\$17.00
Tomato sauce, buffalo, NY-sourced soppressata, hot capicola & pepperoni, fresh mozzarella, basil, balsamic reduction	
Bomber	\$16.00
Tomato sauce, chorizo sausage, green olives, roasted fennel, Kutik’s wild flower honey, fresh mozzarella, grated mozzarella	
Chicken Pesto	\$18.00
Basil pine nut pesto, grilled chicken, roasted red peppers, mozzarella, provolone, parmesan	
White Veggie (V)	\$14.00
White garlic sauce, spinach, artichokes, roasted red peppers, tomatoes, shiitake mushrooms, mozzarella, provolone	
Vegan Chorizo (VE)	\$17.00
Tomato sauce, vegan chorizo, Parlor City vegan mozzarella, caramelized onions	
Crab	\$21.00
Buttery garlic sauce, blue crab, Old Bay seasoning, red bell peppers, scallions, mozzarella, provolone	
Dill Pickle (V)	\$17.00
White garlic sauce, thinly sliced dill pickles, provolone, mozzarella cheese, fresh dill	
Buffalo Chicken	\$18.00
Buffalo sauce, chicken, cheese crumbles, mozzarella, provolone	

APPETIZERS 6

Brewer Bites (V)	\$11.00
House-made soft pretzels using spent grain from our brewery, beer cheese sauce	

Cellarman Fries	\$7.00
Crispy fries, smoked salt, bacon aioli	
Loaded Cellarman Fries	\$10.00
Cellarman fries, beer cheese sauce, bacon, scallions	
Buffalo Cauliflower (V/VE)	\$12.00
Fresh cauliflower, buffalo wing sauce, house-made blue cheese sauce or house-made vegan blue cheese sauce	
Cajun Jackfruit Egg Roll (VE)	\$12.00
Cajun jackfruit, roasted corn, peppers, onions, black beans and vegan mozzarella in a crispy vegan egg roll wrapper served with vegan chipotle ranch	
IPA Glazed Chicken Skewers	\$11.00
Grilled chicken, IPA honey glaze, crispy onion straws	

SALADS 5

The Brewhouse Salad (VO)	\$12.00
Mixed greens, cherry tomatoes, cheddar cheese, black pepper croutons, bacon, cucumbers	
Kale and Quinoa Salad (V)	\$14.00
Baby kale, quinoa, chickpeas, carrots, roasted peppers, wood fired tomatoes, candied walnuts, avocado dressing	
Caesar	\$14.00
Romaine hearts, shaved parmesan, black pepper focaccia croutons, house-made Caesar dressing (anchovies available)	
Italian Chopped Salad	\$14.00
Mixed greens, cubed provolone, chickpeas, tomatoes, prosciutto, artichokes, Kutík’s Honey Lemon Vinaigrette	
Southwestern Salmon Salad	\$19.00
Grilled salmon, sweet corn, tomatoes, cucumbers, red onions, black beans, bell peppers	

SANDWICHES 7

Factory Burger	\$16.00
8oz locally sourced hand-pressed burger, cheddar, bacon tomato jam, red leaf lettuce, onion straws, Kaiser roll (substitute vegetarian black bean chipotle burger)	
Black Bean Burger (V)	\$16.00
Sliced avocado, tomato, leaf lettuce, vegan aioli, Kaiser roll	
Steak Sandwich	\$16.00
Locally sourced shaved sirloin, horseradish cheddar, caramelized onions, horseradish sauce, arugula, ciabatta roll	
Kettle Chicken	\$15.00
Buttermilk fried chicken breast, Greek yogurt slaw, dill pickles, red leaf lettuce, ciabatta roll	
Grilled Vegetable Napoleon (VE)	\$14.00
Eggplant, onion, zucchini, peppers, portobello, vegan garlic aioli, ciabatta roll	

Shrimp Wrap	\$17.00
Shrimp salad, sliced avocado, arugula, sliced tomato, tomato basil tortilla wrap	
Fish Sandwich	\$15.00
Beer battered haddock, kaiser roll, side of tarter sauce & Greek yogurt coleslaw	

ENTREES 3

Orecchiette Ala Vodka (V)	\$14.00
Orecchiette pasta, tomato vodka sauce, grated romano (add chicken 7)	
Willet Hop & Grain Steak	\$26.00
Locally sourced Willet Hop & Grain beef cut of the week, served with garlic herb butter, choice of one side: sautéed spinach, wild grain bowl, or fries	
Vegan Wild Grain Bowl (VE)	\$23.00
Vegan chorizo, Parlor City vegan queso fresco, corn, peppers, onion, black beans, avocado, wild grains (quinoa, barley, wild rice, wheat berries), kale	

SIDES 4

Small Wild Grain Bowl	\$4.00
Quinoa, barley, wild rice, wheat berries, corn, black beans	
Sautéed Spinach	\$4.00
Side Brewhouse Salad	\$4.00
Side Caesar Salad	\$4.00

NON-BEER MENU 12

Hazlitt Red Cat	\$5.00
Seneca Lake Sweet Red	
Fulkerson Diamond	\$5.00
Seneca Lake Sweet White	
Swedish Hill Moscato	\$5.50
Seneca Lake Semi-sweet White	
Sheldrake Dry Riesling	\$6.00
Cayuga Lake Medium-dry White	
Sheldrake Dry Rosé	\$6.00
Cayuga Lake Dry Rosé	
Swedish Hill Pinot Grigio	\$6.00
Cayuga Lake Dry White	

Lamoreaux Landing Chardonnay	\$6.00
Seneca Lake Dry White	
Damiani MC2	\$7.00
Seneca Lake Dry Red Blend	
Brotherhood Cabernet Sauv	\$6.00
Washingtonville Dry Red	
Fountain Beverages	\$3.00
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade, Bubbly Sparkling Water (free refills)	
Orange Juice	\$3.00
Apple Juice	\$3.00

LUNCH SPECIALS 2

Pick One	\$10.00
Turkey Club, Four Cheese Pizza, Kale & Quinoa Salad*, Caesar Salad*, Italian Chopped Salad*, Brewhouse Salad*	
Combo	\$10.00
Half Turkey Club & Half Caesar Salad or Half Brewhouse Salad	

KIDS MENU 3

Pick Two	\$8.00
Choose One Main: Burger, Chicken Tenders, Grilled Cheese, Grilled Chicken. Choose One Side: Mandarin Oranges, Fries, Chips	
Cheese Pizza	\$8.00
Pepperoni Pizza	\$8.00

BRUNCH DISHES 12

Bacon Flight	\$14.00
Cherrywood, candied applewood and hickory thick-sliced smoked bacon, red chili pepper jam, apple gastrique	
Everything Bagel Pretzel Bites	\$11.00
Spent grain pretzels, everything bagel seasoning, whipped cream cheese dip	
Avocado Toast (V)	\$9.00
Toasted baguette, avocado, everything bagel seasoning, fresh house-made pico, pickled red onion (add farm fresh fried egg 2)	
Greek Yogurt Parfait (V)	\$6.00
Plain greek yogurt, seasonal fruit, house-made spent grain granola	
Wild Grain Breakfast Bowl (VEO)	\$12.00
Wild grains (quinoa, barley, wild rice, wheat berries), black beans, corn, avocado, farm fresh egg, fresh house-made pico, cilantro	

Crème Brulee French Toast (V)	\$14.00
Sourdough bread soaked in a rich vanilla bean custard, finished with sliced strawberries, maple syrup and caramelized sugar	
Brunch Burrito	\$13.00
Chorizo, scrambled farm fresh eggs, black beans, cheddar cheese, pickled onion, house-made pico, side potato hash (add avocado 2)	
Vegan Brunch Burrito (VE)	\$14.00
Vegan chorizo, tofu scramble, Parlor City cheese, black beans, pickled red onion, house-made pico, side potato hash (add avocado 2)	
Breakfast Burger (VO)	\$14.00
Fresh brisket burger, fried farm fresh egg, bacon, arugula, Tabasco ketchup, cheddar cheese, side potato hash	
Steak & Egg Breakfast Sandwich	\$15.00
Sliced tenderloin, arugula pumpkin seed pesto, fried farm fresh egg, cheddar cheese, ciabatta roll, side potato hash	
Chicken & Waffle Sandwich	\$14.00
Buttermilk fried chicken, peppered bacon, maple syrup, served between two fluffy waffles, side potato hash	
Steak & Eggs	\$24.00
Locally sourced Willet Hop & Grain 8oz strip steak served with two fried eggs and potato hash	

BRUNCH BEVERAGES 16

Craft Brew Shandies	
Blueberry Shandy	\$8.00
Juicy New England IPA, lemonade, house-made blueberry simple syrup	
Orange Mango Shandy	\$8.00
Hugh Hefe, orange juice, lemonade, splash of mango syrup	
Raspberry Shandy	\$8.00
Raspberry Jammin’, lemonade, house-made raspberry simple syrup	
Factory Cocktails	
Mimosa	\$6.00
Champagne, orange juice	
Beermosa	\$6.00
Juicy New England IPA, orange juice	
Cidermosa	\$6.00
Awestruck hard cider, orange juice	
Bloody Mary	\$8.00
Vodka, house-made mix, loaded garnish	
Shucking Mary	\$25.00
More vodka, more house-made mix, loaded garnish, surrounded by Fishers Island oysters on ice	
Non-Alcoholic	

Beer Tree Custom Roasted Coffee	\$3.50
Cream, oat milk and/or sugar by request	
Hot Tea	\$3.00
Orange Juice	\$3.00
Apple Juice	\$3.00
Fountain Beverages	\$3.00
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Bubbly Sparkling Water, Dr Pepper, Ginger Ale, Raspberry Brisk Iced Tea, Unsweetened Brisk Iced Tea, Tropicana Lemonade (free refills)	