

# 2637brew

craft beer • spectacular food • artisan cocktails

## SHAREABLES

### BRUSSEL SPROUTS \$8

GOAT CHEESE, CINNAMON, BUTTERNUT SQUASH, WALNUT, CRANBERRY.

### CAULIFLOWER \$8

ROASTED GARLIC CLOVES, THYME, PARMESAN.

### FRIED GREEN TOMATOES \$8

GOAT CHEESE, ROASTED RED PEPPER COULIS.

### EGGPLANT ROLLATINI \$8

RICOTTA, MOZZARELLA, RED SAUCE  
ADD PASTA TO MAKE IT A MEAL! +\$4

### MAC & CHEESE \$10

ASIAGO, GOAT, CHEDDAR, PARMESAN.

### BREWERYTOWN FRIES

PLAIN OR OLD BAY \$6

SWEET POTATO \$7

TRUFFLE PARMESAN \$8

CRABBY \$10

"DISCO" - SHORT RIB POUTINE \$12

### HOUSEMADE CHIPS

SALSA FRESCA \$6  GUACAMOLE \$8  
TOP W/ LUMP CRAB +\$4

### NACHOS \$9

W/CHICKEN +\$4. W/SHORT RIB +\$6  
W/STEAK +\$8

CHOICE OF TOMATILLO OR RED SAUCE.  
HOUSE MADE CHEESE SAUCE, BLACK BEAN,  
JALAPEÑO, SALSA FRESCO, SOUR CREAM.

### TACOS

CORN TORTILLA, RED CABBAGE, SALSA FRSCO,  
CHIPOTLE MAYO, SOUR CREAM

W/VEGGIE \$10

W/FISH \$14

W/CHICKEN \$12

W/STEAK \$16

W/PORK \$14

W/SHORT RIB \$16

W/BLACKENED SHRIMP \$18

### CHARCUTERIE BOARD \$18

CHEF'S SELECTION OF MEATS & CHEESES  
W/ FIG, SEASONAL FRUIT, TRUFFLE HONEY,  
CROSTINI.

PHO \$10   
RARE STEAK, RICE NOODLES, BEEF BROTH.

### CALAMARI \$12

HOT CHERRY PEPPERS, LEMON CHIPOTLE SAUCE.

### MUSSELS \$12

RED, WHITE, OR COCONUT CURRY.  
(CHOOSE ONE)

### BREW SPRING ROLLS \$8

CHEESESTEAK W/ CHIPOTLE KETCHUP.  
-OR-

BUFFALO CHICKEN W/ BLEU CHEESE.

### WINGS

6 \$8 -10 \$12

BUFFALO-TOSSED WITH BLEU CHEESE CRUMBLES.

-OR-

THAI CHILI TOPPED WITH SCALLIONS.

## SALADS

PICK YOUR PROTEIN

 CHICKEN \$4

 SHRIMP \$6

 STEAK \$8

 SALMON \$10

### HOUSE \$8

ARTISAN MIX, CUCUMBER, CARROT, TOMATO,  
ITALIAN BALSAMIC VINAIGRETTE.

### ARUGULA \$9

WALNUT, CRANBERRY, GOAT CHEESE,  
CILANTRO LEMON VINAIGRETTE

### STRAWBERRY \$9

ARTISAN MIX, STRAWBERRY, APPLE, ORANGE,  
PECAN, SHAVED PARMESAN, HONEY MUSTARD.

### GRILLED CAESAR \$9

BABY ROMAINE HEART, CHERRY TOMATO,  
SHAVED PARMESAN.

### WATERMELON \$9

WATERCRESS, MINT, CUCUMBER, FETA, ALMOND,  
BALSAMIC REDUCTION.

### BROCCOLI RABE \$9

GARLIC, RED PEPPER FLAKES, OLIVE OIL.

## FLATBREADS

### CAPRESE \$10

MOZZARELLA CHEESE, TOMATO, BASIL,  
BALSAMIC REDUCTION.

### MANGO \$12

CHEDDAR, MANGO SALSA FRESCA, AVOCADO,  
QUESO FRESCO CRUMBLES, SOUR CREAM.

### PROSCIUTTO \$12

ARTISAN MIX, STRAWBERRY, APPLE, ORANGE,  
PECAN, SHAVED PARMESAN, HONEY MUSTARD.

### PHILLY PHILLY \$14

STEAK, MOZZARELLA, CARAMELIZED ONIONS,  
CHIPOTLE KETCHUP

### BLACKENED SHRIMP \$16

BLACKENED SHRIMP, MOZZARELLA CHEESE, ROASTED RED PEPPER,  
GOAT CHEESE, SRIRACHA-HOISIN-PINEAPPLE SAUCE.

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## SANDWICHES

SERVED WITH FRENCH FRIES (W/ SWEET POTATO FRIES +\$1, W/TRUFFLE PARMESAN FRIES +\$2)

### VEGGIE \$10

BROCCOLINI, ROASTED RED PEPPER,  
ZUCCHINI, PESTO, CIABATTA ROLL.

### FRIED CHICKEN \$10

PICKLE, GARLIC MAYO, BRIOCHE ROLL.

### PORK MILANESE \$12

PROVOLONE, BROCCOLINI, ROASTED RED PEPPER,  
ONION, CIABATTA.

### BLT & AVOCADO \$12

BACON, LETTUCE, TOMATO, MAYO,  
MULTIGRAIN BREAD.

### GRILLED CHICKEN \$12

PEPPER JACK, LETTUCE, TOMATO, ONION,  
CHIPOTLE MAYO, CIABATTA ROLL.

### OYSTER PO' BOY \$14

LETTUCE, TOMATO, REMOULADE, BAGUETTE.

### SHORT RIB GRILLED CHEESE \$14

GRUYERE, CARAMELIZED ONION, AU JUS, TEXAS TOAST.

## BURGERS

SKIP THE CARBS, AND WRAP IT W/ LETTUCE \$2

### BEEF \$12

BACON, LETTUCE, TOMATO, ONION, BBQ SAUCE,  
CHEDDAR CHEESE, BRIOCHE ROLL.  
 SERVED W/ FRENCH FRIES

### SALMON \$16

AVOCADO, TOMATO, ARUGULA,  
SPICY MAYO, EVERYTHING MUFFIN.  
SERVED W/ MIXED GREENS

### OSTRICH \$18

PEPPER JACK, LETTUCE, TOMATO, ONION,  
GREEN TOMATO-BACON JAM, BRIOCHE ROLL.  
SERVED W/ TRUFFLE PARMESAN FRIES

## MAINS

### THAI NOODLES \$12

W/CHICKEN +\$4 W/SHRIMP+\$6 W/STEAK +\$8  
CHINESE GREEN ONION, BEAN SPROUT, EGG, PEANUT, RED PEPPER, RICE NOODLES.

### SHRIMP & GRITS \$18

CAJUN SHRIMP, CHEDDAR GRITS, BELL PEPPER, ONION.

### BEER BATTERED FISH AND CHIPS \$14

HOUSE MADE TARTER SAUCE, MALT VINEGAR.

### SALMON \$18

SAUTEED HARICOTS VERT, CHERRY TOMATO, ZUCCHINI,  
ASPARAGUS, HONEY BOURBON GLAZE.

### CRAB PRIMAVERA \$16

CHERRY TOMATO, ASPARAGUS, SUN-DRIED TOMATO, GREEN PEPPERS,  
GARLIC WHITE WINE SAUCE.

### STEAK FRITES \$18

24 HR-MARINATED SKIRT STEAK, FIVE-SPICE SWEET POTATO FRIES.

### SEAFOOD PASTA \$18

LINGUINI, SHRIMP, MUSSELS, CALAMARI, RED -OR- WHITE SAUCE.

### CHILEAN SEA BASS \$22

SUN-DRIED TOMATO & ASPARAGUS COUS COUS, AVOCADO SAUCE.

### LOBSTER MAC & CHEESE \$18

LOBSTER, ASIAGO, GOAT, CHEDDAR, PARMESAN.

### PAN SEARED SEA SCALLOPS \$24

BUTTERNUT SQUASH PUREE, GRILLED ASPARAGUS, PONZU SAUCE.

## DESSERT

ROTATING SELECTION OF HOUSE MADE DESSERTS. \$8



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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.