

On Tap

Flights of (4) 5 oz. pours of your choice available for \$10.00

Favorites

BLONDESHELL

4.2% ABV | 21 IBU

Blondeshell has perfectly balanced flavors of malts and hops. The lightly hopped nose and malty base of the ale makes it a favorite of Wood Kettle patrons.

HOOSIC HILL HEFEWEIZEN

4.2% ABV | 15 IBU

Golden and hazy with light banana & clove notes with a hint of wheat malt on the finish.

BROTHER BEAR BROWN ALE

5.0% ABV | 15 IBU

Our flavorful brown ale is malty and toasty with caramel notes. It has a clean and balanced palette with a lingering roasted finish.

WOODY LIGHT

4.8% ABV | 10 IBU

A smooth refreshing pale lager with a clean finish.

CHERRY BABY

12 oz

5.5% ABV | 10 IBU

A soft and delicately fruity blonde ale with rounded cherry and almond notes. Great refresher on a summer day.

WILD RYED PALE ALE

5.7% ABV | 45 IBU

Back by popular demand! This pale ale has a slight spicy flavor to it. Dry hopping makes an enticing aroma sure to keep you wanting more!

PORTER IN THE STORM

12 oz.

6.0% ABV | 31 IBU

Our first ever Baltic Porter! This complex porter is slightly roasty, slightly bitter, and has hints of sweetness enough to balance it all.

PEARL TO PINE

6.7% ABV | 18 IBU

This German-Style Weizenbock is very smooth with flavors of bready malt and dark fruits like plum, raisin and grape. The balanced clove-like phenols and fruity banana-like esters produce a well rounded aroma.

MANCAKE CHOC/VAN PORTER

7.6% ABV | 28 IBU

This rich decadent imperial porter is back by popular demand. Creamy with a blend of chocolate and vanilla notes. Perfect to sip on by a fire as the nights get cooler. Available in crows to go!

WKB JUBILEE - *Chocolate Cherry Stout*

12 oz

7.3% ABV | 34 IBU

In celebration of Wood Kettle's 4th anniversary our Jubilee is a robust, yet elegant, stout with pleasing notes of chocolate and dark red cherries. Not too strong, not too sweet.



IPA'S 12 Oz. Pour

EARTH, WIND, FIRE & HOPS (Black IPA) 5.0% ABV | 15 IBU
This black IPA has subtle sweetness with hints of toffee and caramel that give way to medium hop notes of dark berry and stone fruit.

MACK ATTACK NEIPA 7.0% ABV | 67 IBU
New England Style IPA. Bursting with hop aroma and flavor. Hazy amber color with plenty of juiciness and a light hop kick.

ART TEACHER IPA 7.7% ABV | 62 IBU
Huge tropical citrus aroma followed by bursts of kumquats and tangerines. This flavorful IPA features Amarillo, Cascade and Centennial hops.

HARD CIDERS

*LOCAL CRAFT CIDERS ON TAP.
ASK YOUR BARTENDER WHAT VARIETIES
ARE CURRENTLY AVAILABLE.*

CRAFT COCKTAILS

WKB INFERNO Inferno cinnamon whisky blended with fresh apple cider.

WKB BREEZE Cranberry, vodka, lime and a splash of lemon-lime soda.

WKB SHANDY Blondeshell craft beer with vodka and blood orange soda.

MANITOU MULE Fresh squeezed lime, vodka and ginger beer.

BOURBON SLUSH A frozen treat with bourbon, lemon & orange juices.

FINGER LAKES WINES

HOSMER

Chardonnay, Semi -Dry Riesling & Estate Red

Appetizers

WKB Pretzel Sticks **\$8.00**

3 soft warm Bavarian pretzels served with house made honey mustard

WKB Pretzel Bites **\$14.00**

Warm pretzel bites served with a house made WKB beer cheese and honey mustard for dipping.

Beeriyaki Meatballs **\$12.00**

Cocktail sized meatballs smothered in a delicious sauce using our own WKB “Porter in the Storm” . Topped with crispy fried shallots & sesame



Bacon Mac & Cheese **\$8.00**

House made with three select cheeses. Topped with cheddar and crispy crumb topping.

Chili **\$8.00**

A delicious blend of beef, pork and our own blondshell ale. Served in a crock and topped with cheddar, sour cream, and green onions. Served with tortilla chips.

Chili Nachos **\$14.00**

Toasted tortilla chips topped with melted mozzarella/chedder and topped with a WKB Chili, sour cream drizzle and green onion. A shareable appetizer.

Soup of the week **\$6.00**

Ask about our current choice of house made soups.

Prices subject to 8% NYS sales tax

Sandwiches

WKB “Kettleburger”

\$12.00

Ground beef patty cooked til lightly crisp on the surface served on a brioche bun. Topped with American cheese, lettuce, tomato, red onion and mayo. Served with fries and a pickle spear. Make it a double for an additional \$3. Additional toppings: Bacon +\$2, Meat Sauce +\$1.

WKB Beef on Weck

\$14.00

Shaved beef served on a salt and caraway topped kaiser roll dipped in au jus sauce. Served with a side of horseradish, au jus sauce, a pickle spear and fries.

WKB Turkey Reuben

\$13.00

Grilled turkey, Swiss cheese, bacon, homemade slaw and thousand island dressing on pumpernickel bread. Served with kettle chips.

Tom’s Toasted Cheese

\$12.00

A blend of three cheeses on Texas toast topped with smoked bacon, truffle mayo and sliced beefsteak tomato. Served with kettle chips. (add a crock of house made tomato soup for \$4 add'l)

Tanner’s Turkey Wrap

\$12.00

Sliced roasted turkey, bacon, provolone, tomato, lettuce and onion. Served with kettle chips.

The Blu Ribbon

\$15.00

Our famous fried chicken topped with smoked ham, Swiss cheese and honey mustard on a brioche bun. Served with fries.

Hilton Hot Chicken

\$15.00

Buttermilk coated fried chicken breast on a brioche bun, sweet and spicy sauce, southern slaw, red onion and sweet pickles. Served with fries.

**** SUBSTITUTE FRIES FOR KETTLE CHIPS FOR AN ADDITIONAL \$4**

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Quesadillas

Grilled Chicken \$11.00

Seasoned grilled chicken with BBQ black beans, mozzarella & cheddar cheese. Served with sides of salsa and sour cream.

Flatbreads

PEPPERONI \$10.00

House made red sauce with mozzarella and pepperoni

BUFFALO CHICKEN \$12.00

Shredded chicken with buffalo sauce, blue cheese, mozzarella & garnished with red onion.

Grilled Chicken Salad \$12.00

Grilled chicken, crisp apples, dried cranberries, roasted pecans and red onion on top of a crisp bed of romaine lettuce with house made poppy seed dressing on the side

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