

small plates

wheat / wit / hefeweizen **chef's board**

a selection of meat, cheese, nuts, fruits, and vegetables; served with toast points and whipped butter, 21

belgian / ipa **pretzels**

two pretzels brushed with drawn butter, served with stone-ground mustard and house cheese sauce, 9

pale ale **greek fries**

crispy fries tossed with greek seasonings and topped with lemon aioli, feta cheese; single or share, 6 / 10

english ipa **bar chips** ^{gf}

house potato chips with celery, tomato, bleu cheese crumbles, bleu cheese dressing; single or share, 6 / 10

amber ale **hummus**

classic hummus served with tzatziki sauce, tahini, lemon, extra-virgin olive oil, and pita bread, 10
add fresh veggies, 1

red ale **mac 'n' cheese**

fusilli pasta with house cheese sauce, topped with toasted panko breadcrumbs, 8

blonde ale **spicy tuna tartare** *

minced ahi, soy and honey; wasabi, chile paste, orange zest; avocado smash, romesco, fried wontons, 15

lager **fried cauliflower**

tender cauliflower served with house romesco and tzatziki sauces, feta cheese, and green onions, 9

pilsner **grilled calamari** *

breaded and grilled calamari tubes and tentacles over mixed greens; lemon-parsley vin, abruzzi sauce, 12

pale ale **mussels abruzzese**

one pound of mussels in abruzzi tomato sauce or white wine-garlic broth; toast points, lemon, and basil, 16

soup & salads

house salad ^{gf} **sour/gose**

mixed greens, tomato, red onion, cucumber, green goddess dressing, 8

blonde ale **almondberry salad** ^{gf}

greens, berries, bleu cheese; candied almonds; fried pasta, lemon, extra-virgin olive oil, 9

iceberg wedge ^{gf} **red ale**

iceberg, bleu cheese crumbles and ranch dressing, tomato, fried bacon, olives, 11

sour / gose **the noble cobb** ^{gf}

iceberg, tomatoes, peas, bacon, avocado, quail egg, and green goddess dressing, 10

whole grain **cider**

quinoa, amaranth, bulgur wheat; charred tomato, olives, parsley, arugula; rosemary vinaigrette, 9

add protein to any salad:

4 oz. chicken, 4 | 3 oz. ahi*, 5 | 5 pcs. shrimp, 6 | 4 oz. steak*, 10 | 3 oz. salmon*, 5 | 3 oz. burnt ends, 3

soup du jour, 5

sandwiches and burgers

half-pound burger patties made in house and served on brioche bun; choice of soup, french fries, sweet potato fries, house potato chips, or house slaw

red ale chicken rochester

breaded chicken with parsley and onion, charred tomato, lemon aioli, arugula, 11

hops burger* ipa

caramelized onions, swiss cheese, spiced tomato jam, and german tettnanger hops, 14

pale ale / ipa fork and knife*

open-faced with shaved prime rib, provolone, fried onion, horseradish cream, side *au jus*, 15

plain burger* lager

half-pound patty on a bun, served with lettuce, tomato, onion, and pickle on the side, 10

hefeweizen m.s.r.p.

mushroom, swiss, shaved romanesco, and provolone cheese on texas toast, 10

noble gobbler* brown ale

ground turkey breast with bacon jam, jalapeño cream cheese, white cheddar, 13

scottish ale pork belly

open-faced with pork belly, tomato, avocado, grain mustard, arugula, & fried egg, 13

veggie burger lager

rotating house-made veggie burger patty; ask your server about our current offering, 11

lager fried cauliflower

battered cauliflower, tomato jam, feta cheese, and green onions served in pita, 11

wisco burger* red ale

a noble hops classic with house-made bacon jam, yellow cheddar, smoked aioli, 14

entrees

bangers 'n' mash porter / stout

three sausages, buttered mash, and sauerkraut; served with onion gravy, 16

steak 'n' stout porter / stout

braised beef and local stout braised with carrots, potatoes, and onion; topped with golden puff pastry, 13

lamb roghan^{gf} american ipa

our take on the traditional kashmiri lamb dish, served with basmati rice, cilantro, and onion salad, 18

shrimp puttanesca* blonde ale / cider

linguini tossed with roasted garlic tomato sauce, capers, olives, anchovies, shrimp, and white truffle oil, 22

grilled rib-eye*^{gf} red ale

aged 14 days in-house; 12-oz. hand-cut and flame-grilled; served with haricot verts, truffle mash, au jus, 27

saffron salmon* pilsner

pan-seared salmon filet with whole-grain mushroom risotto, saffron cream sauce and arugula, 24

fish 'n' chips pale ale

beer-battered cod served our signature fries with lemon wedge and house slaw, 16

cashew chicken lager

served over basmati rice with bell pepper, ginger, cashews, water chestnuts, green onion and cilantro, 15

romanesco gratin^{gf} brown ale

roasted romanesco, garlic potatoes, and swiss; baked with white wine cream sauce, toasted sesame, 13

noble hops is available for catering and private parties, on or off premises

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness
gf = gluten-free | many items can be prepared gluten free; please ask your server