NORFORK BREWING COMPANY

appetizers

Cranberry Brussels : $11.90
Brussells, cranberries, bacon and our special miso umami.

Huge Wings : $9.50 ½ lb / $16 for 1 lb
Half lb or full lb, dry rub, smoked, wood-fired. Fun sauces! (bbq/teriyaki/garlic parm/mango habanero/sweet chili/buffalo)

Cheesy Bread : $7.5
Mozzarella, parmigiana, house-made oil and marinara.

Build a side salad : $3.50 + toppings
Add any pizza topping (at a small topping price) to make it your way.

Crab Cakes : $17
Two wood-seared crab cakes, lemon, tartar and homemade bread.

pizza

TAKE HOME FROZEN PIZZA DOUGH BALLS: SM - $4 OR LG - $5

Homemade dough, wood fired and the finest ingredients. Napoli style.

Cheese : $7.50 (10") / $11.90 (14")
Where it all begins. Homemade dough, lowfat mozzarella. Homemade sauce.

The Classics: Margarita or Pepperoni or Veggie : $10.50 (10") / $14.90 (14")
These are classic pies. The Marg has buffalo mozz, sauce and fresh locally grown basil. The Pepperoni needs no introduction. The Veggie comes with cheese, green peppers, onions, olives, mushrooms, and tomato.

The Supremes: Supreme or Meat Lovers or the Big Pig : $13.50 (10") / $20.90 (14")
The Supreme is what you expect - the veggies from the veggie pie, plus sausage, ham and pepperoni. The Meat Lovers is sausage, pepperoni and ham. The Big Pig is smoked pork shoulder, cheese and a drizzle of bbq sauce.

The Lucky Ones: The Luck Pig and the Sweet Hot Chick : $14.50 (10") / $23.90 (14")
The Lucky Pig is proscuito, mushrooms, buffalo mozz & truffle oil. The Sweet Hot Chick is smoked chicken, honey, sriracha, and mozz.

Toppings

Meat or Cheese : + $2 (small) / $3 (large)
Bacon, buffalo mozzarella, cheddar, ham, sausage, pepperoni, prosciutto, smoked pork or chicken, and shredded mozzarella.

Veggies : + $1 (small) / $2 (large)
Basil, bell peppers, black olives, jalapeños, mint, mushrooms, pineapple, red onions, roasted garlic, and tomatoes

cutting board

LEVEL UP YOUR CUTTING BOARD WITH A CRAB CAKE, OR A KABOB FOR $8.

Sirloin Steak: $19 (8oz) or $36 (16oz)
Hand cut. Smoked. Thick. Try it. Love it. Served with 1 side for a ½ lb and 2 sides for a 1 lb, roasted garlic and flat bread.

Kabobs: $18
Three Sirloin, Shrimp or Combo Fire-roasted kabobs, served with one side, roasted garlic and flat bread.

Arroz con Pollo: $18
Two smoked chicken drumsticks, served with one side, roasted garlic and flat bread.

Crab Cakes: $37
Four homemade wild Louisiana crab cakes seared in the wood-fired oven. Served with two sides, lemon, tartar, and homemade bread.

Cutting Board Salad: $17
Add a kabob of your choice or crab cakes to a large salad and homemade bread. Choose your dressing.

Rebecca's Salad: $17
A large salad smothered in smoked chicken and bacon, served with extra ranch dressing and homemade bread.

Sides: $3
Choose from smashed roasted potatoes, cranberry brussels, jambalaya, or seasonal veggies

Sauces and Dressings: $.50/ea
Sauces: Buffalo, teriyaki, BBQ, garlic parm, mango habanero, sweet chili
Dressings: Ranch, balsamic, honey mustard, blue cheese, thousand island

dessert

Ooey gooey bars: $6
Served warm with love.

Paradice Ice Cream
Half pints ($6) or pints ($10) - locally made - so good!

Mousse of the week: $6
Mousse inspired by the season.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

beer

All our beer is made right here - with care, love and regenerative grain The highest quality beer you can find. Try them all with a flight - of 4 (4oz ea) $ 6, or 8 (4oz ea) $12

Imperial Beers : 4 oz ($3) or 8 oz ($6)
Fully described on the tasting notes: The Imperial Dog, the Grave Digger, the Rough Ryder, the Bad Squirrel, and Guru's Dew.

Session beers : 4 oz ($2) or 16 oz ($6)
Fully described in the tasting notes: Old Settlers Cream Ale, Black Oak Stout, Sylamore Shandy and the Low Key!

cocktails

Each cocktail is made when you order. Juices are fresh-squeezed every day. We make our own syrups. There is no well liquor.

Margarita : Singe $11. Make it a double for $5 more.

Palomoa : Singe $11. Make it a double for $5 more.

Norfork Jewel : Singe $11. Make it a double for $5 more.

Bad Apple : Singe $11. Make it a double for $5 more.

Sea Breeze : Singe $11. Make it a double for $5 more.

Moscow Mule : Singe $11. Make it a double for $5 more.

Whiskey Sour : Singe $11. Make it a double for $5 more.

Old fashioned : Singe $11. Make it a double for $5 more.

Shots : Single (1.5 oz) for $8 and a double (2.25 oz) for $12.
We have Woodford Reserve, Tito's Vodka, Apple Crown, and Espolon Blanco Tequila. Add a juice or soda.

wine

All our wines are either organic, sustainably grown, biodynamic or grown in a woman-owned vineyard. Some are a product of all those things. Priced by the 5 oz glass or the 26 oz bottle.

Honey Bubbles : $10 (glass) /$33 (bottle)
Honey, citrus and bubbles.

Ivole : $12 (glass) / 36 (bottle)
A dry white Italian table wine. Plum, melon and flowers

Backwoods Blackberry : $9 (glass) / $28 (bottle)
Sweet blackbeeries, served cold

Les Jamelles (red) : $10 (glass) / $33 (bottle)
A light, elegant unoaked French Merlot.

tasting notes

Session Beers 4 oz ($2) or 16 oz ($6)

Old Settlers Cream Ale
A mild, golden belgian ale, delicate on the palate with caramel and honey undertones. At 5% ABV, this is a perfect accompaniment to a pizza.

Sylamore Lemon Shandy
Light, hazy ale with strong lemon flavors that hold your attention. At 4% ABV, this is a light beer that pairs well with salads and steaks.

Black Oak Stout
Strong chocolate notes with a lighter "mouth feel," it is easier to drink. At about 5% ABV this beer pairs well with cheeses and pizzas.

Lo-Ki
A crisp 3% American lager, with notes of caramel and honey. Pairs perfectly with everything.

Imperial Beers 4 oz ($3) or 8 oz ($6)

Imperial Dog IPA
A Hazy IPA at % ABV, it is absolutely stuffed with Mosaic Hops which, in the way we use them, create a creamy and intense grapefruit aroma and taste. It pairs well with mild foods, particularly pizza.

Bad Squirrel
A nuanced, bright, bronze beer with enormous belgian notes. At 10% ABV, it starts out nutty, and finishes with notes of honey and spices. Let this beer warm in your glass and see how the beer transforms. This is a perfect dessert or after-dinner sipping beer.

Grave Digger
A very traditional brown lager that is aged over oak. At 10% ABV, with a dry finish, after a lightly sweet start, the oak and bourbon flavors fill your nose and mouth. This beer is perfect with steak!

Rough Ryder
A very German lager at 7% ABV. Crystal clear, with a light pallet showing notes of honey and hazelnut. This beer is perfect with almost anything!

how to drink beer

With Friends.
Beer is fun when you share it. Get something different than what you had the last time; taste what your buddy got. The value of a small brewery and the point of a taproom is found in friendship. It's why we are here. We will be friends if you want!

With the proper glass.
You may notice our glasses are "tulip" shaped. They are traditional Belgian beer glasses. A Belgian beer glass is meant to accentuate the aroma. It is also made to fit your hand to allow you to use your hand to warm your beer. (read on – your beer shouldn't be cold).

With a clean glass.
We clean, sanitize, rinse and wipe our glasses – obsessively. If you are served a beer in a glass and the CO2 appears to be "stuck" to the side – that glass is dirty. Notice that you can't really see the CO2 in our beer. It's there. Our glasses are clean, which keeps the gasses from "nucleating" on the side.

Properly poured.
The beer should splash into the bottom of the glass and express foam as it fills. That causes much of the trapped CO2 to begin to release. You want it to release in your glass. If it doesn't, the CO2 gasses get released in your belly and you get bloated. Also, the beer won't taste as well. The outgassing allows the flavors to escape – so you can enjoy the taste.

At the right temperature.
Good beers taste better warm. We refrigerate beers to preserve them. But, the beer needs to warm to be enjoyed – if its good. Take your time with our beer. Warm the glass in your hand, and taste how the beer changes as it becomes warmer. Lower quality beers taste better when they are cold and poured by sliding into the side of a glass because those techniques keep the true aroma of the beer from being, er, noticed.

With a clean palate.
Don't eat something garlicy and think that your perception of the beer won't be impacted. It will. And, if you want to really taste the beer (even after garlic), tuck your nose in your elbow and inhale. Then, 1) raise your glass to your mouth, and 2) exhale from your mouth into your glass, 3) inhale your breath in your nose, 4, 5 & 6) repeat, and then 7) take a sip. You just tasted the beer - not everything else.

Note vintage.
Every batch of beer is the product of its ingredients. Every batch of grain is a little different. Same with hops. The water changes during the year. Sometimes the yeast is more active. Appreciate the similarities and the differences – they are what makes craft beer special. This is a special, nuanced craft product, not a commodity.