



TRITON
BREWING
BISTRO
& BODEGA

#TRITONBISTRO
#TRITONBODEGA

Fort Benjamin Harrison
5764 Wheeler Road
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tritonbrewing.com
@tritonbrewing

Hours:
Wednesday-Sunday: 1-8pm

Share-ables

CHIPS & SALSA

Corn chips served with your choice of fire-roasted mild salsa or fire-roasted tomatillo verde salsa. 5.00 V

Get both salsas for 6.50 V

SMOKED PULLED PORK ELOTE NACHOS

Corn tortilla chips, elote mix (deconstructed Mexican street corn), house-smoked pulled pork (or portobello mushrooms), fresh sliced jalapeno ψ, cotija cheese, Hometown Hero Ale® cheese, crème fraiche and cilantro. 12.00 V ψ

Substitute french fries at no extra charge.

BAVARIAN SOFT PRETZELS

Soft pretzels with **Hometown Hero Ale®** beer cheese. 8.00 V

BEER BATTERED ONION RINGS

Hand cut and breaded with our own **Hometown Hero Ale®** batter and served with remoulade sauce. 7.00 V

BEER BATTERED 'SHROOMS

Hand cut and breaded portobello with our own **Hometown Hero Ale®** batter and served with remoulade sauce. ½ order 5.00 V / order 7.00 V

CHICKEN WINGS

Whole house-smoked chicken wings jerk seasoned or sweet chili gochujang-glazed ψ, mixed greens and watermelon radish tossed in **Barn Phantom Gose** vinaigrette and served with smoked bleu cheese dressing. 12.00 ψ

SANDWICHES/TACOS

-Served with french fries, house slaw, or fruit

GRILLED CHEESE

Buttered toasted sour dough bread, brie and cheddar cheeses 8.00

FISH TACOS

Three soft flour tortilla tacos, cajun-seasoned pacific cod, remoulade sauce, granny smith apple slaw and cilantro. 12.50

SMOKED SHREDDED BEEF TACOS

Three soft flour tortilla tacos, house-smoked, shredded **Deadeye Stout** beef round steak, remoulade sauce, granny smith apple slaw, cotija cheese and cilantro. 12.50

FRIED PLANTAIN TACOS

Three soft flour tortilla tacos, fried plantains, pickled red onion, mixed greens tossed in **Barn Phantom Gose** vinaigrette and remoulade sauce. 11.50

Add jerk seasoned shredded, house-smoked beef round steak, fish or portobello for 2.50

SEARED TUNA TACOS

Three soft flour tortilla tacos, yellowfin tuna slices (seared with raw center), granny smith apple slaw, ginger miso sauce and black sesame seeds. 15.00

SPICY KOREAN SMOKED PORK TACOS Ψ

Three soft flour tortilla tacos, house-smoked pulled pork tossed in sweet chili gochujang sauce and topped with apple slaw, fresh jalapenos, carrot and crème fraiche. 12.50

BURGER +

Half-pound chopped steak burger, brioche bun, your choice of mixed greens, tomato, red onion, house aioli, pickles. Burgers are prepared medium well unless specified otherwise. 13.00

Sub veggie burger 11.50 V

BBQ PULLED PORK SANDWICH

House-smoked pulled pork sandwich topped with apple slaw and **Brewer Jon's Root Beer** BBQ and served on a brioche bun. 12.00

BREADED TENDERLOIN

Hand-breaded or grilled pork cutlet, brioche bun, house aioli, mixed greens, tomato, red onion and pickles. 12.50

SANDWICH/TACO ADDITIONS

ADD BACON 2.00

ADD BRIE 1.50

ADD CHEDDAR 1.00

ADD FRIED AVOCADO 2.50

ADD FRESH JALAPENOS 0.50 Ψ

ADD HABANERO PEPPER CHEESE 1.50 Ψ

ADD PORTOBELLO 2.50

ADD HOUSE-SMOKED PULLED PORK 2.50

ADD SALSA 1.50

ADD HOUSE-SMOKED SHREDDED BEEF 2.50

ADD SMOKED BLEU CHEESE 1.50

SIGNATURE PLATES & FAVORITES

FIVE-WAY CHILI CAVATAPPI

Cavatappi pasta with **Deadeye Stout** beef chili, cheddar cheese, red onion, fresh jalapenos ψ and crème fraiche. 12.50 V

Substitute french fries at no charge.

FISH AND CHIPS

Hometown Hero Ale® battered pacific cod, french fries, house slaw and lemon tarragon aioli. 13.00

CHICKEN FINGERS

Breaded chicken tenders, french fries, served with **Brewer Jon's Root Beer BBQ Sauce**, side of ranch dressing. 12.50

LOADED MAC AND CHEESE

Cavatappi pasta tossed in **Hometown Hero Ale®** cheese and cheddar, with chicken fingers, bacon, parsley & battered and fried avocado. 13.00

OG MAC AND CHEESE Ψ

Cavatappi pasta tossed in **Hometown Hero Ale®** cheese and cheddar, house-smoked, shredded **Deadeye Stout** beef round steak, **Hometown Hero Ale®** battered onion ring, tomato, jalapenos, parsley and crème fraiche. 13.00 ψ

WEST COAST FRIED CHICKEN SALAD

Chicken tenders, fried avocado, bacon, carrots, vine-ripened tomato, red onion, red bell pepper, mixed greens, cheddar cheese with ranch dressing. 12.00

SMOKED BEEF BLUE CHEESE SALAD Ψ

House-smoked, shredded **Deadeye Stout** beef round steak, bacon, smoked blue cheese crumbles, red onions, tomato, fresh jalapenos, mixed greens tossed in **Barn Phantom Gose** vinaigrette. ψ. 12.00

TACO SALAD Ψ

Corn tortilla chips, mixed greens, **Deadeye Stout** beef chili, tomato, red onion, crème fresh, cotija cheese and fresh jalapenos ψ. 12.00

SEARED YELLOWFIN TUNA SALAD +

Yellowfin tuna slices (seared with raw center), ponzu dressing, red peppers, cucumber, carrots, green onion, mixed greens and seasoned flour tortilla chips. 14.00

SOUPS

DEADEYE STOUT BEEF CHILI

Scratch-made **Deadeye Stout** chili with ground beef and fire roasted peppers. Topped with cheddar, diced red onion and served with a side of crème fraiche and corn tortilla chips. Cup. 4.00. Bowl. 6.00

ROASTED RED PEPPER & SMOKED GOUDA SOUP

Roasted red pepper & smoked gouda soup topped with french baguette croutons. Cup. 4.00. Bowl. 6.00

SIDE ITEMS

SIDE CORN CHIPS 2.00
SIDE FRENCH FRIES 2.25
SIDE SWEET POTATO FRIES 3.50
SIDE ONION RINGS 3.50
SIDE FRUIT 3.00
SIDE HOUSE SLAW 2.00
HOUSE SALAD 5.00

KID'S MENU (12 & UNDER)

KID'S 3-WAY CHILI

Scratch-made **Deadeye Stout** chili over cavatappi pasta and topped with cheddar and crème fraiche. 6.50

KID'S NACHOS

Corn tortilla chips with house-smoked pulled pork, Brewer Jon's Root Beer bbq sauce, elote corn mix, Hometown Hero Ale® cheese, and crème fraiche. 6.50

KID'S CHICKEN FINGERS

Chicken breast strips with french fries. Served with honey mustard and Brewer Jon's Root Beer bbq sauce. 7.50

KID'S FISH AND CHIPS

Hometown Hero Ale® battered pacific cod, french fries and a side of house slaw. Served with a side of lemon tarragon aioli. 7.50

KID'S MAC AND CHEESE

Cavatappi pasta tossed in Hometown Hero Ale® cheese and served with a choice of fruit, french fries or house slaw. 6.50

***All kid's meals include a beverage: Coke, diet coke, cherry coke, sprite, lemonade, iced tea or milk**

FOUNTAIN DRINKS

Coca cola, diet coke, sprite, minute maid lemonade, cherry coke, fuze unsweetened tea 2.75

Brewer Jon's Root Beer. \$2.29 ½ pint.
\$4.58 pint (sorry no free refills)

Brewer Jon's Root Beer to go.
\$4 ½ growler (refill). \$5.50 growler (refill)

+Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V- Vegetarian Option

ψ- Spicy item!

#TritonBistro - Family Dinners

Build your own Taco Bar

3 soft tortilla shells (corn or flour tortillas)
Choice of ground beef, shredded smoked beef or portobello mushroom
Sour Cream
Cotija Cheese
Tomato
Onion
Jalapeno
Mixed Greens
Dole Canned Pineapple
Chips and Salsa (Fire Roasted Mild & Verde Tomatillo)

Price: Shredded Smoked Beef Taco Bar- \$9.50 per person
Ground Beef/ Portobello Taco Bar- \$8.50 per person

Fried Chicken Dinner

3 chicken tenders (honey mustard, BBQ & ranch)
Macaroni and Cheese
House Salad (choice of dressing)
Pretzel stick & beer cheese

Price: \$9 per person

It's Chili Out!

Scratch-made Deadeye Stout Chili
Spanish Rice
Cheddar Cheese
Sour Cream
Onions
Jalapenos
Tortilla chips

Price: \$7 per person

Pasta and Soup, Please

Pasta Salad (noodles, onion, green pepper, red pepper, carrot and spices)
Roasted Red Pepper Gouda Soup
2 Pretzel sticks & beer cheese

Price: \$7.50 per person

Bulk Smoked Meats

Smoked Pulled Pork- \$12 per lb.
Smoked Shredded Beef- \$15 per lb.

#TritonBodega - Groceries

Item	Price
Breads/Starches	
Bread, Sourdough Sliced (loaf)	\$6.00
Bread, Wheat Sliced (loaf)	\$3.75
Bread, White Sliced (loaf)	\$2.50
Chips, Corn Tortilla (bag)	\$1.00
Noodles, Barilla Cavatappi (lb bag)	\$2.00
Noodles, Barilla Spaghetti (lb bag)	\$2.00
Pretzels, Soft Bavarian (each)	\$0.65
Tortillas, Soft Flour (24 pack)	\$2.75
Tortillas, Soft Corn (30 pack)	\$1.50

Condiments	
Aoli, House (4oz)	\$0.60
Aoli, Terragon (4oz)	\$0.70
BBQ Sauce (4oz)	\$1.00
Ketchup (20oz bottle)	\$1.50
Mustard, Yellow (9oz bottle)	\$1.70
Remoulade (4oz)	\$1.00
Sriracha (17oz bottle)	\$3.70
Tabasco (5oz bottle)	\$4.50

Dairy	
Butter (1 lb)	\$3.70
Cheese, Cheddar Shredded (1 lb)	\$3.85
Cheese, Cotija Crumbled (.5lb)	\$1.00
Cheese, American Slices (per pound)	\$3.39
Cheese, Habanero Jack Slices (3/4lb)	\$4.39
Sour Cream (per pint)	\$2.50

Dressings	
Beer Cheese (4oz)	\$1.00
Blue Cheese, Smoked (4oz)	\$1.00
Honey Mustard (4oz)	\$1.00
Ranch (4oz)	\$1.00
Salsa, Mild Red (8oz)	\$2.00
Salsa, Green Tomatillo (8oz)	\$2.00
Soy Sauce (4oz)	\$1.00
Vinaigrette, Gose (4oz)	\$1.00

Meats/Proteins	
Bacon (per lb)	\$3.75
Beef, Ground (per lb)	\$4.00
Eggs, XL Grade AA (30 pack)	\$5.00
Ham, Sliced (per lb)	\$6.35
Turkey, Sliced (per lb)	\$5.50
Turkey, Ground (per lb)	\$2.50

Item	Price
Produce	
<i>FRUITS</i>	
Apples, Granny Smith (each)	\$0.53
Bananas (each)	\$0.25
Grapes, Red Seedless (per lb)	\$2.90
Grapes, Green Seedless (per lb)	\$2.30
Lemons (each)	\$0.45
<i>VEGETABLES</i>	
Broccoli (per lb)	\$2.15
Carrots, baby (per lb)	\$1.65
Cucumber (each)	\$1.60
Mixed Greens (1/4 lb)	\$1.65
Onion, Red (each)	\$0.70
Onion, Yellow (each)	\$0.60
Bell Pepper, Green (each)	\$0.80
Bell Pepper, Red (each)	\$1.25
Jalapeno, Fresh (each)	\$0.30
Tomatoes (each)	\$0.85

Other Items	
Apple Sauce (4oz cup)	\$0.50
Flour, AP (2lb bag)	\$2.75
Green Beans, Canned (12gram can)	\$0.95
Pickle Chips (6oz)	\$0.55

Cleaning Supplies	
Bleach (gallon)	\$3.29
Toilet Paper (per roll)	\$0.90

Packaged Beer	
<i>USU-ALES</i>	
Hometown Hero Golden Ale® (4pack)	\$8.88
Deadeye Stout (6pack)	\$9.35
Pale Splitter APA (4pack)	\$9.35
Star 19 IPA (4pack)	\$9.35
Rail Splitter IPA (4pack)	\$11.22
Rail Splitter IPA (6pack)	\$9.35
Barn Phantom Gose Citrus	\$9.35
SEASONALS & SPECIALTIES	
Salted Caramel Dessert Stout (4pack)	\$13.99
Double Deadeye Imperial Stout (2pack)	\$13.99
Barrel-Aged Wee (500ml)	\$13.99
Barn Phantom Gose with Apricot (4pack)	\$13.99
Barn Phantom Gose with Blueberry (4pack)	\$13.99
Barn Phantom Gose with Cranberry (4pack)	\$13.99
Gin Pom Sour (500ml)	\$13.99

Preventing COVID-19

Wash your hands with soap and warm water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing or sneezing. Use an alcohol hand sanitizer if soap and water are not readily available. Avoid touching your eyes, nose, and mouth. Cover your cough or sneeze with a tissue and then throw it away. Practice social distancing. For additional information, visit: <https://on.in.gov/COVID19>, or <https://www.coronavirus.gov/>

HOW DO FOOD ESTABLISHMENT MANAGERS AND EMPLOYEES PREVENT THE SPREAD OF DISEASE?

Why is it safe to order from your favorite restaurants during a pandemic, or ever? Food service providers manage the health of their establishments year-round. Here's how we do it:

1. Purchasing from approved, reputable suppliers
2. Controlling the time and temperature of our products
3. Preventing cross-contamination of food
4. Practicing personal hygiene
5. Cleaning and sanitizing and then even more cleaning and sanitizing

Triton Brewing Company operates on a very stringent ServSafe cleaning and sanitizing regiment as required and supervised by the Marion County Health Department.

What's in a name?

Triton was the son of Poseidon, Greek god of the sea. Like our brewing process, he was all about the water. The pitchfork both Triton and our logo carry is called a Trident. The word comes from Latin for "three teeth," and it was used for spear fishing & as a weapon, while serving in literature and in our efforts as a reminder of where we come from & what's important to us.

Triton was the known as the "Messenger of the Seas," and the "Bringer of Good Water." We seek to mirror this benevolence in our corporate culture and in our community.

100% of Triton Brewing Company's® spent grain goes to local farms to be feed for livestock and to be used as a nutrient-rich resource in farming!

Triton Brewing Company® is a traditional, community-based production brewery and bistro, and now bodega, located in the heartland of Indiana.

The shareholders, employees, and libations of Triton Brewing Company® embody exemplary strength of character, resolute integrity, and consistent quality in all their forms. We are dedicated to providing for our community through the creation of fine traditionally crafted ales and superior products and services.

All Triton Beers are un-filtered & many are Vegan friendly!

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Triton Brewing Company® is committed both to preserving the Hoosier environment and using the most responsible waste removal and recycling options available.

"Better water, better beer!"



tritonbrewing.com

**#TritonStrong #FtBen
#FoodAtTheFort
#WhyILoveLawrence**

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