

EST



2011

TRITON

BREWING CO

Triton Brewing Co. Bistro
service ends an hour
before brewery closes

Fort Benjamin Harrison
5764 Wheeler Road,
Indianapolis, IN 46216

STARTERS

CHIPS & SALSA V | 5 | 6.5 DESC.

Corn chips served with your choice of fire-roasted mild salsa or fire-roasted tomatillo Verde salsa. Get both salsas for 6.50.

SMOKED PULLED PORK ELOTE NACHOS 🍴 | 12

Corn tortilla chips, Elote mix (deconstructed Mexican street corn), house-smoked pulled pork (or portobello mushrooms), fresh sliced jalapeno, cotija cheese, **Hometown Hero Ale®** cheese, crème fraiche and cilantro. 🍴 (Sub French fries at no extra charge.) (Get it "Herbert Style," with red onions and tomatoes at no extra charge.)

BAVARIAN HOT PRETZELS V | 8

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

BEER BATTERED ONION RINGS V | 7

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

BEER BATTERED 'SHROOMS V | 5 | 7

Hand cut and breaded portobello with our own **Hometown Hero Ale®** batter and served with remoulade sauce. Choose ½ order or full order.

CHICKEN WINGS | 12

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

SANDWICHES & TACOS

SERVED WITH CORN CHIPS,
FRENCH FRIES, HOUSE
SLAW, OR FRUIT

GRILLED CHEESE SANDWICH V | 8

Buttered toasted sourdough bread, brie and cheddar cheeses.

HOOSIER TENDERLOIN | 13.5

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

FRIED PLANTAIN TACOS V | 11.5 | 14.50

Flour tortillas, fried plantains, pickled red onion, mixed greens tossed in **Barn Phantom Gose** vinaigrette and remoulade sauce. (Add jerk seasoned house-smoked beef, fish or portobello for \$3.00)

FISH TACOS | 13.5

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

SMOKED SHREDDED BEEF TACOS | 12.5

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

SPICY KOREAN PORK TACOS 🍴 | 12.5

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.

SEARED TUNA TACOS * | 15

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

BBQ PULLED PORK SANDWICH | 12

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

BURGER OR VEGGIE BURGER * | 13 | 11.5

Half-pound 100% Black Angus burger, brioche bun, your choice of mixed greens, tomato, red onion, house aioli, pickles. Burgers are prepared medium well. (Sub veggie burger \$11.50 V)

SANDWICH & TACO ADD-ONS

Bacon	+ 2	Brie	+ 1.5
Cheddar	+ 1	Fresh Jalapenos 🍴	+ 0.5
Fried Avocado	+ 2.5	Portobello	+ 3
Habanero Pepper Jack Cheese 🍴	+ 1.5	House-Smoked Pork	+ 3
Smoked Blue Cheese	+ 1.5	House-Smoked Shredded Beef	+ 3
Salsa (Fire Roasted)	+ 1.5	Salsa Verde (Tomatillo)	+ 1.5

HOUSE FAVORITES

LOADED MAC AND CHEESE | 13

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

OG MAC AND CHEESE 🍴 | 13

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.

FIVE-WAY CHILI 🍴 | 12.5

Cavatappi pasta with **Deadeye Stout** beef chili, cheddar cheese, red onion, fresh jalapenos and crème fraiche. (Sub French fries at no extra charge.)

CHICKEN FINGERS | 12.5

Chicken breast strips, French fries, served with **Brewer Jon's Root Beer** BBQ Sauce, honey mustard and ranch dressing.

FISH & CHIPS | 13

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

VEGETARIAN KOHLRABI BOWL V | 12

Spiral cut kohlrabi "noodles," Thai curry, cucumber, carrots, red bell pepper, jalapeno, pickled watermelon radish, sesame garlic cashews and cilantro. Substitute Ginger Miso Sauce or sweet chili gochujang sauce 🍴, at no extra charge.

SEARED YELLOWFIN TUNA KOHLRABI BOWL * 🍴 | 15

Spiral cut kohlrabi "noodles," sweet chili gochujang sauce 🍴, cucumber, carrots, red bell pepper, jalapeno 🍴, pickled watermelon radish, yellowfin tuna slices (seared with raw center), sesame garlic cashews, green onion and black sesame seeds. Substitute Ginger Miso Sauce or Thai curry sauce, at no extra charge.



BREWED ON BASE

SINCE 2011

Thankfully you're here now, not a 100 years ago. This building started life as a home for the U.S. Army's stable of mules—not a great place to grab a pint. Since 2011 it's been our home. Today, Triton is one of Indiana's oldest craft breweries.

THE BODEGA

GROCERIES & SUNDRIES

Designed in the spirit of the classic corner bodega, the Triton Bodega offers a surprisingly wide array of fresh protein, fruit, veggies, and more. Check out the Bodega menu for details.

SOUP & SALADS

DEADEYE STOUT CHILI 🍴 | 4 CUP | 6 BOWL

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.

ROASTED RED PEPPER & SMOKED GOUDA SOUP | 4 CUP | 6 BOWL

Roasted red pepper & smoked gouda soup served with flour tortilla crisps.

SMOKED BEEF BLUE CHEESE SALAD 🍴 | 12.50

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.

WEST COAST FRIED CHICKEN SALAD | 12

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

TACO SALAD 🍴 | 12

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

SEARED YELLOWFIN TUNA SALAD | 15

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

ALL KID'S MEALS INCLUDE A COMPLIMENTARY BEVERAGE

KIDS 12 & UNDER

KID'S 3-WAY CHILI 🍴 | 6.5

Scratch-made **Deadeye Stout** chili over cavatappi pasta and topped with cheddar served with a side of crème fraiche.

KID'S NACHO | 6.5

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.

KID'S CHICKEN FINGERS | 7.5

Chicken breast strips with French fries. Served with honey mustard and **Brewer Jon's Root Beer BBQ** sauce.

KID'S FISH AND CHIPS | 7.5

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

KID'S MAC AND CHEESE | 6.5

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

SIDE ITEMS

French Fries	+ 2.25	House Slaw	+ 2.0
Corn Tortilla Chips	+ 2	Sweet Potato Fries	+ 3.5
Onion Rings	+ 3.5	House Salad	+ 5.0
Fruit Medley	+ 3		

NON-ALCOHOLIC BEVERAGES

BEE COFFEE ROSTERS GOURMET FRENCH PRESS | 3.67

BREWER JON'S ROOT BEER

Pint (NO REFILLS) 1.43 5oz | 2.29 8oz | 4.58 16oz
Growler (REFILLS) 4.00 32oz | 5.50 64oz

FOUNTAIN DRINKS | 2.75

Cherry Coke, Coke, Diet Coke, Fuze Ice Tea, Minute Maid Lemonade, and Sprite

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

✓ Vegetarian Option | 🍴 Spicy item!

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

Triton Brewing Co. Bistro

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