

SNACKS AND STARTERS

The Brewery's Mini Meatballs (LF, GF)	€8
Veal meatballs served with a gently hot tomato sauce and cocktail gherkins. Add fries + €4!	
Cheese Toast (LF, GF upon request)	€8
House bread gratinated with parmesan, accompanied by salad, red onion compote, cherry tomatoes, grandma's pickles and vinaigrette. Add Serrano ham or Naples salami + €2.	
Fries (LF, GF)	€4
Crispy fries served with remoulade. For cheesy fries, add grated parmesan + €2!	
Pispala Picnic (GF, LL)	€12
Just like the culturally rich Pispala district with its wooden buildings, this platter is a colourful selection of various and varying cheeses and cold cuts, served with grapes, grandma's pickles, pickled carrots, fig jam, grain mustard and seed crispbread.	
Meat Lover's Tartare (LF, GF upon request)	Starter €13 / Main €22
European-style raw steak tartare served with egg yolk, toasted rustic bread, red onion compote, salad, vinaigrette, parmesan cheese, cocktail gherkins and grain mustard. Enjoy as a main course with a bigger steak and added fries!	
Escargot House Style (LF, GF upon request)	6 pcs €12 / 12 pcs €19
A sizzling pan of escargot in garlic and parsley butter, served with rustic bread. Go all out and add parmesan or Stilton blue cheese + €2.	
Toast Skagen (LF, GF upon request)	€16
A classic dish. Archipelago bread topped with shrimp skagen, salad, red onion compote, cherry tomatoes, grandma's pickles and pickled carrots, seasoned with vinaigrette.	
Toast Chickpea (Veg, GF)	€12
Vegan version of the Toast Skagen! Archipelago bread topped with chickpea spread, salad, red onion compote, cherry tomatoes, grandma's pickles and pickled carrots.	
Baked Potato (LF, GF)	Skagen €10 / Chickpea €8
Steaming potato filled with shrimp skagen or chickpea spread, served with salad.	
Bread Basket (LF, GF upon request)	€4
House bread with cream cheese spread!	

MAIN COURSES

- Summer Salad** (LF, GF upon request, Veg upon request) **€13**
Season's salad, grandma's pickles, cherry tomatoes, strawberries, red onion compote, grapes and pickled carrots seasoned with vinaigrette. Served with rustic bread and cream cheese spread.
If hungry, add
- Herb-marinated chicken + €5
- Bread cheese and cashew nuts + €5
- House Caesar Salad** (LF, GF upon request) **€17**
Season's salad, house-made Caesar dressing, croutons and grated parmesan.
Choose either herb-marinated chicken or Stilton blue cheese & bacon to go with your salad!
- A Malty Cod Treat a.k.a. Fish&Chips** (LF) **€21**
One of our all-time favorites! Beer battered and deep-fried fresh cod served with malt vinegar, grilled salted lemon, grandma's pickles, crispy fries and remoulade.
- Tammerkoski Zander** (LF, GF) **€29**
A summery dish with fried zander, roasted potatoes and season's veggies served with beurre blanc.
- Fried Vendace with Mash** (LF, GF upon request) **€18**
A classic Finnish dish. Vendace pan-fried in butter, served with mashed potatoes, grilled salted lemon, grandma's pickles and dill.
- Brewery Boys' Chicken Parmesan** (LF) **€21**
This is where the guys get their strength to work those mash tuns and brew kettles all day long!
Crispy parmesan-breaded chicken breast, tagliatelle and marinara sauce. Yummu!
- Crispy Chicken Burger** (LF, GF upon request) **€18**
Nacho breaded chicken, chili mayo, salad, pickled cucumber, blended tomato and red onion compote.
Served with fries and chili mayo dip. Add bacon, vintage cheddar or Stilton blue cheese +€2!

Wiener Schnitzel (LF)	€29
This cutlet is made with veal in the authentic style and served with mashed potatoes, grandma's pickles, grilled salted lemon and anchovy-caper butter.	
Steak Day at Finlayson (LF, GF)	€36
Either a grilled 180 g beef tenderloin or a 200 g reindeer sirloin, season's veggies, roasted potatoes and pepper sauce seasoned with Pyynikki Lapsang Souchong-smoked tea gin.	
Ratina Ribs (LF, GF)	€25
Brewhouse's version of the American classic! Smoked gin and honey glazed rack of ribs served with fries and garlic dip sauce. Contains alcohol, so only for adults!	
The Brewery's Burger (LF, GF upon request)	€19
160 g burger patty of front-quarter pedigree beef served with bacon, garlic mayo, salad, onion sautéed in beer, blended tomato, pickled cucumber and vintage cheddar. Served with fries and remoulade. More cheese? Add Stilton blue cheese +€2! Steak served medium unless requested elsehow.	
Veggie Burger (Veg, GF upon request)	€16
Herb-marinated zucchini and eggplant, salad, grandma's pickles, blended tomato, vegan mayo and red onion compote. Served with fries and vegan mayo dip. If not so strict about vegan, add vintage cheddar or Stilton blue cheese +€2!	
Veggie Pepper Steak (Veg)	€18
Seitan-steak, roasted potatoes, seasons veggies and pepper sauce.	

DESSERTS

Chocolate Cake à la Tammela (LF, GF) €9

A melting-hot chocolate cake with orange compote and rich vanilla ice cream.
Baked upon order, so be ready to wait for a while!

Happy Apple Crumble (Vegan upon request) €9

Ginger and cinnamon flavored apple simmered in Pyynikki apple cider, oat crumble, mango sorbet and salted toffee sauce.

Beer Brûlée (LF) €9

A fine way to finish your meal, or just to treat yourself, is this delicious crème brûlée seasoned with dark beer.

Ice Cream (LF, GF) €7

Choose two scoops and a sauce!

Flavors:

- Vanilla
- Chocolate
- Strawberry sorbet
- Mango sorbet

Sauces:

- Salted toffee
- Berry melba
- Orange compote