

# SNACKS AND STARTERS

- The Brewery's Mini Meatballs (LF, GF) or Falafels (Veg, GF)** €8  
Veal meatballs or tasty falafels served with a gently hot tomato sauce and cocktail gherkins. Add fries + €4!
- Pispala Picnic (GF, LL)** €12  
Just like the culturally rich Pispala district with its wooden buildings, this platter is a colorful selection of various and varying cheeses and cold cuts, served with grandma's cucumber, olives, figs, 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, marinated red onion, salad, vinaigrette, parmesan cheese, cocktail gherkins and grain mustard. Enjoy as a main course with a bigger steak and added fries!
- Chili Garlic Scampi (LF, GF upon request)** €14  
A mouthwatering pot of scampi fried in chili-garlic butter, served with bread and garlic dip.
- Escargot House Style (LF, GF upon request)** 6 pcs €12 / 12 pcs €19  
A sizzling pan of escargot in garlic butter, served with rustic bread. Go all out and add parmesan or Aura blue cheese + €2.
- Garlic Bread (LF, GF upon request)** €6  
Roasted ciabatta topped with garlic oil and served with coleslaw.
- Garlic Archipelago Breadsticks (LF)** €6  
A perfect companion for beer, rye breadsticks fried in garlic butter and served with garlic dip.
- Bread Basket (LF)** €4  
House bread with butter!
- Fries (LF, GF)** €4  
Crispy fries served with remoulade. For cheesy fries, add grated parmesan + €2!

# MAIN COURSES

- 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 cucumber, crispy fries and remoulade.
- Tall Story (LF, GF upon request)** €22  
A steaming and creamy fish soup filled with cod, salmon and shrimps, served with toasted archipelago bread.
- Ice Fishing at Lake Pyhäjärvi (LF, GF)** €29  
This catch turned into delicious fried zander in hollandaise sauce, served with potato&vegetable rösti, roasted leek and roasted beetroot.
- 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!
- Chicken Kaleva (LF, GF)** €21  
Herb marinated chicken breast and hollandaise sauce, served with roasted potato wedges and season's vegetables.
- Crispy Chicken Burger (LF, GF upon request)** €18  
Nacho breaded chicken, chili mayo, lettuce, pickled cucumber, salsa and marinated red onion. Served with fries and chili mayo dip.  
Add bacon, vintage cheddar or Aura blue cheese +€2!
- Rustic Pork (LF, GF)** €20  
Slowly roasted pork neck, mashed potatoes, Jaloviina-pepper sauce, onion sautéed in beer and pickled cucumbers. What else could one hope for?
- Bacon Pasta à la Pere (LF)** €19  
True comfort food! This creamy pasta dish including bacon, onion, parmesan and tagliatelle is sure to ease your hunger!
- Ratina Ribs (LF, GF)** €25  
Brewhouse's version of this American classic!  
Chili and honey marinated pork ribs served with fries, coleslaw and garlic dip.

<b>Vorschmack</b> (LF, GF)	<b>€21</b>
Authentic vorschmack made from lamb, beef and anchovies, served with mashed potatoes, pickled cucumbers, beets and sour cream.	
<b>Wiener Schnitzel</b> (LF)	<b>€29</b>
This cutlet is made with veal in the authentic style and served with mashed potatoes, grandma's cucumber, grilled salted lemon and anchovy-caper butter.	
<b>Steak Day at Finlayson</b> (LF, GF)	<b>€36</b>
Either a grilled 180 g beef tenderloin or reindeer sirloin served with Jaloviina-pepper sauce, potato&vegetable rösti and season's veggies. Beef served medium and reindeer served medium- unless requested elsehow.	
<b>The Brewery's Burger</b> (LF, GF upon request)	<b>€19</b>
160 g burger patty of front-quarter pedigree beef, bacon, garlic mayo, lettuce, onion sautéed in beer, salsa, grandma's cucumber and vintage cheddar, served with fries and remoulade. More cheese? Add Aura blue cheese +€2! Steak served medium unless requested elsehow.	
<b>Beyond Burger</b> (Veg, GF upon request)	<b>€19</b>
A vegan burger that packs a bunch of taste! Beyond Meat's famous burger steak, lettuce, grandma's cucumber, salsa, vegan mayo and marinated red onion served with fries will make you a happy camper! For non-vegans, add vintage cheddar, Aura blue cheese or bacon +€2!	
<b>Seitan Worshipper's Pepper Steak</b> (Veg)	<b>€18</b>
Tasty seitan steak with pepper sauce, served with roasted wedged potatoes and seasons veggies!	
<b>Community Garden's Salad</b> (LF, GF upon request, Veg upon request)	<b>€13</b>
Season's salad, grandma's cucumber, olives, strawberries, figs and marinated red onion seasoned with vinaigrette. Served with rustic bread and butter. If hungry, add - Herb marinated chicken + €5 - Fried scampi + €5	

# DESSERTS

**Chocolate Cake à la Tammela** (LF, GF) €9  
A melting-hot chocolate cake with rhubarb jam and rich vanilla ice cream.  
Baked upon order, so be ready to wait for a while!

**Carrot Cake à la Kalkku** (Veg, GF) €9  
Tasty carrot cake served with walnut crumble and berries.

**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
- Bad Santa Whisky Coffee alc. 4,2 % (+€1)

**Sauces:**

- Salted caramel
- Rhubarb jam