

SNACKS AND STARTERS

Meat Lover's Tartare (LF, GF)	15
European-style raw steak tartare served with egg yolk, marinated red onion, parmesan cheese, cocktail gherkins and grain mustard.	
Escargot House Style (LF, GF upon request)	6 pcs 13 - 12 pcs 22
A sizzling pan of escargot in parsley-garlic butter, served with rustic bread. Go all out and add parmesan or Aura blue cheese + €2.	
Chili Garlic Scampi (LF, GF upon request)	15
A mouthwatering pot of scampi fried in chili-garlic butter, served with bread and garlic mayo.	
Santalahti's Archipelago Bread (LF)	7
Roasted archipelago bread with garlic butter served with rucola salad.	
Smoked Reindeer Soup from Lapland (LF, GF upon request)	starter 15/main 26
Creamy wild mushroom soup with smoked reindeer, served with bread.	
Brewhouse's Mushroom Soup (LG, GF upon request)	Starter 11/main 20
This rich and creamy soup is made from the treasures of the forest. Served with bread.	
Härmälä's Hummus (Veg, G)	11
Hummus with semidried tomatoes, roasted beetroot and rucola	
Winter Salad (LF, GF)	6
Refreshing salad with semidried tomatoes, grandma's cucumbers and red onion compote	
Bread Basket (LF)	5
House bread with butter!	
Fries (LF, GF)	5
Crispy fries served with remoulade.	

LF=Lactose Free, GF=Gluten Free, Veg=Vegan

For more information concerning allergies, intolerances, or the origins of the meat, please contact the staff.

MAIN COURSES

- A Malty Cod Treat a.k.a. Fish&Chips** (LF) **25**
One of our all-time favorites! Beer battered and deep-fried fresh cod served with malt vinegar, grilled salted lemon, grandma's cucumbers, crispy fries and remoulade.
- Ice Fishing at Lake Pyhäjärvi** (LF, GF) **35**
Tasty dish with fried zander, beurre blanc with a hint of chili, potatoes and season's veggies.
- Wiener Schnitzel** (LF) **31**
Authentic style breaded veal cutlet served with mashed potatoes, grandma's cucumbers, grilled salted lemon and sprat-caper butter.
- Steak Day at Finlayson** (LF, GF) **43**
Finnish juicy grilled 180-gram beef tenderloin served with roasted potatoes, season's veggies and Jaloviina-black pepper sauce.
- Black Angus Peppersteak** (LF, GF) **35**
A grilled 200-gram beef steak made from Black Angus roast, served with roasted potatoes, season's veggies and Jaloviina-black pepper sauce.
- Ratina Ribs** (LF, GF) **29**
Brewhouse's version of the American classic!
Chili-soy glazed tender pork ribs served with fries, coleslaw and garlic mayo.
- Pyyniki's Better Stir-Fry** (LF, GF) **27**
Stir-fry made with Black Angus tenderloin with creamy pepper sauce, sunny side up egg and pickles.
- House's Veggie Stir-Fry** (LF, GF) **23**
Vegetable stir-fry made with creamy mushroom soup, served with pickles, roasted beetroot and vegetable sausage. Vegan when asked.

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Reindeer Pasta from Petsamo (LF)	24
Hefty creamy pasta with smoked reindeer and onion.	
Chicken Kaleva (LF, GF)	26
Herb marinated chicken breast and roasted potatoes, served with mushroom sauce and season's veggies.	
Brewery Boys' Chicken Parmesan (LF)	26
This is where the guys get their strength to work those mash tuns and brew kettles all day long! Crispy parmesan-breaded chicken breast served with tagliatelle and spicy marinara sauce.	
The Brewery's Burger (LF, GF upon request)	21
160 g burger patty of front-quarter pedigree beef, bacon, garlic mayo, lettuce, salsa, pickles and vintage cheddar, served with fries and remoulade. More cheese? Add Aura blue cheese + €2! Steak served medium unless requested elsehow.	
Crispy Chicken Burger (LF, GF upon request)	20
Nacho breaded chicken, lime-habanero mayo, lettuce, pickles, salsa and red onion compote. Served with fries and lime-habanero mayo. Add bacon, vintage cheddar or Aura blue cheese + €2!	
Veggie Burger (Veg, GF upon request)	19
Kitchen's own veggie patty, salad, grandma's cucumbers, salsa, vegan mayo and red onion compote. Served with fries and vegan mayo. If not so strict about being vegan, add vintage cheddar or Aura blue cheese + €2!	

DESSERTS

Chocolate Cake à la Tammela (LF, GF) **11**

A melting-hot chocolate cake with peanut heart served with raspberry sauce and rich vanilla ice cream.

Baked upon order, so be ready to wait for a while!

Brewhouse Cheesecake (LF, GF) **10**

Gourmand's daydream. Brewery's cheesecake plays the perfect harmony of orange and fresh berries.

Cranberry Pannacotta (LF, GF) **10**

Classic Italian pudding, which gets its soul from vanilla. This sweet treat is crowned with zesty cranberry sauce.

Ice Cream (LF, GF) **5**

Ice cream or sorbet ball with the sauce of your choice

Sauces:

- Cranberry sauce
- Salted caramel
- Raspberry sauce