

BIRROTECA

BEER SHOP • BREWERY • RESTAURANT



BEERS ON TAP



BIONDA
Classic Italian Style Pilsner
| 5% ABV | 14oz

9

SWIRL
Cherry Raspberry Lactose Sour
| 5% ABV | 14oz

10

LUPO
West Coast Ipa. Clean and Bitter with
Strong Aroma of Pine and Citrus
| 6.5% ABV | 12oz

9

HIDDEN GEM
Peach Mango Saison
| 5% Abv | 14oz

10

LEMONADE STAND
Lactose Sour with Meyer Lemons
| 5.5% ABV | 14oz

9

INDIE X CREAM ALE
Creamy Texture, Light Aroma
of Pine and Stone Fruit
| 5% Abv | 14oz

10

BREAKFAST PORTER
Oats and Malted Grain. Smooth, Chocolate
and Coffee Character bitterness
| 7.2% ABV | 12oz

9

ST. CRISPINS
English Mild | 3.5% ABV | 12oz

9

INDIE X SESSION IPA
Fruity, Hazy, Light brewed in
collaboration with Toronto Brewing
| 3.7% ABV | 14oz

9

BEER AND A SHOT
Pair Your Pint with a Shot of Bourbon

15

INDIE PUB ALE
English Bitter
| 4% ABV | 12oz

9

HOUSE FLIGHT
Flight of 3 Birroteca classics
| 5oz Pours

10

TARANA-SAURUS
Toronto IPA | 6.7 % ABV | 14oz

10

CHOOSE YOUR FLIGHT 12
Pick any 3 from our tap list
| 5oz Pours

PARKETTE
Light, Slightly Oaky Pale Lager,
Foeder Aged, Soft Finish
| 4.7% ABV | 14oz

10

THE EXECUTIVE FLIGHT 22
Pick any 6 from our tap list
| 5oz Pours

BEERS BY BOTTLE

HOLD ME
A funky saison fusion of Spicy
Habanero and Tropical Mango.
Aged 15 months in oak barrels
| 5.2% Abv | 500 ml

15

EVOKE 18
Barrel Aged Golden Sour
Two varieties our blended sour rested
for six months on either Pineapple
or Cherry | 5.1% Abv | 500 ml

METAMORPH
Oak aged, mixed fermentation with
sun kissed nectarines and funky
yeasts | 5.1% Abv | 500 ml

15

RITUAL MADNESS 18
Flanders Sour Red Ale, Barrel-
Aged with Red Wine Grapes For Two
Years | 8% ABV | 500 ml

10-4-22
Barrel-aged Belgian Quad
| 11.5% Abv | 500 ml

18

DREAM A LITTLE DREAM 26
Barrel Aged Table Beer
| 3.8% ABV | 750 ml

VINE SONG 6
Foeder Aged Italian Grape Ale
rested on Gewürztraminer and
Chardonnay | 8% Abv | 500 ml

18

ROTATING CIDER
Ask Your Server for our Rotating Ciders

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Complete your meal with the perfect beer pairing, suggested by our brewers!

ANTIPASTI

FRITTATINE DI GNOCCHI 12

Breaded and Fried Gnocchi alla Sorrentina, Mutti Tomato, Housemade Mozzarella

ARANCINI DI FUNGHI 15

Arborio Rice, Roasted Mushroom, Fontina Val D'Aosta DOP

BRUSCHETTA CON RICOTTA E PEPERONCINO 15

Grilled Rustic Bread, Ricotta, Calabrian Chili, Honey

INSALATA VERDE 17

Mixed Greens, Shaved Vegetables, Prosecco Vinaigrette, Pecorino Romano DOP

BOCCONCINI DI MOZZARELLA 17

Housemade Mozzarella, Olitalia Extra Virgin Olive Oil, Sea Salt, Seasonal Accompaniment

GRANDE PIATTO MISTO DI SALUMI E FORMAGGI 29

Chef's Selection of Artisanal Cheeses and Cured Meats from our Salumi e Formaggi Market Counter

PIZZA AL PADELLINO

MARGHERITA 17

Mutti Tomato, Housemade Mozzarella, Basil

PEPPERONI 18

Mutti Tomato, Housemade Mozzarella, Pepperoni

SPINACI 19

Sauteed Spinach, Onion, and Garlic, Housemade Mozzarella, Fontina Val D'Aosta DOP

SALSICCIA 21

Eataly Macelleria's Housemade Fennel Sausage, Mutti Tomato, Red Onion, Bell Pepper, Provolone, Housemade Mozzarella

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PIATTI

MAIALE E PATATE 21

Slow Cooked Linton Pasture Pork Shoulder, Apricot and Chili Glaze, Crispy Yukon Gold Potatoes

PANINO DI POLLO FRITTO 23

Breaded and Fried Milanese Style Chicken Thigh, Pesto Calabrese, Cow's Creamery Blue Moo Cheese, Gem Lettuce, Red Onion on a Housemade Bun. Served with Potato Chips

PANINO DI PESCE FRITTO 23

Indie Ale House Bionda Beer Battered White Perch, Lemon Garlic Crema, Giardiniera, and Gem Lettuce on a Housemade Bun. Served with Potato Chips

CARCIOFI E GAMBERI FRITTI 26

Lightly Fried Polenta Crusted Shrimp, Crispy Artichokes, Pesto Calabrese

PASTA

CASARECCE CON PESTO TRAPANESE 22

Housemade Bronze Extruded Casarecce, Cherry Tomato and Almond Pesto, Basil, Pecorino Romano DOP

GNOCCHI CON BURRO E ZUCCHINE 22

Housemade Potato Gnocchi, Herb Butter, Zucchini, Pecorino Romano DOP

QUADRATI DI SPINACI E RICOTTA 24

Housemade Spinach and Ricotta Filled Ravioli, Così Com'è Datterino Tomatoes, Basil, Parmigiano Reggiano® DOP

RAVIOLI DI MANZO 26

Housemade PEI Braised Brisket Filled Pasta, Beef and Pork Ragu, Parmigiano Reggiano® DOP



PAIR WITH: BIONDA

Italian Pilsner, 5%ABV, 12 oz



VINI

glass^(5oz) | bottle

SPUMANZI	PROSECCO NV Ronco Belvedere / Veneto / Glera	15 60
	LAMBRUSCO NV Ronco Belvedere / Emilia-Romagna / Lambrusco Marani	15 60
BIANCHI	DELIBORI SOAVE Garganega / Veneto	15 58
	FALANGHINA DEL SANNIO 'JANARE' 2020 La Guardiense / Campania	17 68
	CHARDONNAY 'BRAMITO' 2019 Antinori Castello della Sala / Umbria	21 84
ROSATI	SETTESOLI Syrah / Sicilia	15 58
ROSSI	PRIMITIVO 'CA'DEL DOGE' 2020 47 Anno Domini Piantaferro / Puglia	15 60
	MATTO Nero D'avola / Sicilia	15 60
	CHIANTI CLASSICO 'OLINTO' 2018 Fabbri / Toscana	21 84
	NERELLO MASCALESE Terre Siciliane 2018 / <i>Vino Lauria Sicilia</i>	88

COCKTAILS

NEGRONI Campari, Gin, Sweet Vermouth, Orange	16
APEROL SPRITZ Aperol, Prosecco, Soda	16
NEW YORK SOUR Bourbon, Lemon, Simple Syrup, Red Wine	16
GIN & TONIC Tawse Gin, Tonic, Lime	16
C. SPRITZ Cocchi Americano Rosa, Prosecco, Soda	16