



1487 House Brews:

Dunkelweizen (5.6%) "Dark-wheat" is known for its sweet maltiness and chocolate like character, with notes of vanilla, banana and clove
16oz - \$7.25 | LITRE - \$12 TO GO: 32oz Crowler - \$11 | 64oz Growler - \$18.50

Hefeweizen (5.5%) Light bodied German wheat beer, fruity notes of banana, bubble gum with a hint of clove.
16oz - \$6.75 | LITRE - \$11.50 TO GO: 32oz Crowler - \$10 | 64oz Growler - \$17

Raspberry Weiss (5.5%) Light bodied & infused with real raspberry puree making this crisp & refreshing with a slightly tart finish.
16oz - \$7.25 | LITRE - \$12 TO GO: 32oz Crowler - \$11 | 64oz Growler - \$18.50

New England IPA (6.6%) Heavily dry hopped during fermentation, medium bodied, huge aromas of tangerine and grapefruit.
½ litre - \$7.75 | LITRE - \$14 TO GO: 32oz Crowler - \$11 | 64oz Growler - \$18.50

Blood Orange IPA (6.6%) Our NE IPA infused with real blood orange puree massively increased the presence of tangerine and grapefruit that offers an almost mimosa-like beer.
½ litre - \$7.75 | LITRE - \$14 TO GO: 32oz Crowler - \$11 | 64oz Growler - \$18.50

Guest Brews:

Dalton Union Honest Trembler (Oatmeal Stout) (5.6%) An Oatmeal Stout with a clean full mouth flavor and a warm comforting roast that is not in a hurry to drop off
Pint - \$6.50

Dalton Union Lupy (Hazy New England IPA) (6.1%) Delicious, fruity and floral hazy IPA with great taste – both on the front end and all the way through the finish
Pint - \$6.75

Dalton Union Smoothie (Cider) (5.5%) A yummy combination of strawberry, kiwi and banana...tinted green so you'll feel like you're drinking something healthy!
Pint - \$6.75

Endeavor Brewing Altura (Latin Lager) (5%) This beer is dry hopped lightly with New Zealand hops to give the impression of a lime twist in a Mexican lager. The malt base gives complexity while remaining very crisp and crushable.
Pint - \$6.50

Endeavor Brewing Garten Gose (Gose) (4.3%) Tart, zesty, and refreshing. This German style wheat ale is kettle soured and flavored with coriander and sea salt.
Pint - \$6.75

Crooked Can McSwagger's Own (Amber Ale) (6%) This American style amber ale has a copper to reddish brown hue with a mild, fruity hop aroma with a highly-kilned and caramel malt backbone and a healthy dose of Cascade hops.
Pint - \$7



Can't decide on one beer? Pick any 4 and make it a flight! - \$10



NEW* HOUSE MADE RED & WHITE SANGRIA *NEW

Try our new house-made red or white sangria on tap served with fresh fruit.

ON TAP NOW! \$9

NON-ALCOHOLIC - \$2.50 (free refills)

COKE
DIET COKE
SPRITE
FANTA ORANGE
SEAGRAM'S GINGER ALE
MINUTE MAID LEMONADE
UNSWEETENED ICED TEA
HOT COFFEE

NON-ALCOHOLIC

NITRO COLD BREW COFFEE
(BREWED IN HOUSE) \$6
BOYLAN ROOT BEER \$3
JUICY JUICE BOX (GRAPE OR APPLE) \$1

MENU

CHEF DE CUISINE - LYLE BIGELOW



SHAREABLES

BONELESS WINGS \$13

Full pound of house breaded boneless wings.

TRADITIONAL WINGS \$11

Full pound of chicken wings (drums & flats).

Wing Sauces:

Mild, Spicy Garlic, Honey Lime Sriracha, Spicy Asian BBQ

PRETZEL & BEER CHEESE \$13

12" baked pretzel sprinkled with salt and served with a side of our house made beer cheese and whole grain mustard.

PIEROGIES \$8

4 hand-made pierogies stuffed with potatoes and cheese, topped with caramelized onions, bacon, and sour cream.

CHEESE CURDS \$7

Breaded cheese curds deep fried to perfection served with a side of marinara dipping sauce.

SOUPS & SALADS

SOUP OF THE DAY CUP \$5

Ask your server for today's selection!

1487 SIGNATURE SALAD \$10

Mixed greens, candied walnuts, crumbled goat cheese, mixed heirloom tomatoes, and cucumbers tossed with our fresh house made citrus vinaigrette.

CAESAR SALAD \$9

Romaine lettuce tossed with caesar dressing and shaved & grated parmesan cheeses topped with seasoned croutons.

SPINACH SALAD \$10

Fresh spinach topped with dried cranberries, bacon pieces, bleu cheese crumbles, and toasted walnuts tossed in a house made raspberry vinaigrette.

HANDHELDS

SERVED WITH SEASONED FRIES
SUBSTITUTE TATOR TOTS +\$1

1487 PORK BELLY BURGER 2.0 \$14.87

2 quarter pound smashed beef patties served on a pretzel bun topped with smoked gouda, beer braised pork belly, pickled red onion, with lettuce, tomato, garlic mayo and sweet chili mustard and a pickle spear on the side.

CAULIFLOWER FARRO VEGGIE BURGER \$12

Farro cauliflower veggie patty served on a pretzel bun, topped with roasted red pepper coulis, arugula, and red onion with a pickle spear on the side.

CHEESEBURGER \$11

1/4 lb beef smashed patty served on a pretzel bun with your choice of American or Swiss cheese, topped with lettuce, tomato, red onion and a pickle spear on the side.

Add Bacon: +\$1

BRATWURST \$11

1/4 lb Holiday bratwurst (locally sourced from Cleveland, OH) in a pretzel bun topped with sauerkraut, sauteed onions, and grilled bell peppers.

PLATED

SCHNITZEL \$14.87

2 tender and juicy pork medallions hand breaded and fried. Served with your choice of 2 sides:

- Sauteed Veggie Medley
- Warm German Potato Salad
- Mashed Potatoes

FISH & CHIPS \$12

2 pieces of cod loins coated in our house beer batter then deep fried and served with seasoned fries and tartar sauce on the side.

KIDS

CHEESEBURGER \$6 HOTDOG GRILLED CHEESE CHICKEN TENDERS

Choice of:

Seasoned Fries, Tator Tots, Mixed Veggies, Mashed Potatoes

 - Signature 1487 Crowd Favorite

*Consuming undercooked meat or seafood may increase your risk for food borne illness.