

**SUBSTANTIAL SAMPLINGS**

- CHICKEN WINGS**  
A dozen, served with bleu cheese and celery.  
Choice of Easy, Decent, or Fiery. . . . . \$6.99
- BEER BATTERED CHEESE STICKS**  
Mozzarella cheese fried and served with marinara. . . . . \$6.99
- SAVORY FRIED CHICKEN TENDERLOINS**  
Served with our own honey mustard or wing style with bleu cheese (add .50) . . . \$7.35
- CHOICE NACHO PLATTERS**  
A heaping platter of nacho chips, our own chili, lettuce, tomato, jalapenos, black olives, cheddar cheese, salsa & sour cream.  
Choice of . . . . . Beef. . . . \$8.99 Chicken. . . . \$8.99 Plain. . . . \$8.25
- TOASTED RAVIOLI**  
Breaded and stuffed with spicy cheese and served with marinara. . . . . \$6.75
- BEER BATTERED VEGGIE FAVORITES**  
Fried with a batter of brew that only we can do & served with honey mustard.  
Choice of Onion Rings, Mushrooms, Zucchini or a combination . . . . . \$6.50
- FACTORY FRIES**  
Seasoned and served with nacho cheese sauce. . . \$5.50 w/ chili & cheese. . . \$7.50
- POTATO SKINS**  
Choice of cheese. . . . \$6.75 Broccoli & Cheddar or Bacon & Cheddar. . . . . \$7.75
- INDIVIDUAL PIZZAS**  
Cheese. . . . . \$6.50 Additional Items . . . . . \$ .50 ea.
- QUESADILLA**  
Baked Quesadilla with black olives, jalapenos, cheddar cheese, tomato, side of salsa & sour cream . . . . . Traditional . . . . \$6.50 or Chicken . . . . \$7.50

**SOUPS AND SALADS**

- HOUSE SOUP**  
A unique blend of herbs and cheese simmered with our own house ale. . . . . \$3.25
- HOUSE SALAD**  
Mixed greens and vegetables. . . . . Small . . . . \$3.75 Large . . . . \$5.75
- SPINACH SALAD**  
Traditional spinach salad with honey-poppy seed dressing . . . . . \$6.50  
With Chicken . . . . . \$7.35
- JULIENNE SALAD**  
Tossed salad with cheese, ham, turkey, roast beef, and hard boiled egg. . . . . \$8.25
- GREEK SALAD**  
Marinated vegetables, black olives, angel hair pasta, feta cheese, on a bed of mixed greens. . . . . \$7.99
- CHICKEN CASHEW SALAD**  
Served on a bed of mixed greens with pineapple, and cashews . . . . . \$7.25
- CAESAR SALAD**  
Traditional Caesar salad . . . . . \$6.50 With Chicken. . . . \$7.35
- TACO SALAD**  
Mixed greens, shredded cheese, & tomatoes served in a taco shell with salsa and sour cream . . . . . \$6.50 Chicken or Beef . . . . \$7.35
- CHICKEN TERIYAKI SALAD**  
Plump marinated chicken breast served with fresh vegetables and ginger vinaigrette dressing. . . . . \$7.35

\*ALL SALADS SERVED WITH BREAD AND BUTTER\*

**BREWMASTER'S FAVORITES**

- FLAME BROILED 1/2 lb. BURGER**  
Cooked to your specifications with lettuce, tomato, & onion on a soft roll. . . . . \$6.75
- TURKEY BURGER**  
Flame broiled and served on a bun with lettuce, tomato, onion and pickle garnish choice of fries or cottage cheese. . . . . \$7.35
- FABULOUS OPEN FACED REUBEN**  
Served on dark rye with Russian dressing, sauerkraut, lean corned beef and melted Swiss . . . . . Pint . . . . \$7.75 1/2 Pint . . . . \$6.50
- HAM SLAM**  
Open faced served on white bread with Russian dressing, coleslaw, shaved ham, bacon, tomato, and cheddar cheese . . . . . Pint . . . . \$7.75 1/2 Pint . . . . \$6.50
- OPEN-FACED STEAK SANDWICH**  
8 oz. charbroiled rib eye steak on garlic toast topped with beer battered onion rings . . . . . \$8.25
- CHARBROILED CHICKEN CORDON BLEU SANDWICH**  
Served on a bun, topped with ham and melted Swiss . . . . . \$7.35
- MARTIN'S BUFFALO TENDER SANDWICH**  
Our Famous Chicken Tenderloins with your choice of sauce & American cheese on a sub roll . . . . . \$7.25
- BUILD YOUR OWN CHICKEN SANDWICH**  
Plain or Cajun served with lettuce, tomato, & onion . . . . . \$6.99
- SUDS BOMBER**  
Shaved steak sandwich on a sub roll with a choice of cheese, peppers, onions and mushrooms . . . . . Pint . . . . \$7.75 1/2 Pint . . . . \$6.50
- TRADITIONAL CLUB SANDWICH**  
Triple Decker with shaved turkey, bacon, lettuce, tomato, & mayonnaise. . . . . \$7.25
- B.L.T.**  
Bacon, lettuce, tomato with mayonnaise on white toast. . . . . \$5.25
- SOFT CHICKEN TACO**  
A soft taco with lettuce, tomato, shredded cheese & chicken served with salsa and sour cream . . . . . \$6.99
- TOMMY'S RIB MELT**  
Choice prime rib sliced thinly with horseradish mayonnaise and swiss on grilled dark rye . . . . . Pint . . . . \$7.75 1/2 Pint . . . . \$6.50
- FRENCH TUNA MELT**  
Traditional tuna melt served w/ tomato & American cheese on a croissant. . . . \$6.99
- TRADITIONAL GRILLED CHEESE**  
A traditional grilled cheese . . . . . \$5.35
- BREWMASTERS CHILI**  
Served in a bread bowl. . . . . \$7.99
- BEEF STEW**  
Choice beef and veggies served in a bread bowl. . . . . \$7.99
- HOT TURKEY SANDWICH**  
Served open faced with mashed potatoes and gravy . . . . . \$7.99
- NORMAN'S BREWMASTER BRATWURST**  
Our own brewmaster's old world family recipe using our own handcrafted ale. Served with sauerkraut and buttered noodles . . . . . \$8.25

**KETTLE KICKERS**

**SURF AND TURF**

- GRILLED SKEWERS**  
Marinated vegetables served with pasta and a choice of a garden fresh salad or cottage cheese . . . . . Plain . . . . \$7.99 Chicken . . . . \$8.99
- SOUTHWESTERN FACTORY PASTA**  
Generous helping of pasta tossed with sausage in our own "Honey Light," tomato and green pepper sauce with a touch of parmesan cheese accompanied by a garden fresh salad and garlic toast. . . . . \$8.99
- GRILLED SIRLOIN**  
10oz. charbroiled Sirloin steak served with a garden fresh salad, vegetable and choice of potato . . . . . \$14.99
- FACTORY CATCH OF THE DAY**  
Chef's choice of fresh seafood grilled or broiled served with vegetable, garden fresh salad, and choice of potato . . . . . \$ MARKET
- FISH N' CHIPS**  
Served with fries, tartar sauce, coleslaw. . . . . \$7.99

**THE DELI BREAK**

**SANDWICHES**

	Pints	1/2 Pints
Roast Beef	\$6.99	\$5.99
Turkey	\$6.99	\$5.99
Corned Beef	\$6.99	\$5.99
Ham	\$6.75	\$5.75
Tuna	\$6.75	\$5.75

All sandwiches served with pickle and chips. Choice of Breads: Dark rye, wheat, white, or a sub roll, choice of lettuce, tomato, onion, mustard and mayonnaise.

ALL ADDITIONAL ITEMS . . . . . \$ .50 each

**SPECIALTIES**

- FRESH ROASTED TURKEY THURSDAY**  
EVERY THURSDAY FEATURES FRESH ROASTED TURKEY SANDWICHES, DINNERS, SCRATCH SOUP, AND OPEN FACE TURKEY AND GRAVY
- EVERY FRIDAY FISH FRY**  
FEATURING THE BEST FRESH HADDOCK AND AWARD WINNING NEW ENGLAND CLAM CHOWDER
- PRIME RIB EVERY SATURDAY**  
CHOICE HAND CUT PRIME RIB SLOW ROASTED AND SERVED WITH AU JUS, STEAMED VEGETABLES, A CHOICE OF POTATOES AND A GARDEN FRESH TOSSED SALAD

**NO SEPARATE CHECKS PLEASE**  
**\$1.25 PLATE CHARGE FOR SPLITTING MEALS**

**THE BRICKHOUSE BREWS**

- WEIZEN
- Brewed on premises
- PALE ALE
- SWEET STOUT
- IRISH RED
- BROWN ALE
- BLACK CHERRY LAMBIC**
- HONEY LIGHT ALE**

ASK YOUR SERVER FOR A SAMPLE TODAY!!  
**ALSO OUR OWN BREWED ROOT BEER**

**DESSERTS**

**See Our Table Cards**

**BEVERAGES**

BEVERAGES . . . . . \$2.00	Our own brewed root beer . . . . . \$ 2.00
Coffee: Regular & Decaffeinated	Root Beer Floats . . . . . \$ 3.00
Tea: Hot, & Iced	Milk Shakes . . . . . \$ 3.75
Milk: 2%	
Lemonade	
Soda: Pepsi, Diet Pepsi, Ginger Ale	
Sierra Mist, Orange, & Mountain Dew	
(Refills Included)	
Juice: Orange, Grapefruit, & Cranberry	

**BEER & GOODIES**

**Brickhouse beer to take home**

**Growlers Full • Empty • Refills**

**Syracuse Suds Factory Pint Glasses**  
**Syracuse Suds Factory T-Shirts Large and XL**

**New ! Syracuse Suds Factory Hats**  
**Long Sleeve Suds Shirts**  
**Also available in XXL**

**BANQUET**

We cater parties in house and out, call or stop in for more information. Our complete banquet menu is available. We do office, bachelor, birthday, retirement and any other type of party you can think of.

**Return to Tradition**

**A Look at Syracuse's Brewing History**

The beer industry is a large part of the history of Syracuse. Dating back to the 1850's, immigrants from Germany, England, and Ireland brought their brewing skills to their new home. Syracuse soon became the brewing capital of upstate New York. Over 2 dozen breweries produced beer for local consumption, as well as a market that ranged from Binghamton to Watertown, and Rochester to Utica.

The Greenway Brewery, which once stood where Niagara Mohawk now resides was the largest brewery outside of New York City. Greenway also had the largest brewery sales outside of Central New York. An estimated 100,000 thousand barrels per year were exported as far away as China.

Prohibition killed off many local breweries which lasted from January 16, 1920 to December 5, 1933. In an attempt to stay alive, area breweries tried producing soda, spring water and near beer, which contains 1/2 of 1% alcohol by volume. Among the breweries which made a comeback by 1933 were the Haberle Congress Brewing Co., Zett's Brewery, Bartles Brewery, and Moore and Quinn Brewery just to name a few. By the 1960's all breweries in Syracuse were out of business, and with their demise a large part of the Syracuse culture was lost. After a 32 year hiatus, commercial brewing was restored to Syracuse with the establishment of The Syracuse Suds Factory.

The beers and ales which we enjoy today are made with the same ingredients used through the ages: malted barley and other grains, hops yeast and water. The process expressed in its simplest terms, begins with "malting." Only the choicest of grains are selected by the maltster. Cleaned raw barley is steeped in water and germinated and sprouted, dried slowly, and finally, roasted to produce malted barley. This process awakens the grain's own enzymes which will later convert the grain's starch to sugar in the next step called "mashing."

Mashing styles vary, however, essentially all the malted grain is crushed in mills, mixed with water, and heated for selected times at carefully chosen temperatures. This produces a very sweet sugar solution which, after filtration to remove solid grain residuals, is called "wort."

Next, the wort is transferred to the brew kettle where it is boiled with the addition of hops. Boiling sterilizes the wort, causing some unwanted grain protein fractions to separate and impart to the wort the delicate refreshing bittering substances from the hops.

After boiling, the wort is cooled, aerated, and mixed with an amount of selected ale or lager yeast while being transferred to a fermenter for "primary" fermentation. The primary, or main fermentation, takes about one week at carefully controlled temperatures. During the fermentation the yeast metabolizes the wort sugars, proteins, and trace nutrients to produce alcohol, carbon dioxide gas, and small amounts of a multitude of delicately flavored materials which contribute to the full character of the product. During all fermentation phases temperatures are carefully controlled with some final fermentations lasting three weeks and others as long as six months or more, depending on product type. Some finished products will contain a desired small amount of suspended yeast, while others will be "bright" filtered to remove yeast, as is the characteristic of the beer style.

The brewing process equipment which you may observe in our brew room consists of a brew kettle, three fermenters, heat exchanger (wort cooler), water filter, and fermenter temperature control system. Not observable, but below ground level, we maintain our cellaring operation which contains coolers, finish beer tanks, beer filters, keg washing, filling equipment, and extensive finished product storage.

To enable us to brew the widest possible selection of beer and ale styles, we have chosen to brew with concentrates of wort of exceptional quality, which have been custom prepared for us at both domestic and European mashing facilities. This allows us to escape technical limitations of a single fixed mashing operation. We also use the finest available domestic and European hops varieties. Some of the hops are grown right here in Central New York. The select ale and lager yeast strains we use are also from European and domestic sources.

We truly hope that you enjoy our beers and ales and savor the great care and pride that go into producing these fine fine products.

Norman Soine  
 Syracuse Suds Factory  
 Brewmaster



**Brew Pub and Restaurant**

**320 South Clinton Street**  
**Syracuse, NY 13202**

**Phone: (315) 471-AALE**  
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**www.sudsfactory.com**

**Open Monday–Saturday 11:00 AM–2:00 AM**  
**Sunday 12:00 PM–2:00 AM**

**For Deliveries Call Before 11:30 AM**

**PRIVATE PARTIES CATERED**

**"Syracuse's First Brewery Since 1962"**



*Our Pride is Inside.*