

SUBSTANTIAL SAMPLINGS

- CHICKEN WINGS
A dozen, served with bleu cheese and celery.
Choice of Easy, Decent, or Fiery. \$14.00
- BEER BATTERED CHEESE STICKS
Mozzarella cheese fried and served with marinara. \$9.00
- SMOKED GOUDA BITES
Smoked Gouda battered and fried served with marinara \$9.00
- SAVORY FRIED CHICKEN TENDERLOINS
Served with our own honey mustard or wing style with bleu cheese (add .50) . . . \$9.75
- CHOICE NACHO PLATE
A heaping platter of nacho chips, our own chili, lettuce, tomato, jalapenos,
black olives, cheddar cheese, salsa & sour cream. Add Guacamole \$1.00
Choice of Beef. . . . \$12 Chicken. . . . \$12 Plain. . . . \$9.75
- TOASTED RAVIOLI
Breaded and stuffed with spicy cheese and served with marinara \$9.00
- BEER BATTERED ONION RINGS
Fried with a batter of brew that only we can do & served with honey mustard. . . \$7.75
- FACTORY FRIES
Seasoned and served with nacho cheese sauce. . . \$7.00 w/ chili & cheese. . . \$9.50
- QUESADILLA
Baked Quesadilla, cheddar cheese, Topped With black olives, jalapenos, and tomatoes
with a side of salsa & sour cream Traditional \$9.00 or Chicken or Beef . . . \$11.25
- INDIVIDUAL PIZZAS
Flat Bread Pizza; Cheese \$9.00 Additional Items \$.75 ea.
- CAULIFLOWER PIZZA
Cauliflower pizza crust topped with marinara, mozzarella and your choice of toppings
Cheese \$10 Additional Items \$.75 ea
- CHARCUTERIE BOARD
Brewer's Pick Of Meats Cheeses and Assorted Sundries \$15
- HOUSE SOUP
A unique blend of herbs and cheese simmered with our own house ale. \$4.25
- CLASSIC WEDGE
A wedge Of Iceberg topped with house blue cheese vinaigrette, crumbly blue cheese
bacon, tomato and marinated onions \$9.75
- CHICKEN CASHEW SALAD
Served on a bed of mixed greens with pineapple, cashews. \$10.75
- CAESAR SALAD
Traditional Caesar salad \$8.50 With Chicken. . . . \$10.75
- TACO SALAD
Mixed greens, shredded cheese, & tomatoes served in a taco shell
with salsa and sour cream \$8.25 Chicken or Beef \$10.75

SOUPS AND SALADS

BREWMASTER'S FAVORITES

- FLAME BROILED 1/2 lb. BURGER
Cooked to your specifications with lettuce, tomato, & onion
on a soft roll. \$10.00
- TURKEY BURGER
Flame broiled and served on a bun with lettuce, tomato, onion and
pickle garnish choice of fries or cottage cheese. \$12.50
- FABULOUS OPEN FACED REUBEN
Served on dark rye with Russian dressing, sauerkraut,
lean corned beef and melted Swiss \$10.25
- HAM SLAM
Open faced served on white bread with Russian dressing, coleslaw, shaved
ham, bacon, tomato, and cheddar cheese \$10.25
- OPEN-FACED STEAK SANDWICH
8 oz. charbroiled rib eye steak on garlic toast topped with
beer battered onion rings \$15.00
- MARTIN'S BUFFALO TENDER SANDWICH
Our Famous Chicken Tenderloins with your choice of
sauce & American cheese on a sub roll \$9.50
- MARINATED CHICKEN SANDWICH
Served On Cibatta bread with roasted red peppers provalone cheese and. . . \$9.75
- SUDS BOMBER
Shaved steak sandwich on a sub roll with a choice of cheese,
peppers, onions and mushrooms \$9.25
- TRADITIONAL CLUB SANDWICH
Triple Decker with shaved turkey, bacon, lettuce,
tomato, & mayonnaise. \$9.25
- B.L.T.
Bacon, lettuce, tomato with mayonnaise on white toast. \$7.50
- SOFT CHICKEN TACO
A soft taco with lettuce, tomato, shredded cheese & chicken
served with salsa and sour cream \$9.25
- TOMMY'S RIB MELT
Choice prime rib sliced thinly with horseradish mayonnaise
and swiss on grilled dark rye \$10.25
- FRENCH TUNA MELT
Traditional tuna melt served w/ tomato & American cheese on a croissant. . . \$9.00
- TRADITIONAL GRILLED CHEESE
A traditional grilled cheese \$7.25
- SLOW SMOKED BBQ PORK SANDWICH
House smoked pork pulled and piled on a toasted bun topped with red onion . \$9.25
- FISH N' CHIPS
Served with fries, tartar sauce, coleslaw. \$9.50
- SOUTHWESTERN CHICKEN STEW IN A BREAD BOWL
Homemade Southwestern chicken stew served in a toasted bread bowl \$10.25

KETTLE KICKERS

- BREWMASTERS CHILI
Served in a bread bowl. \$10.25
- BEEF STEW(Seasonal September-April)
Choice beef and veggies served in a bread bowl. \$10.25
- NORMAN'S BREWMASER BRATWURST
Our own brewmaster's old world family recipe using our own handcrafted ale.
Served with sauerkraut and buttered noodles \$12.25
- MEATLOAF AND GRAVY
Our own handcrafted meatloaf served over white bread with mashed potatoes and
gravy \$12.50

THE DELI BREAK

- SANDWICHES**
- Turkey \$8.25
 - Corned Beef \$8.55
 - Ham \$8.25
 - Tuna \$8.25
- 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

SIDES

- POTATO SALAD\$2.75 COTTAGE CHEESE.....\$ 2.25
- SMALL SALAD.....\$4.25. GARLIC FRIES.....\$4.00
- POTATO WEDGES...\$4.00. CHILI.....\$5.25

EVERY FRIDAY FISH FRY
FEATURING THE BEST FRESH HADDOCK AND AWARD WINNING
NEW ENGLAND CLAM CHOWDER

NO SEPARATE CHECKS PLEASE
\$1.50 PLATE CHARGE FOR SPLITTING MEALS



THE BRICKHOUSE BREWS

Brewed on premises

WEIZEN PALE ALE
SWEET STOUT IRISH RED BROWN ALE
BLACK CHERRY LAMBIC
HONEY LIGHT ALE

ASK YOUR SERVER WHAT IS ON TAP TODAY!!
ALSO OUR OWN BREWED ROOT BEER

DESSERTS

See Our Table Cards

BEVERAGES

BEVERAGES \$3.00
Coffee: Regular & Decaffeinated
Tea: Hot, & Iced
Milk: 2%
Lemonade
Soda: Pepsi, Diet Pepsi, Ginger Ale
Sierra Mist, Orange, & Mountain Dew
Juice: Orange, Grapefruit, & Cranberry

Our own brewed root beer \$ 3.00
(No free Refills on Rootbeer)

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 maltser. 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 1993-2011



Brew Pub and Restaurant

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Syracuse, NY 13202

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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.