

## APPETIZERS

### CALAMARI

Breaded & wood fired, our calamari is served with 2 dipping sauces. **11**

### SPINACH ARTICHOKE DIP

Served piping hot with a side of toasted spent grain baguette. **10**

### POUTINE

A Canadian classic made with oven roasted frites, gravy & cheese curds. **9**

### STUFFED BANANA PEPPERS

Our chef's specialty made with 6 cheeses, spices & bread crumbs, & is drizzled with olive oil & served with toasted spent grain baguette slices. **9**

### OVEN FRITES

Hand cut & crispy baked; these frites are our take on French fries. **8**

### SPENT GRAIN PRETZELS

A house specialty made with the malt used in our brewing process. Nothing pairs better with beer. **8**

## SOUP

### SOUP de JOUR **4**

### FRENCH ONION au GRATIN

Made a bit differently than the usual, we use our house Porter beer, beef broth & plenty of onion. The crock is finished with 6 Italian cheeses & spent grain baguette slices. **7**

### 2 BEER, 2 CHEESE SOUP

Made with our American Pale Ale beer & white cheeses, & paired with our Porter beer & sharp Cheddar cheese. **6**

## Woodcock Brothers Brewing Company

*is housed in the original Wilson Cold Storage in Wilson, NY. This building has stood for over 100 years, and we hope that with our improvements, upgrades and renovation it will stand for another 100 years.*

*At one time this area of Wilson, NY was the apple capital of the country. We are striving to keep that feeling of history alive and add our beer brewing to it. We have reused many original elements of the building while rehabbing it into the brewery.*

*All stone taken from the new door openings (the walls are 28" granite or "field" stone) has been applied to the patio pillars, bar front and wood fired ovens. Brick that was used in the walls separating the cooler rooms was also applied to the oven fronts. The bar top is made from re-milled and planed floor joists that were removed from the first floor to allow visual access to the brew floor. Original walls can be seen in the barroom. The original elevator used to haul fruit from the first floor to the basement and second floor has been turned into a large table, which is topped with more re-milled floor boards. All beams and posts have been cleaned and sealed to their original state – complete with notations written by previous employees of the Cold Storage.*

*We hope your visit has been memorable, and that we have made our brewery a destination you will return to for many years to come.*



## HOURS

**Monday-Thursday 11:00 – 9:00**

**Friday & Saturday 11:00 – 10:00**

**Sunday 12:00 – 8:00**

**638 Lake Street  
Wilson, NY 14172  
(716) 333-4000  
Take Out Available**

**Menu items & hours of operation subject to change**

## **SALADS**

### **PITTSBURGH**

Fresh field greens topped with cheddar cheese, tomatoes, onion & a side of frites. **10**

### **THE CANADIEN**

Fresh field greens topped with tomatoes, cucumber, onion & cheese curds tossed in Balsamic Vinaigrette dressing & served with a side of frites. **10**

### **ROASTED VEGETABLE**

A seasonal mix of fresh oven roasted vegetables atop fresh field greens, crumbled bleu cheese, tomatoes & onion. **9**

### **HOUSE SALAD**

Tomato, cucumber, onion & homemade croutons on fresh field greens. **7**

### **Dressings Served on the Side**

**CREAMY BLEU CHEESE ITALIAN RANCH  
BALSAMIC VINAIGRETTE**

## **SANDWICHES**

Served on a toasted homemade spent grain (from our brewing process) roll with a pickle & oven frites. Add a banana pepper to your sandwich for \$2.

### **OPEN STEAK**

Hand cut 8oz seasoned strip steak on a garlic buttered roll with melted 6 Italian cheese. **14**

### **THE WBBC BURGER**

8 ounces of fresh ground beef oven roasted to your liking topped with lettuce & tomato. **10**  
(Add cheese to your burger for \$1)

### **PORK PO BOY**

Oven roasted IPA pork medallions served with fresh tomatoes & pineapple coleslaw on a hoagie roll. **11**

### **DRY RUBBED CHICKEN**

Select one of our wing rubs for a sandwich like no other. **10**

### **BEEF SANDWICH**

Hand carved roast beef in gravy. **9**

### **HERB CHICKEN**

A tender, boneless chicken breast is herb rubbed and oven roasted, sliced & served with choice of cheese, lettuce & tomato. **9**

## **BRATWURST WITH KRAUT**

Beer brats served with fresh pineapple sauerkraut & Webber's mustard. **9**

## **ENTREES**

### **NY STRIP STEAK**

14oz. USDA steak trimmed & cut in-house is rubbed with spices or one of our wing rubs & baked to your liking. Served with veggies & choice of side. **21**

### **IPA PORK TENDERLOIN**

Fresh pork tenderloin marinated in our IPA, baked in our brick oven & served with veggies & a side. **15**

### **BEEF POT PIE**

Beer braised short ribs cooked with potato, carrots, celery & onion cooked in a cast-iron skillet topped with homemade crust. **14**

### **CHICKEN POT PIE**

Chicken thigh meat, carrots, celery, onion, potato & homemade crust cooked & served in a cast iron skillet. **13**

### **BEER BRATS WITH KRAUT**

Bratwurst boiled in beer & finished in our oven over homemade sauerkraut. **13**

### **HALF CHICKEN DINNER**

Rubbed with herbs & olive oil & crispy baked. Served with veggies & choice of side. **12**

### **ROASTED VEGGIE PLATTER**

Your server will tell you today's fresh, seasonal veggies (locally grown when avail.) baked & drizzled with balsamic vinaigrette on fresh greens. **12**

## **SIDES 3**

### **OVEN FRITES**

### **BAKED POTATO**

### **ROASTED SEASONAL VEGGIES**

### **FRESH PINEAPPLE COLESLAW**

### **SAUERKRAUT**

**MAC & CHEESE with baked bread crumbs & small shells - creamy & delicious**

## **WOOD FIRED WBBC SPECIALTY PIZZA**

### **GREEK**

Olive oil, spinach, tomato, red onion, Kalamata olives, feta cheese, 6 cheese blend & pepperoncini. **14**

### **STUFFED PEPPER**

Olive oil, 6 cheese blend & slices of our stuffed banana peppers. **14**

### **ROASTED VEGETABLE**

Olive oil, 6 cheese blend & seasonal oven roasted vegetables. **14**

### **MARGHERITA**

Mozzarella cheese, freshly grated parmesan cheese, sliced tomatoes, fresh basil & a touch of garlic. **12**

### **WBBC REGULAR**

Premium tomato sauce, pepperoni & extra mozzarella cheese. **12**

### **WHITE**

Olive oil, mozzarella, white onion, tomato slices & fresh basil. **12**

### **POTATO**

Sliced potatoes, 6 Italian cheese & olive oil. **12**

### **WBBC 11/12**

## **CHICKEN WINGS**

Don't overlook our oven roasted, dry rubbed wings! Served with bleu cheese, celery, and your choice of rub.

10-\$10 20-\$19 50-\$45

### **RUBS**

**HOT CAJUN MILD GARLIC PEPPER  
HONEY MUSTARD GARLIC PARMESAN**