

HARMONY

BREWING COMPANY

MENU



WELCOME TO HARMONY EASTOWN!

Harmony Brewing Company is a friendly neighborhood brew pub in Eastown USA. Harmony sits in an ideal spot but when we first laid eyes on the place it was an old party store that had sat abandoned for over ten years. Through much labor and love and a lot more labor we reclaimed this little place and now it is a cozy space filled with natural light and the smells of wood smoke and malt.

Harmony Brewing features a traditional wood fired pizza oven. We can cook up to six pizzas at a time. Our small size means it may take a little while to get your pizza, but it will be worth the wait!



THANK YOU!

Best pizza in West Michigan!

-2016 Best of the West Readers' Poll/Revue Magazine

One of the top pizza places in Michigan!

-MLive Media/Grand Rapids Press

2014 & 2015 Townie Award Winner!

Gold- best pizza, Silver- best brewery
-On the Town Magazine

proud recipients of a "SNAIL OF APPROVAL" from Slow Food West Michigan for our "contributions to the quality, authenticity and sustainability of the food supply of the West Michigan region"

SNACKS & STARTERS

bar mix- something to snack on	2.99
hot nuts! roasted in our wood-fired oven	
hot & spicy OR sweet & salty-	4.99
bacon nuts-	5.99
breadsticks- balsamic, oregano, and sea salt served with tomato dipping sauce	5.29
try our new pesto breadsticks!	5.99
cheesy breadsticks- exactly like the breadsticks, but cheesy	6.29
try our new pesto cheesy breadsticks!	6.99
beer cheese- large beer cheese made in-house with Harmony beer, served with pretzel rods	6.79
soft pretzel- home made, traditional, and delicious. served with small beer cheese	5.99
chips-n-dip- ask your server for today's selection	6.99

SALADS

harmony salad-

5.99

simple harmonious mixture of **greens**, sunflower seeds, **sesame sticks**, **carrots** and dried cranberries.

choice of poppy seed, ranch, lemon oil, parmesan italian, pesto, or balsamic vinaigrette dressing. All made IN HOUSE!

handsome brian-

9.49

arugula tossed in lemon oil and topped with thinly sliced prosciutto and local **goat cheese**. finished with cracked black pepper and parmesan

roasted root-

9.49

kale tossed in a maple vinaigrette, with toasted walnuts and roasted root vegetables!

bacon me crazy-

8.99

romaine and **arugula** tossed in a house-made parmesan-italian dressing, topped with **bacon**, toasted walnuts, and parmesan cheese

pesto insalata-

8.99

arugula tossed in our pesto dressing, with sun-dried tomatoes, artichokes, feta, and kalamata olives

HARMONY'S LOCAL FOOD PARTNERS: Green Wagon Farm, Hickory Knoll Farms, Cherry Capital Foods, FarmLink, S&S Lamb, Crisp Country Acres, Vertical Paradise, Urban Roots, Ferris Nut Co, Real Food Farm, Heidi's Farm Stand

bolded = items from local farms and shops when available

kitchen closes at 10 pm sun-thurs, 11 pm fri-sat

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

PIZZA PIES!

12 inch wood fired

crispy pig- **15.99**
pepperoni, **ham**, prosciutto, fresh mozzarella, and fresh **basil**

the good earth- **15.99**
fresh **spinach**, mushrooms, caramelized **onions**, jarsberg cheese, balsamic and fresh **basil**

hey goat!- **13.99**
sausage, **goat cheese**, and fresh **basil**

aloha goat!- **14.99**
sausage, **goat cheese**, fresh **basil**, and charred pineapple

margherita- **11.99**
the classic! made to resemble the italian flag: tomato sauce, fresh mozzarella, and fresh whole **basil** leaves

eastown folk funk- **14.99**
fresh **spinach**, kalamata olives, and **goat cheese**

the greek- **14.99**
golden raisins, fresh **spinach**, fresh mozzarella, and kalamata olives, finished with lemon and dill

herbert- **14.99**
no red sauce, balsamic and oregano base with shredded mozz, fresh **spinach**, **goat cheese** and prosciutto

C-3PO- **11.99**
basil pesto base, shredded cheese blend, pepperoni, charred pineapple, red onion

all pizzas come with red sauce and cheese base unless noted

slide whistle- **12.99**
house-made white cannellini bean sauce, fresh **spinach**, **red onions**, and artichoke hearts. IT'S VEGAN!

beer-B-Q- **14.99**
black squirrel BBQ sauce, **pulled pork**, **caramelized onions**, cheese, and **bacon!** topped with **cilantro**

handsome ben- **13.99**
no red sauce, **goat cheese** and prosciutto, topped with **arugula** tossed in lemon-infused olive oil and cracked black pepper

mi cubano- **15.99**
classic cuban on a pizza! shredded marinated **pork**, shredded mozz, **ham**, jarlsberg cheese, **red onions**, and pickles with a mustard base

new earth- **14.99**
VEGAN! house-made tahini sauce base, topped with **kale**, roasted **parsnips**, mushrooms, roasted garlic, and lemon oil

BUILD YOUR OWN

start with a base 8.99

red sauce and cheese

cannellini white bean sauce (no cheese)

garlic-infused olive oil and cheese

pesto and cheese

\$1 toppings

roasted garlic cloves, italian **sausage**, pepperoni, **red onion**, fresh mushrooms, green olives, **ham**, caramelized **onions**, charred pineapple, balsamic glaze,

\$2 toppings

basil, fresh **spinach**, **arugula**, **bacon**, fresh mozzarella, **goat cheese**, kalamata olives, prosciutto, feta cheese, artichokes, jarlsberg cheese

bolded = items from local farms and shops
when available

DESSERT!

ice cream sundae-	2.49
root beer float-	3.49

BEER COCKTAILS

beergarita-	7
just like it sounds. tequila, citrus, & triple sec topped with a splash of IPA	
ciderita-	7
just like above but with hard cider instead of beer. get it?	
proud mary-	7
our awesome bloody mary, topped off with our own dark brew	
<i>*contains pepperoni and worcestershire sauce</i>	
ginger apple-	8
hard cider with a shot of domaine de canton ginger liqueur. a crisp delight	

SPIRIT INFUSIONS

we feature an ever changing list of house-infused spirits. these infusions allow us to make some truly unique cocktails. ask your server whats on deck right now!

SEASONAL COCKTAILS

- fisticuffs!** 7
ginger & vodka, topped with hard cider. bracing & refreshing!
- lemony snicket-** 8
long road gin & limoncello over tonic served with a lime, oh my!
- moremosa-** 9
better. prosecco & grapefruit, with a splash of campari
- the dude abides-** 8
root beer, baileys, & kahlua—he abides indeed
- porch swinger lemonade-** 7.50
vodka, raspberry liqueur, lemonade. a summer favorite
- french blossom-** 8
tanqueray gin, elderflower liqueur, topped with hard cider
- juice 82-** 8
jalapeño and lime zest infused tequila, pineapple juice, fresh lime
- dizzybird-** 9
a twist on a classic negroni. long road gin, elderflower liqueur, campari & grapefruit
- the life-** 8
peach bellini, pineapple juice, prosecco
- ginger vertigo-** 8
candied ginger infused gin, lemonade, soda, fresh lemon

WINE LIST

reds-

e. guigal cotes du rhone 8

big and round, this opens nicely in the glass, delivering plum, fruit cake, sweet toast and briar flavors that stay lively on the finish. dry, full bodied red

aletta garnacha 8

an enticing nose of mineral, violets and black cherry. medium to full bodied on the palate, it has an excellent volume, savory flavors and a finish with no hard edges

robertson winery pinot noir 7

elegant flavor of ripe fruit and gentle oak aging with aromas of fresh strawberries and rosewood. semi-dry and balanced

chilled-

new age red 7

an exciting red blend with the juicy freshness of cherries and raspberries. the aromas of roses and violets round out the nose

canella prosecco 8

aromas of peach, apple, pear and citrus fruit, the palate balances zingy acidity and a subtle hint of sweetness, richness and silky-smooth texture

white-

fenn valley riesling 8

Michigan! a semi-dry white wine with crisp acidity balanced by a touch of natural grape sugar. light and refreshing

la playa sauvignon blanc 7

a nose of pastry and vanilla with nuances of flower, dry bay, dry figs with smoky nose. a nice balance between its acid and residual sugar components

elsa bianchi chardonnay 7

a very friendly chardonnay, with juicy tropical fruit flavors, a hint of creaminess and a long, bright finish

SPIRITS

whiskey

jameson
jack daniels
canadian club

bourbon

jim beam
eagle rare
basil hayden's
maker's mark
knob creek

scotch

dewars
laphroaig 10 year
macallan 12 year

vodka

belvedere
grey goose
titos
three olives espresso
stoli

gin

long road
hendricks
tanqueray
journeyman

rum

captain morgan
bacardi
mount gay

tequila

cazadores blanco
1800 reposado

