

# Craft Beer

5oz

10oz

16oz



This symbol means this beer is available to-go in 4 packs!



## BLONDE (ABV 4.8% IBU 29)

An easy-drinking anytime ale.

*Hops: Golding, Saaz*

\* Try it with pomegranate juice!



## ENDLESS SUMMER Kolsch (ABV 5.2% IBU 24)

Smooth and full bodied, yet light and refreshing. It is a beer that is very much an ale, but moon lights as a lager. A slightly heavy hand in the whirlpool brings out ample notes of citrus from our blend of traditional and non traditional hops.

*Hops: H. Mittlefruh, Wakatu, H. Tradition*



## SOLSTICE Hefeweizen (ABV 5.2% IBU 15)

A perfect lemon ginger wheat beer for a Maine summer day.

*Hops: Fuggles, Hallertauer*

## SIR WINSTON'S AMERICAN WHEAT (ABV 5.6% IBU 30)

Created as a custom *Small Batch Wedding Beer* for Jana & Marc. To honor the memory of Sir Winston, their beloved dog. This American style wheat ale is fermented with a clean German ale strain allowing its more delicate American hop character to shine through. Brewed with 40% wheat, this beer is full bodied, with notes of fresh baked white bread and a touch of citrus.

*Hops: Wakatu, Cascade, Citra*



## SUMMER SESSION Session IPA (ABV 4.8% IBU 30)

Celebrate Summer with our Session IPA. Brewed with a blend of pilsner and pale ale malts and fermented with a Thiol bootsting yeast strain. Notes of red berry, Lemonheads and pine.

*Hops: Elani, Simcoe, Bru-1*



## MY BEER TO BE NEIPA (ABV 6.1% IBU 45)

A bright citrus aroma of Galaxy, golden raspberry and lemon meringue are the primary flavors elegantly bestowed upon an oatmeal cookie.

*Hops: Cryo Citra, Galaxy, Cryo Amarillo*



## MOJITO IPA (ABV 5.2% IBU 32)

A sub-lime, minty salute to summer. Aromatic and alluring with a soft citrus bite.

*Hops: Citra*



## IPA 2.0 NEIPA (ABV 5.3% IBU 85)

A toast to the East Coast, balanced by a hit of hops. Bright, tropical and citrusy with a clean malt finish.

*Hops: Citra, Amarillo, El Dorado*



## DOUBLE IPA West Coast (ABV 8.1% IBU 106)

The spirited beer of British & American innovation is malt forward with earthy undertones and citrus notes.

*Hops: Cryo Simcoe, Cryo Amarillo, Warrior*



## IRISH RED (ABV 5.2% IBU 27)

An American Take on the Emerald Isle classic. Hopped for an earthy start leads to a roasted finish.

*Hops: Fuggles*

## EMERGENCY STOUT (ABV 5.4% IBU 35)

The perfect companion for any non-emergency, emergency situation. This beer is elegantly roasted, full bodied and comes with a dry finish.

*Hops: VT Magnum, HBC 586*

Did you know we have a Mug Club?

Get your very own 20oz ceramic beer stein made from the clay our flagship location was built on!  
Everytime you visit you'll get 20oz of beer for the price of 16oz!

Athletic Brewing 8  
Non-Alcoholic Run Wild IPA

Lucky Pigeon 9  
Gluten Free NEIPA (6.5%)

We sell growlers to go, too!



# Our Story

It all began with a simple yet profound vision: to enrich lives through the art of craft brewing, the community of cooking, and the warmth of hospitality.

Symbolized in the namesake of the restaurant and brewery, the Nonesuch River is a body of water that runs through the seaside town of Scarborough, Maine, connecting the town's eight villages to one another.

Nonesuch is proud to be Scarborough, Maine's first brewery and joining the ranks of the celebrated Maine craft beer scene. Nonesuch aims to combine well-crafted, approachable beer and cocktails with the abundant bounty of Maine's local and natural resources to create a seasonally inspired menu in a lively, warm and inviting atmosphere.

Michael Schuler the brewer, Tim Boardman the builder and Jeff Gambardella the chef all met in Scarborough, Maine. As most dads, they were juggling their dreams and reality. These three owners met at a local kid's sporting event and quickly realized their dreams and values aligned.

Michael's love for brewing beer began at home in his garage. Inviting friends to enjoy his creations, receiving feedback and collaborating with many other local brewers and industry peers. Eventually after lots of feedback came more practice and improvements, he had confidence in his product and wanted to share it on a larger scale.

Tim, a Scarborough resident, was a custom home builder and had sampled Michael's beer after a hockey game and knew that something bigger than beer was brewing. They decided to build a brewery and full restaurant of their own, but something was missing. A chef.

Jeff moved back to Maine to be closer to family. A lasting connection was made when Tim and Michael learned that Jeff had experience opening and running a family friendly, high quality restaurant. Coming up on 7 years, Nonesuch River Brewing has expanded into Poland, Maine nestled next to Range Pond - 723 Maine St. Poland, ME.

Thank you for all your support,  
Let the good times flow!

