

## S T A R T E R S

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<b>Hummus Board</b> *Vg, V	12
Original & roasted red pepper hummus, pita chips, warm pita, carrots & celery add marinated olives +1.50	
<b>Fried Calamari</b>	16
Tossed in lemon juice, with capers & parsley, San Marzano marinara	
<b>Jumbo Wings</b> *GF	16
Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch	
<b>Cauliflower Bites</b> *Vg, V	13
Beer batter, sweet heat sauce, sesame seeds	
<b>Devils Eggs</b> *GF, Vg	9
Deviled Eggs with a kick, smoked paprika, chives	
<b>Vegetable Dumplings</b> *Vg, V	15
Asian Slaw, soy-ginger dipping sauce, scallions, sesame seeds	
<b>Patatas</b> *GF, Vg	10
Crispy yukon gold potato wedges, saffron aioli	
<b>Duck Fat Fries</b> *GF	9
House smoked ketchup	

## S A L A D S

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ADD GRILLED OR CRISPY CHICKEN +8  
ADD SHRIMP OR SALMON +9  
ADD MARINATED SKIRT STEAK +14

<b>House Salad</b> *GF, Vg	12
Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette	
<b>CousCous Greek Salad</b> *Vg	13
Arugula, pearly couscous, feta, cucumber, kalamata olives, cherry tomato, red onion, Greek vinaigrette	
<b>Harvest Salad</b> *GF, Vg	13
Mixed greens, kale, sliced apples, roasted butternut squash, pomegranate seeds, toasted pistachios, manchego cheese, apple cider vinaigrette	
<b>Caesar Salad</b> *Vg	12
Romaine, garlic croutons, parmigiano-reggiano, Caesar dressing	
<b>Beet &amp; Goat Cheese Salad</b> *GF, Vg	14
Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette	

## S O U P

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<b>Cheddar IPA</b> *Vg	10
White Cheddar, IPA, smoked paprika, garlic croutons, chives	
<b>Soup Of The Day</b>	10
Ask your server for our current selection	

## S H A R E A B L E S

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<b>Beer Mac &amp; Cheese</b> *Vg	16
White cheddar, IPA, herbed breadcrumbs, grilled asparagus add pork belly or fried chicken +8 add bacon +2.50	
<b>Salmon Sliders</b>	17
Pan seared salmon, lemon aioli, LTO	
<b>Crab Cake Sliders</b>	19
Arugula-frisée mix, house-made remoulade	
<b>Pork Belly Sliders</b>	19
Roasted pork belly, sweet & spicy bbq sauce, sriracha-honey mayo, pickled carrots	
<b>Tacos</b> *GF	17
Slow roasted pulled pork, apple cider bbq sauce, kale-cabbage-carrot slaw, queso fresco, Sub cauliflower *Vg	
<b>Veggie Ramen Bowl</b> *V	16
Udon noodles, wild mushroom broth, carrots, scallions, spinach, zucchini, bean sprouts, hard boiled egg add pork belly +8 add grilled or fried chicken +8 add shrimp or salmon +9 add marinated skirt steak +14	
<b>Beer Braised Short Ribs</b>	30
Beer braised short ribs, butternut squash risotto, porter-mushroom demi glacé	
<b>Caramel Ginger Shrimp</b>	15
Panko crusted shrimp, napa cabbage, caramel ginger sauce, peanuts, scallions	
<b>Chicken Pot Pie</b>	16
Chicken, carrots, onions, peas, potatoes, gravy, topped with puff pastry	
<b>Drunken Clams on Fire</b>	17
Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9	
<b>Shrimp &amp; Chorizo</b> *GF	15
Garlic chili oil, jerk seasoning, parsley, tostons	
<b>Maple Braised Slab Bacon</b> *GF	16
Thick cut applewood smoked Nueske bacon, maple reduction	

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**\*We are proud to say we make everything in house and to order, please place your entire order at once and we will happily course it out for you\***  
**\*Alert your server of any allergies or dietary restrictions prior to ordering, we are an allergy conscious kitchen but can not guarantee against cross-contamination\***  
**\*20% may be added to parties of 6 or more\***

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\*GF = Gluten Free \*Vg =Vegetarian \*V = Vegan

## S A N D W I C H E S

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Served with house chips or hand cut fries  
sub duck fat fries +5, house or Caesar salad +2  
Sub gluten free bun +2

**B.L.T.** 14  
Nueske bacon, lettuce, tomato, basil-garlic aioli,  
toasted sourdough  
Add grilled or crispy chicken +8  
Add shrimp +9  
Add salmon +9

**Philly Cheesesteak** 19  
Thin sliced ribeye, cherry peppers,  
onions, aged cheddar, hero roll

**Roasted Veggie** \*Vg 14  
Eggplant, portobello, red pepper, squash,  
zucchini, fresh mozzarella, basil purée,  
olive tapenade, ciabatta roll

**Balsamic Chicken Wrap** 16  
Grilled chicken breast, fresh mozzarella,  
roasted red peppers, arugula, balsamic,  
grilled tortilla

**Pulled Pork** 17  
Slow roasted pork, bbq sauce, coleslaw,  
brioche bun  
add cheese +1

**Grilled Cheese** 15  
Fresh mozzarella, aged cheddar, sauteed onions,  
bacon deliciousness, toasted sourdough

**Grilled Reuben** 19  
Beer-braised corned beef, Swiss cheese,  
sauerkraut, russian dressing, toasted sourdough

**Chicken Sandwich** 17  
Choice of grilled or crispy chicken breast,  
applewood smoked bacon, lettuce, tomato,  
chipotle mayo, ciabatta roll  
add cheese +1

## D E S S E R T S

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**Pot de Crème** \*GF, Vg 9  
Topped with house made whipped cream

**Imperial Stout Brownies** \*Vg 10  
Served with house made vanilla ice cream

**Chefs Bread Pudding** \*Vg 9  
Served with house made whipped cream

**Seasonal Fruit Crisp** \*Vg 10  
Served with house made vanilla ice cream

**Crème Brûlée** \*GF, Vg 10

## B Y O B U R G E R

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Served with house chips or hand cut fries  
sub duck fat fries +5, house or Caesar salad +2  
Sub gluten free bun +2

**Grilled Angus Beef Burger** 17  
Lettuce, tomato, red onion, brioche bun

**Your Choice of Cheese +1**  
Cheddar, Swiss, Fresh Mozzarella, Crumbled Bleu

**Add Bacon**  
Applewood smoked bacon +2.50  
Bacon Deliciousness +3.50

**Additional Toppings +.50**  
Sautéed mushrooms, sautéed onions,  
sautéed jalapeños, sweet cherry peppers,  
chipotle mayo, BBQ

## “ P I Z Z A ”

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We use flour tortillas for a unique thin & crispy crust

**Truffle Pork** 16  
Crispy shredded house-roasted pork,  
San Marzano marinara, fresh mozzarella,  
black truffle shavings, truffle oil,  
scallions

**Margherita** \*Vg 13  
Sliced tomatoes, fresh mozzarella,  
basil purée

**Bar Pie** \*Vg 10  
San Marzano marinara, shredded mozzarella

**Chefs Choice** 14  
Ask about our current selection



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