



APPETIZERS

MEDITERRANEAN PLATE garlic hummus, baba ghanoush, olive, feta and tomato salad, with carrot, red pepper, celery, toasted pita, and crostini <i>Wheat</i>	12.5	TRUFFLE FRIES served with kalamata aioli <i>Wheat</i>	9.5
COCONUT SHRIMP crispy shrimp with cabbage and spiced apricot sauce <i>Porter</i>	12.5	SOFT BAKED PRETZELS & CHIPS served with guinness tangy mustard & cheese sauce extra cheese sauce .50 <i>Lager</i>	8.5
NEW ORLEANS CAJUN SHRIMP with grilled baguette <i>India Pale Ale</i>	12.5	PISTACHIO CRUSTED HERBED GOAT CHEESE with pear syrup and grilled baguette <i>Saison</i>	11.5
BACON WRAPPED PICKLES crispy apple wood smoked bacon wrapped dill pickle spears, served with chipotle ranch <i>Wheat</i>	9.5	BLEU CHEESE & BACON CHIPS house made chips smothered in apple wood smoked bacon and creamy bleu cheese cream <i>Wheat</i>	8.5
THE WURST PLATE grilled artisan style sausages and bavarian pretzel, served with guinness mustard and beer cheese sauce <i>Hefeweizen</i>	14.5	LETTUCE WRAPS chicken, water chestnuts, and mushrooms in a dark soy glaze, served with crisp lettuce <i>Saison</i>	10.5
JUMBO CHICKEN WINGS buffalo or smoked-triple dry rubbed wings <i>Lager</i>	11.5	WHITE CHEDDAR CHEESE CURDS served with smoked tomato sauce <i>Wheat</i>	8.5
HOUSE MADE POTATO CHIPS served with cheese sauce <i>Wheat</i>	4.5		

SOUP

SMOKED CRAB CHOWDER	5.5
CHICKEN TORTILLA	5.5
SOUP OF THE DAY	5.5

Salads

ADD CHICKEN-3, SHRIMP-4, SALMON-6, OR TUNA-7

HOUSE SALAD mixed field greens, tomato, red onion, parmesan, bleu cheese, and sweet wine vinaigrette <i>Pilsner</i>	6.5	NAPA SALAD mixed greens, spiced pears, candied walnuts, bleu cheese, and fig balsamic vinaigrette <i>Saison</i>	7.5
CAESAR romaine lettuce, shaved parmesan, croutons, and classic caesar dressing, topped with a parmesan crisp <i>Belgian</i>	7.5	GREEN APPLE CASHEW SALAD tossed with mixed greens, goat cheese, red onion, dried cherries, and apple cider vinaigrette <i>Saison</i>	7.5
RANCH SALAD mixed greens, cheddar, red onion, bacon, and buttermilk ranch (add grilled or crispy fried buffalo or bbq chicken for \$3) <i>Belgian</i>	7.5	KALE & QUINOA jicama, napa cabbage, red onion, shaved almonds, and honey thai vinaigrette <i>Saison</i>	7.5

Consuming raw or undercooked meats, poultry, seafood or egg may increase your risk of food-borne illness.
Gluten free menu and vegetarian options available upon request.

ENTREES

GRILLED SALMON served over roasted red bliss potatoes and sautéed haricot verts topped with gazpacho salsa <i>Hefeweizen</i>	19.5	STEAK FRITES 12 oz C.A.B. strip grilled and sliced, served over hand cut fries topped with garlic-parsley-thyme butter <i>Brown Ale</i>	23.5
BROWN SUGAR PORK LOIN grilled brown sugar marinated pork loin, broiled broccolini, roasted garlic mashed potatoes, and apple cider fig jus <i>Brown Ale</i>	18.5	CREOLE PENNE smoked shrimp, chicken, andouille sausage, red peppers, poblanos, caramelized onions, bacon, and hand made penne in a cajun cream sauce <i>Saison</i>	13.5/19.5
RIBEYE FILET 8 oz grilled filet with broiled broccolini, sherry havarti risotto, and irish butter <i>Stout</i>	24.5	CHICKEN FRITES half an amish chicken, boneless, pan seared then roasted, served over hand cut fries, topped with maitre d' butter <i>Stout</i>	16.5
BISON MEATLOAF pan seared pancetta wrapped meatloaf served with roasted garlic whipped potatoes, roasted haricot verts, and rosemary jus <i>Porter</i>	18.5	SEARED AHI TUNA served over ginger spiced black rice and grilled asparagus topped with mango-jalapeño salsa <i>India Pale Ale</i>	21.5



PIZZAS

SERVED ON LAGER CRUST

SPINACH, ARTICHOKE & MUSHROOM baby spinach, chopped artichokes, wild mushrooms, roasted garlic, mozzarella, and provolone topped with fresh herbs <i>Hefeweizen</i>	14.5	SMOKED CHICKEN with bacon, spinach, red onion, roasted garlic cream sauce, and provolone-mozzarella cheese blend <i>Porter</i>	14.5
BUFFALO CHICKEN buffalo chicken, red onion, olive oil, mozzarella-provolone cheese blend topped with ranch and romaine <i>India Pale Ale</i>	14.5	SHRIMP & BACON sugar cured bacon, smoked shrimp, roasted garlic, tomatoes, grilled corn, mozzarella and provolone cheeses <i>Wheat</i>	16.5
THE MEAT PIZZA pepperoni, bacon, sausage, marinara, and provolone-mozzarella cheese blend <i>India Pale Ale</i>	15.5	ROASTED MUSHROOM shiitake, portabello and oyster mushrooms, roasted garlic, fresh herbs, goat cheese, and provolone-mozzarella cheese blend <i>Brown Ale</i>	13.5
MARGHERITA pesto, tomatoes, and fresh mozzarella cheese, finished with basil <i>Lager</i>	12.5	PIZZA SPECIAL varies weekly, ask your server for details	

SANDWICHES

CHOICE OF FRIES, COLE SLAW OR HOUSE-MADE CHIPS

BAKED ITALIAN salami, turkey, pepperoni, prosciutto, swiss, provolone, mozzarella, shredded lettuce, tomato, pepperoncini, and red wine vinaigrette on demi baguette <i>Lager</i>	12.5	TRADITIONAL BURGER grilled and topped with american cheese, lettuce, tomato, red onion, and pickle on a cornmeal dusted bun with ketchup and mustard <i>Lager</i>	10.5
BEER CHEESE STEAK shaved sirloin, beer cheese sauce, and lager braised onions and peppers on griddled hoagie <i>Brown Ale</i>	13.5	SMOKED TURKEY cider-maple marinated smoked turkey, lettuce, tomato, havarti, and bleu cheese-bacon mayonnaise on hoagie <i>Porter</i>	12.5
BLACKENED FISH TACOS white fish, shaved napa cabbage, pico de gallo, salsa verde, and queso fresco <i>Pilsner</i>	12.5	BUFFALO CHICKEN crispy chicken breast, buffalo sauce, buttermilk ranch, lettuce, tomato, and bleu cheese on demi baguette <i>Saison</i>	11.5

Vegetarian Friendly- Substitute any meat for a veggie patty at no additional charge.

SIDES

HAND CUT FRENCH FRIES	3.5	SAUTEED HARICOT VERTS	4.5
ROASTED GARLIC MASHED POTATOES	4.5	CREAMY GREEN APPLE COLE SLAW	4.5
CRISPY BRUSSEL SPROUTS	4.5	WHITE CHEDDAR MAC 'N CHEESE	5.5
GRILLED ASPARAGUS	4.5	BROILED BROCCOLINI	4.5
ROASTED RED BLISS POTATOES	4.5	SHERRY HAVARTI RISOTTO	5.5

Join us for
*Sunday
Supper*

BEER CLUB

With special discounts, complimentary tastings and other perks, the Beer Club is the perfect way to experience our unique selection beers.