



APPETIZERS

HOUSE MADE POTATO CHIPS extra cheese sauce .50 <i>Brown Ale</i>	4.5	THE WURST PLATE grilled artisan style sausages and bavarian pretzel served with guinness tangy mustard and beer cheese <i>Hefeweizen</i>	14.5
SOFT BAKED PRETZELS & CHIPS served with Guinness tangy mustard & cheese sauce extra cheese sauce .50 <i>Lager</i>	8.5	BLEU CHEESE & BACON CHIPS house made chips smothered in apple wood smoked bacon and creamy bleu cheese sauce <i>Wheat</i>	9.5
COCONUT SHRIMP crispy shrimp with cabbage and spiced apricot sauce <i>Porter</i>	12.5	PISTACHIO ENCRUSTED HERBED GOAT CHEESE with pear syrup and grilled baguette <i>Saison</i>	11.5
TRUFFLE FRIES served with kalamata aioli <i>Wheat</i>	9.5	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>Belgian</i>	8.5
BACON WRAPPED PICKLES crispy apple wood smoked bacon wrapped dill pickle spears, served with chipotle ranch <i>Wheat</i>	9.5	NEW ORLEANS CAJUN SHRIMP served with grilled baguette <i>India Pale Ale</i>	12.5
MEDITERRANEAN PLATE garlic hummus, baba ghanoush, olive, feta and tomato salad, with carrot, red pepper, celery, toasted pita, and croistini <i>Wheat</i>	12.5		

PIZZAS

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

SOUP

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

Salads *or* Wraps

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>	6.5/9.5	NAPA SALAD mixed greens, spiced pears, candied walnuts, bleu cheese, and fig balsamic vinaigrette <i>Stout</i>	7.5/10.5
CAESAR romaine lettuce, shaved parmesan, croutons, and classic caesar dressing, topped with a parmesan crisp <i>Belgian</i>	7.5/10.5	GREEN APPLE CASHEW SALAD tossed with mixed greens, goat cheese, red onion, dried cherries, and apple cider vinaigrette <i>Saison</i>	10.5
RANCH SALAD mixed greens, cheddar, red onion, bacon, and buttermilk ranch, topped with your choice of grilled or crispy fried buffalo or bbq chicken <i>Belgian</i>	12.5	KALE & QUINOA jicama, napa cabbage, red onion, shaved almonds, and honey thai vinaigrette <i>Saison</i>	10.5

SANDWICHES

CHOICE OF FRIES, COLE SLAW OR HOUSE-MADE CHIPS

BISON BURGER grilled bison, havarti cheese, caramelized onions, and roasted garlic-stout aioli on brioche <i>Belgian</i>	13.5	THREE LITTLE PIGS thick cut bacon, crispy prosciutto, cured pork shoulder, lettuce, tomato, and mayonnaise on toasted sourdough <i>India Pale Ale</i>	11.5
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, 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 mayo on hoagie <i>Brown Ale</i>	12.5
APPLE GRILLED CHEESE gruyere, muenster, fontina, sautéed apples, and red wine jam on sourdough <i>Belgian</i>	10.5	CRISPY CHICKEN lightly battered chicken topped with arugula and dill-buttermilk mayonnaise on demi baguette <i>Saison</i>	11.5
ROAST DIP beer braised short rib, havarti, caramelized onions on baguette with rosemary jus <i>Porter</i>	12.5	SMOKED BURGER cherry wood smoked certified angus beef, finished on the grill, topped with havarti cheese and dill pickles on griddled bun <i>Porter</i>	10.5
BUFFALO CHICKEN crispy chicken breast, buffalo sauce, buttermilk ranch, lettuce, tomato, bleu cheese on demi baguette <i>India Pale Ale</i>	11.5	CROQUE MONSIEUR (CROCK MONSTER) aged gruyere and parmesan on toasted sourdough topped with griddled ham and béchamel sauce <i>Belgian</i>	10.5

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

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.

Lunch Combo

TWO OF THE FOLLOWING FOR \$12.50

SMALL SALADS

NAPA SALAD
GREEN APPLE CASHEW
CAESAR SALAD
HOUSE SALAD
KALE & QUINOA

SOUPS

SMOKED CRAB CHOWDER
CHICKEN TORTILLA
SOUP OF THE DAY

1/2 SANDWICHES

CROQUE MONSIEUR
SMOKED TURKEY
BLACKENED FISH TACO
THREE LITTLE PIGS

No substitutions

STREET TACOS

all tacos served on flour tortilla

BLACKENED FISH 3.5
white fish, shaved napa cabbage, pico de gallo, salsa verde, queso fresco
Pilsner

SMOKED CHICKEN 3.5
pico de gallo, avocado-jalapeno crema, shaved lettuce
India Pale Ale

ADOBO PORK 3.5
filipino style pork belly, julienned zucchini, shaved cabbage, sweet chili sauce
India Pale Ale

GRILLED SHRIMP 4.5
avocado crème, mango-jalapeno salsa, and shaved cabbage
India Pale Ale

BUDDHA BOWLS

POKE TUNA 12.5
diced tuna, japonica black rice, broccolini, and jicama served with sesame-soy sauce
Saison

CILANTRO LIME CHICKEN 11.5
grilled chicken breast with fresh lime and cilantro, chili spiced black beans and quinoa, tomato, avocado, and jalapeño-cumin crema
India Pale Ale

SHRIMP, RED PEPPER, & ZUCCHINI 11.5
sautéed shrimp with red pepper and zucchini over brussel sprouts, water chestnuts and green onions, topped with cilantro-lime-avocado sauce
Belgian

Join us for

Sunday Supper

3-9 p.m.

SIDES

HAND CUT FRENCH FRIES 3.5

CRISPY BRUSSEL SPROUTS 4.5

GRILLED ASPARAGUS 4.5

ROASTED RED BLISS POTATOES 4.5

SAUTÉED HARICOT VERTS 4.5

CREAMY GREEN APPLE COLE SLAW 3.5

WHITE CHEDDAR MAC 'N CHEESE 5.5

BROILED BROCCOLINI 4.5

Follow us on:   

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