



APPETIZERS

COCONUT SHRIMP crispy shrimp with cabbage and spiced apricot sauce <i>Porter</i>	12.5	TRUFFLE FRIES served with kalamata aioli <i>Wheat</i>	9.5
NEW ORLEANS CAJUN SHRIMP with grilled baguette <i>India Pale Ale</i>	12.5	SOFT BAKED PRETZELS & CHIPS served with Guinness tangy mustard & beer cheese sauce <i>Lager</i>	8.5
DUCK TACOS flour tortillas, smoked duck breast, shaved brussle sprouts, jicama-poblano salsa, and chipotle-cherry aioli <i>Belgian</i>	12.5	PISTACHIO CRUSTED HERBED GOAT CHEESE with pear syrup and grilled baguette <i>Saison</i>	11.5
HUMMUS TRIO traditional garlic-tahini, white bean truffle, edamame soy-wasabi, grilled pita and fresh veggies <i>Wheat</i>	9.5	BUFFALO CHICKEN DIP with bleu cheese, green onions and grilled pita <i>Lager</i>	9.5
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 brown ale cheese sauce <i>Wheat</i>	4.5		

SOUPS

SMOKED CRAB CHOWDER	5.5
CHICKEN TORTILLA	5.5
FOREST MUSHROOM & BRIE	5.5
SOUP OF THE DAY	5.5

Salads

ADD CHICKEN-4, SHRIMP-4, SALMON-5, TUNA-7, OR STEAK-7

HOUSE SALAD mixed field greens, tomato, red onion, parmesan, bleu cheese, and sweet red 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 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 \$4) <i>Belgian</i>	7.5	THAI STEAK SALAD field greens, carrots, red peppers, basil, mint, mango, avocado, crispy wontons, and spicy Thai vinaigrette <i>Saison</i>	13.5

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

ENTREES

ATLANTIC SALMON grilled salmon, Boursin smashed red potatoes, French green beans, and lobster and crab cream <i>Wheat</i>	23.5	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 caramel apple butter <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, parmesan rosemary risotto, Irish butter, and black sea salt <i>Stout</i>	24.5	CHICKEN PAILLARD pounded thin, seared chicken breast, fresh spinach and arugula, garlic lemon dressing <i>American Pale Ale</i>	17.5
BISON MEATLOAF pan seared pancetta wrapped meatloaf served with roasted garlic whipped potatoes, roasted garlic haricot verts, and rosemary jus <i>Porter</i>	18.5	BAKED RIGATONI fontina, béchamel, prosciutto, forest mushrooms, arugula, herbed bread crumbs <i>India Pale Ale</i>	17.5
SAUTÉED JUMBO SHRIMP blackened shrimp with rosemary risotto, flash fried spinach <i>Hefeweizen</i>	18.5	BLACKENED BEER BRAISED CHICKEN Boursin smashed potatoes, grilled asparagus, cilantro-lime crema <i>Saison</i>	18.5

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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 bacon, spinach, red onion, roasted garlic cream sauce, and provolone-mozzarella cheese blend <i>Porter</i>	14.5
BUFFALO CHICKEN buffalo chicken, red onion, 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		

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 griddled 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	PRETZEL SMOKED TURKEY Guinness tangy mustard, gruyere cheese, and pretzel croissant <i>Porter</i>	12.5
BLACKENED FISH TACOS white fish, shaved 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

Impossible Burger – substitute any meat with a veggie patty for an additional 2.5

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	BROILED BROCCOLINI	4.5
GRILLED ASPARAGUS	4.5	PARMESAN-ROSEMARY RISOTTO	4.5
BOURSIN SMASHED RED POTATOES	5.5	HOUSEMADE CHIPS	3.5

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.