



APPETIZERS

HOUSE MADE POTATO CHIPS with brown ale cheese sauce <i>extra cheese sauce .50</i> <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 and beer cheese sauce <i>Lager</i>	8.5	BUFFALO CHICKEN DIP with bleu cheese, green onions and grilled pita <i>Lager</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
HUMMUS TRIO traditional garlic-tahini, white bean truffle, edamame soy-wasabi, grilled pita and fresh veggies <i>Wheat</i>	9.5	NEW ORLEANS CAJUN SHRIMP served with grilled baguette <i>India Pale Ale</i>	12.5
DUCK TACOS flour tortillas, smoked duck breast, shaved brussle sprouts, jicama-poblano salsa, and chipotle-cherry aioli <i>Belgian</i>	12.5		

PIZZAS

SMOKED CHICKEN 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, 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		

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>	6.5/9.5	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 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	THAI STEAK SALAD field greens, carrots, red peppers, basil, mint, mango, avocado, crispy wontons, and spicy Thai vinaigrette <i>Saison</i>	13.5

SANDWICHES

CHOICE OF FRIES, COLE SLAW OR HOUSE-MADE CHIPS

BISON BURGER grilled bison, havarti, caramelized onions, and roasted garlic-stout aioli on griddle bun <i>Belgian</i>	14.5	JAVALINA CHICKEN grilled chicken breast, thick cut bacon, roasted peppers, white cheddar, and chipotle aioli on a griddled bun <i>India Pale Ale</i>	12.5
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 griddled 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	PICKLED GOAT BURGER grilled certified angus beef, sweet pickled jalapeños, goat cheese and thick cut bacon on a toasted bun <i>Porter</i>	10.5
PRETZEL SMOKED TURKEY Guinness tangy mustard, gruyere cheese, and pretzel croissant <i>Brown Ale</i>	12.5	CARAMEL APPLE TURKEY & BRIE smoked turkey, brie cheese, caramel apple butter, toasted wheat berry bread <i>Belgian</i>	11.5
BLT&E thick cut bacon, lettuce, tomatoes, two fried eggs and pesto mayo on toasted wheat berry <i>Pilsner</i>	10.5	SMOKED PORK TACOS flour tortillas, corn and black bean salsa, cabbage, cilantro-cumin aioli <i>India Pale Ale</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	BLACKENED FISH TACOS flour tortillas, white fish, shaved cabbage, pico de gallo, salsa verde, queso fresco <i>Pilsner</i>	11.5

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

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.

Lunch Combo

TWO OF THE FOLLOWING FOR \$12.50

SMALL SALADS

NAPA SALAD
GREEN APPLE CASHEW
CAESAR SALAD
HOUSE SALAD

SOUPS

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

1/2 SANDWICHES

BLT&E
CARAMEL APPLE TURKEY & BRIE
BLACKENED FISH TACOS
SMOKED PORK TACOS

No substitutions

BUDDHA BOWLS

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

TERIYAKI SALMON BOWL 11.5
steamed edamame, carrots, and
red peppers
India Pale Ale

CILANTRO LIME CHICKEN 10.5
grilled chicken breast, fresh lime,
cilantro, chili spiced black beans
and quinoa, tomato, avocado,
jalapeño-cumin crema
India Pale Ale

Join us for
Sunday Supper
3-8 p.m.

SIDES

HAND CUT FRENCH FRIES	3.5	SAUTEED HARICOT VERTS	4.5
CRISPY BRUSSEL SPROUTS	4.5	CREAMY GREEN APPLE COLE SLAW	3.5
GRILLED ASPARAGUS	4.5	PARMESAN-ROSEMARY RISSOTO	5.5
HOUSE MADE CHIPS	3.5	BROILED BROCCOLINI	4.5

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