

STARTERS

SMOKED MAC & CHEESE — \$11

White Cheddar, Smoked Gouda with baked bread crumbs

~ Pulled pork or brisket \$3 ~

*Winner of People's Choice
Best Mac & Cheese 2015*

SEARED AHI SASHIMI — \$11.5

Blackened ahi, pickled carrots, daikon radish, pineapple salsa with sweet soy aioli

JUMBO BAVARIAN PRETZEL — \$11.5

Dijon whole grain mustard & beer infused white cheddar/smoked gouda sauce

CHARCUTERIE BOARD — \$28.95

*Spicy Capicola Ham / Sopressata Salami / 600 day aged Prociutto Purple Haze-Goat /
Red Dragon-Aged Cheddar w/ Mustard / Moody Blue- Creamy Blue*

~ Served with toasted ciabatta, pecans, golden raisins, & whole grain dijon ~

SEASONAL HUMMUS — \$8.5

Served with carrots, celery, cucumber & pita

QUAD WINGS — 6 / \$7.25 12 / \$14.5

Orange Sesame, Dirty Sauce, Buffalo, Caribbean Jerk, Buffalo Garlic or Spicy BBQ

SMOKED WINGS — 8 / \$10.5

Crispy, slow smoked wings, served with house BBQ

BEER BATTERED ONION RINGS — \$8.5

Handmade, served with malt vinegar aioli

LOADED WEDGES — \$12.5

*Potato wedges smothered in smoked gouda & white cheddar sauce, green onions, hickory
smoked pulled pork and topped with garlic & chive aioli*

HOUSE MADE SAUSAGES

BRAT WURST / SMOKED ANDOUILLE / SPICY BRAT WURST W/ GOUDA

Served naked \$6 / On an Italian roll w/ Dijon mustard \$8 / Add a side for \$3

~ Toppings \$1 / Caramelized onions, Grilled sweet peppers, Gouda & White Cheddar sauce, Crispy
Onions ~

DESSERTS

STRAWBERRY SHORTCAKE — \$7

*Sweet country biscuits, strawberry compote, sprinkled with powdered sugar and
house-made whipped cream*

~ a la mode \$2 ~

SEASONAL DESSERT — \$7

Chef's Choice. Always delicious.