

S T A R T E R S

Chips & Salsa *GF, Vg, V House-made tortilla chips add guacamole +7	10
Fried Calamari Tossed in lemon juice, with capers & parsley, San Marzano marinara	13
Jumbo Wings *GF Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch	15
Cauliflower Bites *Vg, V Beer batter, sweet heat sauce, sesame seeds	11
Devils Eggs *GF, Vg Deviled Eggs with a kick, smoked paprika, chives	9
Vegetable Dumplings *Vg, V Asian Slaw, soy-ginger dipping sauce, scallions, sesame seeds	13
Patatas *GF, Vg Crispy yukon gold potato wedges, saffron aioli	10
Duck Fat Fries *GF House smoked ketchup	9

S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8	
ADD SHRIMP OR SALMON +9	
ADD MARINATED SKIRT STEAK +14	
House Salad *GF, Vg Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette	10
CousCous Greek Salad *Vg Arugula, pearly couscous, feta, cucumber, kalamata olives, cherry tomato, red onion, Greek vinaigrette	12
Grilled Peach & Prosciutto *GF Arugula, grilled peaches, mozzarella pearls, crispy prosciutto, balsamic glaze	16
Caesar Salad *Vg Romaine, garlic croutons, parmigiano-reggiano, Caesar dressing	11
Beet & Goat Cheese Salad *GF, Vg Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette	13

S O U P

Cheddar IPA *Vg White Cheddar, IPA, smoked paprika, garlic croutons, chives	10
Soup Of The Day Ask your server for our current selection	10

S H A R E A B L E S

Beer Mac & Cheese *Vg White cheddar, IPA, herbed breadcrumbs, grilled asparagus add pork belly or fried chicken +7 add bacon +2.50	14
Salmon Sliders Pan seared salmon, lemon aioli, LTO	15
Crab Cake Sliders Arugula-frisée mix, house-made remoulade	18
Fish Tacos *GF Sautéed mahi-mahi, pineapple salsa, shredded napa cabbage, citrus crema, crispy tortilla	16
Bulgogi Rice Bowl Marinated skirt steak, jasmine rice, sautéed vegetables, spicy marinated cucumbers, house-made kimchee, scallions, sesame seeds *substitute portabello mushroom**Vg	28
Drunken Clams on Fire Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9	14
Caramel Ginger Shrimp Panko crusted shrimp, napa cabbage, caramel ginger sauce, peanuts, scallions	13
Shrimp & Chorizo *GF Garlic chili oil, jerk seasoning, parsley, tostones	13
BBQ Rib Board Beer-braised ribs, bbq sauce, potato salad, cornbread	26
Maple Braised Slab Bacon *GF Thick cut applewood smoked Nueske bacon, maple reduction	14

***We are proud to say we make everything in house and to order,
please place your entire order at once and we will happily course it out for you***
***Alert your server of any allergies or dietary restrictions prior to ordering, we are an
allergy conscious kitchen but can not guarantee against cross-contamination***
20% may be added to parties of 6 or more

S A N D W I C H E S

Served with house chips or hand cut fries
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

Smoked Salmon B.L.T. 15
House-smoked salmon, Nueske bacon,
lettuce, tomato, dill mayo, toasted sourdough

Philly Cheesesteak 17
Thin sliced ribeye, cherry peppers,
onions, aged cheddar, hero roll

Roasted Veggie *Vg 13
Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

Balsamic Chicken Wrap 14
Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula, balsamic,
grilled tortilla

Pulled Pork 15
Slow roasted pork, bbq sauce, coleslaw,
brioche bun
add cheese +1

Grilled Cheese 14
Fresh mozzarella, aged cheddar, sautéed onions,
bacon deliciousness, grilled sourdough

Grilled Reuben 18
Beer-braised corned beef, Swiss cheese,
sauerkraut, russian dressing, grilled sourdough

Chicken Sandwich 16
Choice of grilled or crispy chicken breast,
applewood smoked bacon, lettuce, tomato,
chipotle mayo, ciabatta roll
add cheese +1

D E S S E R T S

Pot de Crème *GF, Vg 8
Topped with house made whipped cream

Imperial Stout Brownies *Vg 8
Served with vanilla ice cream

Chefs Bread Pudding *Vg 8
Served with house made whipped cream

Seasonal Fruit Crisp *Vg 8
Served with vanilla ice cream

Crème Brûlée *GF, Vg 8

B Y O B U R G E R

Served with house chips or hand cut fries
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

Grilled Angus Beef Burger 17
Lettuce, tomato, red onion, brioche bun

Your Choice of Cheese +1
Cheddar, Swiss, Fresh Mozzarella, Crumbled Bleu

Add Bacon
Applewood smoked bacon +2.50
Bacon Deliciousness +3.50

Additional Toppings +.50
Sautéed mushrooms, sautéed onions,
sautéed jalapeños, sweet cherry peppers,
chipotle mayo, BBQ

“ P I Z Z A ”

We use flour tortillas for a unique thin & crispy crust

Truffle Pork 16
Crispy shredded house-roasted pork,
San Marzano marinara, fresh
mozzarella, black truffle shavings, truffle
oil, scallions

Margherita *Vg 13
Sliced tomatoes, fresh mozzarella,
basil purée

Bar Pie *Vg 10
San Marzano marinara, shredded mozzarella

Chefs Choice 14
Ask about our current selection



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