BOTTLED BEER

CRAFT
Anchor Steam 6.50
Dale’s Pale Ale (Tall Boy) 9.75
Eugene Porter 7.25
Pilsner Urquell 7.50
White Rajah IPA 8.75

DOMESTIC
Budweiser 4.00
Bud Light 4.00
Coors Light 4.00
Michelob Ultra 4.75
Miller Lite 4.00
Pabst Blue Ribbon (Tall Boy) 4.25
Yuengling 4.00

IMPORT
Amstel Light 5.50
Corona 5.75
Corona Light 5.75
Heineken 5.50
Red Stripe 5.25
Smithwicks 5.50
Stella Artois 6.25
Weihenstephaner Hefeweissbier 7.75

DRAFT BEER

PINT (16oz.)/STEIN (22oz.)
Dogfish Head 60 Minute IPA 7.00/9.75
Fat Head’s Seasonal 8.25/11.25
Great Lakes Dortmunder Gold 6.75/9.25
Great Lakes Seasonal 7.00/9.75
Guinness 7.00/9.75
Leinenkugel’s Seasonal 5.75/8.00
Miller Lite 4.25/6.00
Platform Brewery Seasonal 8.50/11.50
Southern Tier Seasonal 8.25/11.25
Stella Artois 7.00/9.75
5 Lizard Witbier 7.00/9.75

SHAREED TASTINGS
BLACK BEAN & CILANTRO HUMMUS 12 (vg)
fresh cut veggies and pita
MARGHERITA PIZZA 16 (v)
tomatoes, roasted garlic, olive oil, and fresh mozzarella
add sausage 4
CLASSIC STUFFED POTATO SKINS 11
loaded with aged cheddar, house roasted bacon, scallions, and sour cream

SALADS
CHOPPED SALAD 8
romaine mix tossed with chopped cauliflower, blue cheese, bacon, and sweet garlic vinaigrette
VEGAN CHOPPED SALAD 7 (vg)
romaine mix tossed with chopped cauliflower, diced cucumbers, peas, and sweet garlic vinaigrette

BURGERS
served with house-made potato salad
HOUSE SEASONED
ANGUS BEEF BURGER 13*
lettuce, tomato, onions, and choice of cheese
SPICY BLACK BEAN BURGER 13 (v, vg)
lettuce, tomato, onions, creole aioli, and choice of cheese

DESSERTS
CHOCOLATE TRIO 8
PUMPKIN CHEESECAKE 8
KEY LIME MINI TORTE 5

(v) VEGETARIAN (vg) VEGAN
*Please note: Burgers are cooked to medium well.

Executive Chef: Dennis Devies
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% service charge included on bills for parties of 8 or more.

SPECIAL
MILLER LITE BOTTLES $3.75