

## APPETIZERS

### CHEESE CURDS

PBR beer battered mozzarella curds & homemade buttermilk ranch. \$8.

### TOMATO BASIL BRUSCHETTA

cherry tomatoes, basil, garlic, fresh mozzarella, olive oil, balsamic, crostini. \$10.

### CHIPS & GUACAMOLE

crispy El Milagro white corn tortilla chips & freshly made guacamole. \$8.

### PRETZEL STICKS

soft pretzel sticks, IPA spiked mustard, sharp cheddar sauce. \$8.

### ARTICHOKE SPINACH DIP

creamy artichoke & spinach dip with choice of tortilla chips or raw veggies. \$9.

### CEVICHE

marinated shrimp and cod, cilantro, red onion, avocado, with tortilla chips & Valentina hot sauce. \$11.

### HUMMUS

homemade hummus with olive oil, veggies, feta cheese & toasted pita. \$9.

### SUPER NACHOS

corn tortilla chips, bison stout chili, homemade cheese sauce, cheddar jack, scallions, tomatoes, sour cream, & jalapeños. \$11.

### QUESADILLAS

choice of chicken tinga, grilled steak or Beyond Burger (add \$3), peppers, onions & cheddar jack cheese, in a toasted flour tortilla, pico de gallo & sour cream. \$12.

### WINGS

floured & fried wings tossed with your choice of sauce six \$7. | twelve \$12.  
mild buffalo, hot buffalo, bbq, thai chili, honey sriracha, garlic parmesan, lemon pepper wet or just plain crispy.  
ask for naked wings — they're gluten free.  
add \$1 for boneless wings.

### CRAB FRITTERS

crispy lump crabcake, balls with smoky chipotle ranch. \$11.

### VOLCANO SHRIMP

floured popcorn shrimp tossed in sweet chili aioli over crunchy napa slaw with ginger dressing. \$13.

### FRIED CLAMS

flour dusted clam strips with lemon & cocktail sauce. \$12.

### BRUSSELS

crispy fried brussels sprouts, feta cheese, almonds, maple vinaigrette & cranberries. \$8.

### MUSSELS

a pound of fresh PEI mussels \$14.  
**BEER:** saison, bacon, scallions, topped with crispy fries & lemon herb aioli  
**WINE:** white wine, herbs, garlic & crostini.  
**DIABLO:** sautéed mushrooms, onions, marinara, red chili flakes & crostini.

### MEAT & CHEESE

three cured meats & three cheeses from our favorite makers with crostini & fruit.  
meat board \$8. | cheese board \$8.  
both boards \$14.

### CHICKEN STRIPS

homemade panko breaded chicken breast strips with your choice of dipping sauce. \$8.

### SMOKED TROUT SPREAD

homemade trout spread with lemon & grilled crostini. \$10.

### POTATO SKINS

fried skins with bacon, scallions & melted cheddar jack. \$8.

### POUTINE

french fries, brown ale mushroom gravy, scallions & fresh cheddar curds. \$8.

## SALADS

### GREEK SALAD

chopped romaine lettuce, cucumbers, cherry tomatoes, feta cheese, red onion, balsamic vinaigrette. \$11. *side greek \$6.*

### TACO SALAD

chicken tinga or seasoned ground beef, lettuce, tomatoes, scallions, cheddar jack, black beans, sweet corn & sour cream, crispy fried flour tortilla bowl. \$13.  
*add guacamole \$2.*

### AHI TUNA SALAD

sashimi grade ahi seared rare, crunchy napa cabbage slaw, red cabbage, scallions & spicy thai peanut dressing, crispy wontons \$18.

### HARVEST KALE SALAD

Tuscan kale, sliced apples, feta cheese, cranberries, candied walnuts, maple dijon vinaigrette & butternut squash. \$14.

### BIG ITALIAN SALAD

pepperoni, sausage, olives, romaine & icerberg, roasted red pepper, hard boiled egg, croutons & creamy italian dressing. \$12.

### CAESAR SALAD

romaine hearts, cherry tomatoes, red onion, parmesan, croutons, tossed with caesar dressing. \$11. *side caesar \$6.*

## SOUPS & SIDES

### BAKED FRENCH ONION

caramelized onion & sherry broth, topped with crostini & melted swiss. \$4. / \$6.

### BISON STOUT CHILI

our homemade chili with bison & beef, kidney beans, topped with cheddar jack, jalapeños & green onions. \$4. / \$6.

### BAKED POTATO SOUP

creamy potato soup with ham, bacon, melted cheddar jack & scallions. \$4. / \$6.

### SOUP OF THE DAY

made in house daily -  
ask your server for today's recipe.  
\$4. / \$6.

**FRIES | HOMEMADE CHIPS | FRUIT \$4.**  
**CHEF'S VEGGIES | HERB ROASTED RED POTATOES \$5.**  
**SWEET POTATO FRIES \$6.**

**ADD CHICKEN \$4. | ADD STEAK, SHRIMP OR SALMON \$6. | ADD SEARED AHI TUNA \$8.**

**DRESSINGS: RANCH | CHIPOTLE RANCH | HONEY BALSAMIC | MAPLE DIJON | CAESAR OLIVE OIL & VINEGAR | CREAMY ITALIAN | FRENCH | BLEU CHEESE | THAI PEANUT**

## DAILY SPECIALS

### MONDAY

\$6. burger & fries  
\$1. off all Lagunitas cans & drafts

### TUESDAY

\$3. tacos  
\$10. burritos  
\$2. PBR  
BOGO apps 8p-11p

### WEDNESDAY

75-cent wings  
\$7. Grey Goose mules  
\$4. Sierra Pale cans

### THURSDAY

\$14. NY strip dinner  
\$2. off glass wines  
\$5 FW Pivo Pilsner  
\$1 raw oysters

### FRIDAY

\$12. fish fry  
\$1 off Metropolitan beers on draft

### SATURDAY

brunch specials till 4p  
\$19. prime rib  
\$6. Pilsner Urquell mugs  
BOGO apps 9p-12a

\$3. SHOT OF THE DAY  
JAMESON

\$3. SHOT OF THE DAY  
MAKER'S MARK

\$3. SHOT OF THE DAY  
JIM BEAM

\$3. SHOT OF THE DAY  
WILD TURKEY 101

\$3. SHOT OF THE DAY  
BUFFALO TRACE

\$3. SHOT OF THE DAY  
FIREBALL

## ENTREES

add a cup of soup or side salad \$4.

### RIBEYE

14oz USDA choice ribeye, topped with compound herb butter, crispy onion strings & roasted red potatoes. \$24.

### FILET MIGNON

7oz filet mignon pan seared with herb butter, crispy onions, & roasted potatoes. \$27.

### NY STRIP

10oz New York strip steak grilled & topped with house herb butter, crispy onions & roasted red potatoes. \$24.

### CEDAR-PLANKED SALMON

8oz Atlantic salmon broiled on cedar plank with garlic dill butter, rice pilaf & chef's fresh veggie.. \$23.

### POORMAN'S LOBSTER

broiled cod served with drawn butter, chef's vegetable & rice pilaf. \$17.

### BACON WRAPPED MEATLOAF

all beef meatloaf wrapped in bacon & carved over mashed potatoes mushroom beer gravy and crispy onion strings. \$15.

### LOBSTER TAIL

8oz tail split & grilled or simply broiled with white wine & lemon, with rice pilaf & veggies. \$29.

### SHRIMP DEJONGHE

tiger shrimp broiled in sherry spiked butter, toasted garlic breadcrumbs, rice pilaf & fresh veggies. \$21.

### BBQ RIBS

st louis cut ribs, grilled & glazed with our homemade BBQ sauce, with cole slaw & french fries. half rack \$18 | full rack \$23.

### CHICKEN VESUVIO

half Miller Farms Amish chicken, roasted over red potatoes, garlicky broth with red pepper flakes. \$16.

### FRIED SHRIMP

panko breaded shrimp with fries, corn fritters & cole slaw. \$19.

### AHI TUNA STEAK

sashimi grade tuna steak seared rare & carved over steamed jasmine rice, sautéed veggies, pineapple teriyaki & orange sesame sauce. \$23.

### HARVEST PORK CHOP

bone in chop over mashed sweet potatoes, brandy cider cranberry sauce & crispy brussels sprouts. \$19

### JAGERSCHNITZEL

twin fried pork tenderloins, mushroom cream sauce, lemon wedges & spaetzel. \$16.

### LAND & SEA

10oz NY Strip steak with herb butter & crispy onion strings with your choice of: three grilled shrimp \$27 8oz lobster tail \$38.

### FISH & CHIPS

PBR beer battered Icelandic cod filets with corn fritters, french fries & cole slaw. \$16.

## SANDWICHES & WRAPS

served with choice of french fries, fresh fruit or chips

### TAVERN BURGER

8oz ground chuck burger, butter top bun, lettuce, tomato, onion. \$11.

### THE PIPEFITTER

twin 1/4lb smash patties, Pipeworks sharp cheddar, crispy onion strings, 1000 island, lettuce, tomato & onion on a pretzel roll. \$15.

### MUSHROOM MOUNTAIN BEYOND BURGER

vegetarian Beyond Burger patty, grilled mushrooms & onions, swiss cheese & LTO. \$15.

### NO BREAD FRED | NO RED MEAT PETE

8oz burger patty (Fred) or grilled split chicken breast (Pete) over sautéed fresh veggies with melted provolone cheese. \$14.

### BISON BLEU BURGER

6oz lean bison patty (med-rare recommended) bleu cheese, bacon & lettuce, tomato & onion. \$15.

### GRINDER

smoked ham and swiss cheese on our classic 1/2lb burger with 1000 island. \$13.

### SMOTHERED BURRITO

choose steak, chicken tinga or Beyond Burger (add \$3), beans, rice, cheddar jack, onions, cilantro, house red & green salsas. & sour cream, with tortilla chips \$12.

### ITALIAN BEEF

shaved sirloin, french bread, provolone, au jus & choice of sweet roasted red peppers or hot giardinera. \$11.

### PRIME RIB PANINI

shaved prime rib, cheddar, provolone, caramelized onions & horseradish sauce. \$12.

### BUFFALO CHICKEN

fried or grilled chicken with spicy buffalo sauce, topped with celery, carrots, & homemade bleu cheese dressing. \$12.

### HOT BROWN

savory french toast, sliced turkey breast, sharp cheddar sauce, bacon, tomato & scallions. \$14.

### BBQ PIG

shredded pork shoulder, beer spiked bbq sauce, toasted bun, creamy cole slaw. \$10.

### REUBEN

corned beef brisket, sauerkraut, swiss cheese, 1000 island on toasted marble rye. \$12.

### CALIFORNIA CLUB WRAP

sliced turkey, guacamole, cheddar jack, lettuce, tomato, red onion & house salsa wrapped in a soft flour tortilla. \$12.

### CRABBY PATTY

our homemade jumbo lump crab cake on a toasted bun with lemon herb aioli, lettuce, tomato & red onion. \$15.

### SCHNITZEL SANDWICH

breaded pork tenderloin, sauerkraut, IPA spiked mustard, toasted pretzel bun. \$12

### CRABBY CHICKEN

grilled 6oz chicken breast, surimi crab, swiss cheese on a toasted bun with LTO. \$12.

### CUBANO

mojo marinated pork loin, ham, salami & swiss, pickle, dijon mayo on a pressed hoagie roll. \$11.

### FISH TACOS

three blackened mahi mahi tacos with napa slaw, spicy red salsa, sour cream, & tortilla chips.. \$12.

## PASTA

all pastas served with parmesan bread

### N'AWLINS PASTA

chicken, shrimp, andouille, cajun cream, peppers, onions & cavatappi. \$18.

### SHRIMP SCAMPI PASTA

grilled tiger shrimp tossed with cavatappi, baby spinach, garlic wine sauce & parmesan. \$18.

### SQUASH RAVIOLI

butternut squash stuffed pasta with lemon & brown butter sauce, candied walnuts, crispy fried brussels, & shaved parmesan. \$16.

### CHEESY CHICKEN

cavatappi tossed in alfredo sauce, grilled chicken breast & melted cheddar jack. \$15.

### QUATTRO MAC & CHEESE

sharp cheddar, parmesan, fontina & American cheese sauce tossed with cavatappi & toasted panko breadcrumbs. \$12.

**BUFFALO CHICKEN MAC** with spicy fried buffalo chicken \$15.

**LOBSTER MAC & CHEESE** with diced cold water lobster tail & baby spinach \$19.

### TORTELLINI

choose beef or cheese tortellini tossed with marinara sauce & topped with parmesan. \$12.

### NOODLE BOWL

build your own pasta — twisty cavatappi with choice of alfredo or marinara sauce. \$10.

## PIZZA

12 inch thin crispy crust or gluten free 10in crust +\$2

### STEAK & BLEU

garlic butter, grilled steak caramelized onions, mozzarella, bleu cheese, roasted red peppers & scallions. \$15.

### ELOTE PIZZA

garlic butter, mozzarella, sweet corn, queso fresco, chili salt & cilantro mayo. \$13

### POUTIZZA

brown ale mushroom gravy, french fries, scallions, cheddar curds. \$13.

### THE REUB

corned beef, swiss, 1000 island, sauerkraut \$14.

### ITALIAN BEEF

sirloin, hot giardinera, mozzarella, provolone. \$14.

### CRAB RANGOON PIZZA

lump blue crab & cream cheese mix, scallions, mozzarella, crispy wontons & thai chile sauce. \$16.

### THAI PIZZA

thai peanut sauce, cheddar jack & mozzarella, carrots, broccoli & scallions & shrimp \$16. | chicken \$14.

### MARGHERITA

fresh mozzarella, red sauce, basil, garlic, & tomato. \$11.

ADD CHICKEN \$4. | ADD STEAK, SHRIMP OR SALMON \$6.

**\$1 TOPPINGS: EXTRA CHEESE | PEPPERONI | RED ONION BROCCOLI | MUSHROOMS | GARLIC | TOMATO | BACON | PEPPERS**  
**\$1.50 TOPPINGS: BLEU CHEESE | CHICKEN | SAUSAGE | SHRIMP | HAM | STEAK |**