LUNCH



FIRST COURSE choose one

BEER CHEESE SOUP

Smoked cheddar, Bottlenectar Pale Ale, jalapeno, bell pepper, scallions, bacon lardons

CAESAR SALAD

Chopped romaine, hard boiled egg, kalamata olives, parmesan, garlic croutons, caesar dressing

HOUSE SALAD V

Red leaf, romaine, iceberg, tomatoes, radish, bell peppers, kalamata olives, red onion, garlic croutons, red wine vinaigrette

SECOND COURSE choose one

CAJUN LINGUINE

Blackened chicken, andouille sausage, bell peppers, red onion, scallions, sriracha cream, linguini pasta

FISH & CHIPS

Alaskan cod, beer batter, malt vinegar powder, cornichon tartar sauce, olive oil parsley fries

*BACON CHEESEBURGER

Hardwood-smoked candied thick-cut bacon, aged vermont white and yellow cheddar cheeses, shredded iceberg, vine-ripened tomato, red onion, toasted brioche bun

*BLACKENED SALMON SALAD GS

Blackened salmon, deviled eggs, baby greens, capers, red onion, feta, cucumber, tomato, citrus vinaigrette

BRISKET TACOS

Smoked chopped brisket, pickled red onion, cilantro lime slaw, avocado, queso fresco, micro cilantro, flour tortillas

GRILLED CHEESE SANDWICH

Smoked chopped brisket, BBQ bacon onion relish, beer cheese sauce, american cheese, smoked provolone, challah bread

RESTAURANT WEEK

DINNER MENU



FIRST COURSE choose one

BEER CHEESE SOUP

Smoked cheddar, Bottlenectar Pale Ale, jalapeno, bell pepper, scallions, bacon lardons

FRIED PICKLES V

Kosher dill, beer battered, ranch dressing

CAESAR SALAD

Chopped romaine, hard boiled egg, kalamata olives, parmesan, garlic croutons, caesar dressing

HOUSE SALAD V

Red leaf, romaine, iceberg, tomatoes, radish, bell peppers, kalamata olives, red onion, garlic croutons, red wine vinaigrette

SECOND COURSE choose one

SMOKED BBO RIBS G5

Hardwood-smoked full rack baby back ribs, BBQ Sauce, spicy maple bacon baked beans, mascarpone creamed corn

*SALMON GS

Pan-seared salmon, butternut squash purée, olive oil poached fingerling potatoes, salsa verde, succotash

FISH & CHIPS

Alaskan cod, beer batter, malt vinegar powder, coleslaw, cornichon tartar sauce, olive oil parsley fries

*AHI TUNA

Seared RARE peppercorn crusted ahi tuna, shrimp and almond fried rice, shiitake mushrooms, marinated broccolini, mustard soy sauce, crispy wonton strips

CREOLE CHICKEN

Grilled, marinated french cut chicken breast, steamed white rice, andouille sausage, corn succotash, creole butter, chili oil, scallions

RIGATONI

Italian sausage, roma tomatoes, basil, peas, goat cheese, tomato cream + qluten-free pasta available upon request

THIRD COURSE choose one

S'MORE DIP V

Hershey chocolate, marshmallows, graham crackers

PEANUT BUTTER SNICKERS PIE

Oreo cookie crust, peanut butter mousse, whipped cream, snickers, chocolate and caramel sauce

BAKED COOKIE V

Chocolate chip cookie dough, caramel, chocolate sauce, vanilla bean ice cream, whipped cream