

## APPETIZERS

### **CHEESE BOARD 15**

GRAND CRU, VINTAGE VAN GOGH GOUDA, BUTTERMILK BLUE  
AFFINEE, FONTINA, 4 YEAR AGED CHEDDAR, CILANTRO AND BLEU  
CHEESE PESTO, BALSAMIC GLAZE, TOAST POINTS  
**ADD 3 OZ. SMOKED SALMON +6**

### **PIGS IN A BLANKET 9**

BRAISED PORK BELLY WRAPPED IN PASTRY, MANGO KETCHUP

### **WHITE BEAN DIP 8**

TOPPED WITH CHILI OIL, SERVED WITH BEER PICKLED  
JALAPENOS AND SEASONED TORTILLA CHIPS

### **NACHOS**

#### **CHICKEN 10 STEAK 14**

TORTILLA CHIPS, COOP NATIVE AMBER BEER CHEESE, BACON  
JAM, TOMATOES, BLACK BEAN, AVOCADO CREMA, SOUR CREAM

### **HICKORY SMOKED CHICKEN BISCUIT 5.5**

DEEP FRIED CHICKEN, HICKORY SMOKED HONEY BUTTER,  
BISCUIT (2 FOR 9.5)

### **SOFT PRETZEL 5.5**

SERVED WARM WITH BEER CHEESE

## SALADS

### **ADD 3OZ SALMON OR STEAK 6**

### **MEAN GREEN 9**

ORGANIC GREENS BLEND, GREEN GRAPE, FENNEL, WHITE  
ONION, RICE WINE VINAIGRETTE

### **COMPRESSED CURRIED WATERMELON 10**

COMPRESSED CURRIED WATERMELON, MANDARIN ORANGE,  
ORGANIC GREENS BLEND, BASIL, BALSAMIC REDUCTION

### **CAESER 10**

ROMAINE HEARTS, HOUSE CAESAR DRESSING, GRILLED CHEESE  
CROUTON

## SIDES

Summer Succotash 4

ISRAELI COUSCOUS 5

MOROCCAN SPICE SWEET MASH 4

BLACK BEAN SALAD 4

FRIES 3

HOTT FRIES 4

+BEER CHEESE 2



## FORK + KNIFE

### **STEAK + HASH (GF) 19**

CHEF'S CHOICE HAND CUT SHITAKE DUSTED STEAK, YUKON & SWEET POTATO HASH, MARINATED SHITAKE, CILANTRO LIME CITRONETTE, BEER HERB BUTTER

### **CARIBBEAN SALMON 17**

ATLANTIC SALMON, ISRAELI COUSCOUS, COCONUT CRÈME NAGE, PINEAPPLE HABANERO JAM

### **SPICY SOUTHERN FRIED CHICKEN 14**

HALF CHICKEN FRIED, MOROCCAN SPICE SWEET POTATO MASH, HARRISA HONEY GLAZE

### **PORKLOIN + SUMMER SUCCOTASH 13**

CITRUS BRINED PORKLOIN, FRIED OKRA, SUMMER SUCCOTASH – CORN, SOY BEAN, GRAPE TOMATO, GREEN GRAPE  
*\*SUB FRIED TOFU (GF/VEGAN)*

### **HONEY MOLE CHICKEN 12**

HONEY INFUSED MOLE CHICKEN, BLACK BEAN SALAD, SPICY AVOCADO CREMA

### **KOREAN BBQ 13**

BULGOGI MARINATED STEAK WITH FRIED RICE AND KIMCHI

## HAND

### **CUBANO 7.5**

BLACK FOREST HAM, BEER BRAISED PULLED PORK, HOUSE MADE PICKLES, MUSTARD, SWISS CHEESE, TOASTED BAGUETTE

### **BRISKET FRENCH DIP 10**

BEER BRAISED BRISKET, SWISS, CARAMELIZED ONIONS, HORSERADISH CREAM, AU JUS

### **STREET TACOS 8.5**

3 CORN TORTILLAS, CRISPY COTIJA CHEESE, BEER BRAISED PULLED PORK, GUAJILLO CHILE SAUCE, CREMA, HOUSE MADE SALSA, CILANTRO, LIME

*\*SUB SUMMER SUCCOTASH + BLACK BEAN SALAD + AVOCADO CREMA FOR VEGETARIAN*

## DESSERT

### **DECONSTRUCTED KEY LIME MANGO PIE 8**

FRIED PIE CRUST, MANGO, LIME CURD, WHIP CREAM

