

STARTERS

BRUSSELS 12

deep fried brussel sprouts, bacon jam, chili relish

CANDIED BACON 12

hand-cut pork belly, black pepper, brown sugar, bourbon maple dijon glaze

CHICKEN WINGS 17

10 jumbo wings, celery, side of blue cheese or ranch.

choice of flavor:

- lemon pepper
- garlic buffalo
- bacon jam
- garlic parmesan
- sriracha sweet chilli

FRIED PICKLES 12

served with house made ranch

SOFT PRETZELS 12

soft pretzel sticks, sides of beer cheese and stone ground mustard

SHRIMP COCKTAIL 12

five shrimp, cocktail sauce, lemon wedge

HOUSE FLATBREADS 15

prosciutto - brie, arugula, and fig

margherita - marinara, fresh mozzarella, basil

bbq- pulled pork, bacon, cheddar, barbeque sauce

HOUSE SPECIALTY FRIES 12

truffle - truffle oil, grated parmesan, truffle aioli

duck fat - thyme salt and sherry aioli

sweet potato - choice of regular or upgrade to garlic parm +2

WATERMELON BRUSCHETTA 13

house made ricotta, basil, feta, honey, balsamic drizzle

SPINACH ARTICHOKE DIP 14

house made creamy spinach and artichoke dip served with toasted sourdough

EMPANADAS 15

three empanadas with choice of filling:

- shredded chicken, sofrito, pico de gallo, chipotle mayo
- pulled pork, black beans, corn, sofrito, cheddar, salsa verde, pico de gallo

BOARDS & TOWERS

CHARCUTERIE 20

curated selection of meats, cheeses, fruit, pickles, toasted flatbread pieces, pretzels

WINGS & FLATBREAD 20

- five wings, choice of wing sauce
- choice of house flatbread

BRUSSELS, FRIES, & SKEWERS 20

- side of chili bacon brussels
- choice of house specialty fries
- choice of garlic butter steak skewer or cajun shrimp and pineapple skewer

✦ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties consisting of five or more guests will incur an automatic gratuity of 20%.