



## SNACKS

- CHEESESTEAK EMPANADAS** 8.00  
HOUSE MADE PASTRY, SPICY KETCHUP
- BEER BATTERED PICKLE CHIPS -V-** 7.00  
HOUSE CURED, PEPPERCORN-RANCH DIP
- CHEESE FRIES -V-** 7.00  
HOUSE MADE FONDUE, HOUSE CURED BACON
- EDAMAME -V-** 7.00  
BEER BROTH, RED PEPPER FLAKES

## APPS

- JUMBO WINGS** 12.00  
HOUSE DRY RUB OR BUFFALO SAUCE, CELERY AND CARROTS, BLUE CHEESE DRESSING
- DRUNKEN MUSSELS** 8.00  
BEER BROTH, FENNEL, GRILLED BREAD
- CHICKEN TENDERS** 9.50  
BUTTERMILK MARINADE, HONEY MUSTARD, BBQ SAUCE
- GRILLED VEGETABLE FLATBREAD -V-** 8.00  
HAND ROLLED BEER DOUGH, GRILLED CARROTS & EGGPLANT, COLBY CHEESE
- BEER POACHED SHRIMP COCKTAIL** 10.00  
WILD CAUGHT TEXAS GOLD SHRIMP, HORSERADISH COCKTAIL SAUCE
- BROCCOLI RABE FLATBREAD -V-** 8.00  
WITH PROVOLONE AND RED PEPPER FLAKES

## SALADS

- CAESAR SALAD -V-** 9.00  
PARMESAN CHEESE, CROUTONS (ADD CHICKEN 5.50)
- SEARED SALMON SALAD** 12.00  
MISO MARINADE, WATERMELON RADISH, ROMAINE
- STEAK SALAD** 15.00  
GRILLED FLANK STEAK, BLUE CHEESE DRESSING, SPINACH, AMISH BLUE CHEESE

## MAC N CHEESE

- MISCONDUCT MAC & CHEESE -V-** 11.00  
ELBOW MACARONI, HOUSE MADE FONDUE, CHEESE TOPPING
- BACON & CHICKEN MAC & CHEESE** 16.00  
HOUSE CURED BACON WITH GRILLED CHICKEN BREAST AND SAUTÉED MUSHROOMS
- SEAFOOD MAC & CHEESE** 20.00  
LOBSTER, SHRIMP AND CRABMEAT
- PESTO SPINACH MAC & CHEESE -V-** 13.00  
WITH ROASTED GARLIC
- SMOKED BRISKET MAC & CHEESE** 17.00  
SMOKED FOR 12 HOURS WITH PICKLED JALAPEÑOS

## BURGERS

All items below come with cole slaw, pickled veg, and your choice of fries, sweet potato fries or green salad

- 3-CHEESE BURGER** 15.00  
1/2 LB HOUSE GROUND BEEF, CHEDDAR, AMERICAN, COLBY, THICK CUT TOMATO
- BISON BURGER** 17.00  
1/2 LB BISON/BEEF BLEND, CHIPOTLE CHEESE SAUCE
- SCALLOP BURGER** 15.00  
FRESH ATLANTIC SCALLOPS, ASPARAGUS, BACON, LEMON MAYO
- BACON BURGER** 15.50  
1/2 LB HOUSE CURED BACON/BEEF BLEND, AMERICAN CHEESE, RED PEPPER & TOMATO RELISH
- MUSHROOM BURGER** 14.50  
1/2 LB BEEF & MUSHROOM BLEND, SWISS CHEESE, SEARED OYSTER MUSHROOMS
- COD & CRAB BURGER** 13.00  
FRESH COD & SOY BEAN BLEND, FRESH CRABMEAT, LEMON MAYO
- THE "PHILLY SPECIAL" BURGER** 15.00  
1/2 LB HOUSE GROUND BEEF, ROASTED GARLIC RANCH, PHILLY PEPPER HASH, COLBY CHEESE, LONG HOT
- LOBSTER BURGER** 20.00  
NORTH ATLANTIC LOBSTER, BROWN BUTTER MAYO, THICK CUT TOMATO
- BACON DOUBLE CHEESEBURGER** 16.00  
HOUSE CURED BACON, CHEDDAR, TWO 1/4 LB BEEF PATTIES, BLOODY MARY MAYO
- SANDWICHES**
- GRILLED CHEESE & PULLED PORK** 13.00  
CHEDDAR, AMERICAN, COLBY, HOUSE SMOKED PORK SHOULDER, APPLE CABBAGE SLAW
- WAGYU FRENCH DIP** 18.00  
1/2 LB SHAVED WAGYU BEEF, HORSERADISH CREAM SAUCE, CHOICE OF CHEESE
- FRIED CHICKEN SANDWICH** 12.00  
BRAISED CHICKEN THIGH, RANCH, PICKLES, CHALLAH ROLL
- GRILLED CHEESE & GUACAMOLE -V-** 12.00  
CHEDDAR, PROVOLONE, AMERICAN, HOUSE CURED BACON
- ROAST PORK SANDWICH** 13.00  
FENNEL RUB, LONG HOTS, SHARP PROVOLONE, BROCCOLI RABE, GARLIC AIOLI
- SLIDERS**  
choice of 2 or 3 sliders
- SALMON BURGER SLIDERS** 9/12  
SALMON CAVIAR, WASABI MAYO
- CHICKPEA BURGER SLIDERS -V-** 8/11  
MINT-DILL SAUCE, CUCUMBER SALAD
- BUFFALO CHICKEN BURGER SLIDERS** 9/12  
BLUE CHEESE SAUCE, SHREDDED CARROTS & CELERY
- BURGER SLIDERS** 9/12  
1000 ISLAND DRESSING, PICKLES, AMERICAN CHEESE
- SHRIMP SLIDERS** 10/13  
TEXAS GOLD SHRIMP, BRAISED TOMATO & FENNEL



## BEER SELECTIONS

### CRAFT

ALLAGASH WHITE	8.00
BELLS PORTER	7.00
BELL'S TWO HEARTED ALE	7.50
CHIMAY TRAPPIST RED	14.00
DUCHESS DE BOURGOGNE	15.00
DUVEL	12.00
FOUNDERS CENTENNIAL IPA	7.00
GOOSE ISLAND MATILDA	9.00
GOOSE ISLAND SOFIE	11.00
LAGUNITAS IPA	7.00
OMMEGANG THREE PHILOSOPHERS	12.50
SAISON DUPONT	14.00
SIERRA NEVADA PALE ALE	7.50
STONE IPA	7.50
VICTORY GOLDEN MONKEY	8.00
VICTORY SOUR MONKEY	8.00
YARDS BRAWLER	6.50

### CRAFT CANS

BLANCHE DE BRUXELLES 16.9 OZ.	8.50
CONSHOCKEN TYPE A IPA 16 OZ.	9.00
DELIRIUM TREMENS 16 OZ	14.00
FOUNDERS ALL DAY IPA	7.00
NEW BELGIAN CITRADELIC IPA	6.50
NEW BELGIAN DAYBLAZER ALE	5.50
SLY FOX PIKELAND PILS	6.00
TERRAPIN HIGH 5 CALIFORNIA IPA	7.00
TERRAPIN RECREATION ALE	5.50
TWO ROADS LIL HEAVEN IPA	6.50
TWO ROADS NO LIMIT HEFEWEIZEN	8.00
VON TRAPP PILSNER	6.00
YOUNG DOUBLE CHOCOLATE STOUT	9.00

### CIDER

AUSTIN EAST PINEAPPLE	7.50
CIDERBOYS MAGIC APPLE	7.00
CRISPIN	8.00
STRONGBOW CAN	7.00

## HOUSE COCKTAILS

<b>*POMEGRANATE MARTINI</b> 11.00
CITRUS VODKA, PAMA LIQUEUR, LEMON JUICE
<b>*WINTER ROSE MARGARITA</b> 11.00
OLMECA ALTOS PLATA, ROSE NECTAR SYRUP, TRIPLE SEC, LIME JUICE
<b>*SWEET TEA LEMONADE</b> 11.00
SWEET TEA VODKA, FRESH LEMON JUICE, SIMPLE SYRUP
<b>*MOSCOW MULE</b> 11.00
DEEP EDDY VODKA, HOUSE MADE GINGER BEER, LIME JUICE
<b>*GIN APPLE BLOSSOM</b> 11.00
FABER GIN, ST. GERMAIN, DRAFT CIDER, LEMON JUICE
<b>*OLD KENTUCKY HOME</b> 11.00
EVAN WILLIAMS BOURBON, HEERING CHERRY LIQUOR, HOUSE MADE GINGER BEER, ORANGE BITTERS, CLUB SODA
* \$7 AT HAPPY HOUR

## STANDARDS

AMSTEL LIGHT	6.00
BECKS N/A	6.00
BODDINGTONS 16 OZ. CAN	7.50
BUD 16 OZ. ALUMINUM	6.00
BUD LIGHT 16 OZ. ALUMINUM	6.00
CARLSBERG 16 OZ. CAN	6.00
COORS LIGHT 16 OZ. ALUMINUM	6.00
CORONA LIGHT	6.00
GUINNESS DRAUGHT CAN	7.00
HEINEKEN	6.00
MICH ULTRA	5.50
MILLER LITE ALUMINUM BOTTLE	6.00
PERONI	6.00
STELLA ARTOIS	7.00
YUENGLING LAGER	5.00

## OTHER JAWNS

HOKKAIDO YUZU BEER	13.00
HOKKAIDO PEAR BEER	13.00
QUAKER CITY BLACKBERRY SHRUB	7.00
QUAKER CITY GRAPEFRUIT SHRUB	7.00
SPIKED LIME SELTZER	7.00
TRULY POMEGRANATE SELTZER	7.00