

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

STARTERS

WARM PRETZELS > 8
Red Dragon Fondue

BUFFALO FRIED CHICKEN > 12
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 12
Crusty Garlic Bread & Beer-and-Butter Pickles

THICK CUT POTATO CHIPS > 7
Caramelized Onion Dip

LOADED FRIES > 8
Cheese, Gravy & Pulled Pork

MAC & CHEESE > 8
Cheddar & Parmesan Herb Crust

DEVILED EGGS > 7
Blue Cheese & Bacon Bits

CRISPY FISH TACO > 12
Salsa Verde, Chipotle Mayo & Shaved Cabbage

WINGS

CHICKEN WINGS
Sweet Chili Sauce & Cucumber-Yogurt
6 for > 6
12 for > 11
20 for > 18

SALADS

HOUSE SALAD > 8
Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR > 9
Sourdough Croutons & Lemon-Anchovy Dressing

GREEK SALAD > 12
Feta Cheese, Greek Olives, Heirloom Tomatoes
Cucumbers & Lemon-oregano Vinaigrette

COBB SALAD > 14
Cherry Smoked Bacon, Organic Chicken, Farm Egg
Maytag Blue & Black Pepper-buttermilk Ranch

FREE RANGE CHICKEN > 5
SHRIMP (4) > 6
SCOTTISH SALMON > 8

HANDCRAFTED

BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH A SIDE OF OUR
HAND CUT FRIES. SIDE SALAD AVAILABLE UPON REQUEST.

TAVERN BURGER Local Tomato, Onion & Toasted Bun	15
DOUBLE CHEESEBURGER Craft American Cheese, Red Onion & Special Sauce	12
FRIED CHICKEN SANDWICH Bread & Butter Pickles & House Ranch	14
VEGGIE BURGER Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	14
PT CHEESESTEAK Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese	16
FARMHOUSE CHICKEN SANDWICH Grilled Chicken, Imported Fontina Lemon-Basil Mayo	14
CUT 432 MINI BURGERS Steak Sauce, Caramelized Onions Black Diamond Cheddar	12
PULLED PORK SANDWICH BBQ & House Made Coleslaw	12
TURKEY BLT Hand Carved Turkey, Heirloom Tomato, Avocado, Bibb Lettuce Cherrywood Smoked Bacon & Multigrain Bread	12

AMERICAN	JALAPENO	HOUSE SMOKED BACON
VERMONT CHEDDAR	BBQ SAUCE	FRIED EGG
BLUE CHEESE	SPECIAL SAUCE	CARAMELIZED ONIONS
SWISS CHEESE	PULLED PORK \$2	MUSHROOMS
SMOKED GOUDA	UPGRADE ANY BURGER \$1	HASS AVOCADO

SIGNATURES

SIDE SALAD AVAILABLE UPON REQUEST.

FISH N' CHIPS Rosemary-Sea Salt Chips & Malt Vinegar Aioli	18
GRILLED SCOTTISH SALMON Classic Remoulade & Choice of Daily Vegetable or Mashed Potatoes	24
JAMAICAN JERK PORK CHOP Scotch Bonnet-Mango Yogurt & Choice of Daily Vegetable or Mashed Potatoes	25
PRIME RIB Au Jus, Creamy Horseradish & Choice of Daily Vegetable or Mashed Potatoes	29

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CANS & BOTTLES

SOCIAL & REFRESHING

HOUSE MARG Margarita Pilsner 5.0% 16oz	7
KEY LIME Cider 5.5% 12oz	7
ORANGE BLOSSOM Pilsner 5.5% 12oz	7

FRESH & HOPPY

ZFG (Zero Fucks Given) Pale Ale 5.4% 16oz	7
BLUE COMET NE-IPA 7.1% 16oz	8
COMBUSTIBLE PINEAPPLE Milkshake IPA 7.5% 16oz	8
PEACH CITY NE-IPA 7.5% 16oz	8
HOOEY NE-IPA 6.2% 16oz	8
FREE DIVE IPA 5.9% 12oz	7
A LITTLE SUMPIN' SUMPIN' Hoppy Wheat 7.5% 12oz	7
EVERGREEN TERRACE IPA 7.0% 16oz	8
HAZY WONDER NE-IPA 6.0% 12oz	7
TO SUDAN THE LAST Triple IPA 10.0% 16oz	9
EVER HAZE NE-IPA 7.0% 16oz	8
420 STRAIN G13 Dank IPA 6.0% 12oz	7
IRREGULAR REGULARITY NE-IPA 8.2% 16oz	8
M-43 NE-IPA 6.8% 12oz	8
BLADE NE-IPA 6.5% 16oz	8
LITTLES NE-IPA 6.6% 16oz	8

SOUR & FRUITY

GREEN BEER'S MY JAM kiwi & Peach Sour 6.0% 16oz	9
SHE IS MY CHERRY PIE Cherry Pie Sour 6.0% 16oz	9
INERTIATIC Dragon Fruit Sour 5.5% 16oz	8
AM I A DOG? Pineapple-Key Lime Sour 6.0% 16oz	9
THE UPSIDE DOWN Hazelnut & Pineapple Berliner 5.5% 16oz	9
GREAT WIDE OPEN Dry Hopped Sour 5.5% 16oz	9
DAS YUMMY Pineapple Cream Pie Sour 6.5% 16oz	9
PARTY DINOSAUR Blueberry-Lavender Sour 7.0% 16oz	9

ON TAP	
STELLA Style: Belgian pilsner ABV 5.0%	7
LAGUNITAS Style: IPA ABV 6.2%	7
FLORIDIAN Style: Hefeweizen ABV 5.2%	7
LA RUBIA Style: Blonde Ale ABV 5.0%	7
ABITA ROOT BEER Style: Soda ABV 0.0%	3

HOUSE COCKTAILS

BLACKBERRY LEMONADE >12

Svedka Vodka, Blackberry Puree, Fresh Lemon & Cardamom

PEACH MULE >12

Peach Vodka, Fresh Lime, Peach Nectar & Fever Tree Ginger Beer

GUAVA PALOMA >12

Blanco Tequila, Guava, Grapefruit Soda & Black Lava Salt

WATERMELON MOJITO >12

Bacardi, Watermelon Juice, Mint, Fresh Lime & Soda Water

SMOKED OLD FASHIONED

Demerara, Black Walnut Bitters & Smoked Maple

Maker's Mark >12

Russell's Reserve >13

Redemption Rye >12

WATERMELON MARGARITA >12

Corazon Blanco, Watermelon Juice, Jalapeño & Smoked Sea Salt

SANGRIA >12

Vino Tinto, Blanco, Fever Tree Grapefruit

ULTIMATE ESPRESSO MARTINI >12

Grey Goose Vodka, Mr. Black Cold Brew, Espresso & Vanilla

SHOTS

EL CAMINO - COFFEE TEQUILA >7

Dark Roast Coffee, Cinnamon & Vanilla

BANANA JAMESON >7

Jameson Sous Vide w/ Ripe Bananas & Banana Demerara

GREEN TEA >7

Jameson, Giffard Peach & Citrus Stock

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

GERARD BERTRAND Brut Rosé, Cremant, N.V..... 10/40

COL DE' SALICI Prosecco, Valdobbiadene, N.V..... 12/48

NICOLAS FEUILLATTE "Reserve" Champagne, N.V... 16/64

WHITE & ROSE

LIGHT & REFRESHING

BARONE FINI Pinot Grigio, Alto Adige, 2018..... 10/40

R. PRÜM Riesling, Mosel, 2018..... 10/40

FONT FREYE Rosé, Cotes de Provence, 2018..... 10/40

KIM CRAWFORD Sauv Blanc, New Zealand, 2018..... 12/48

FULL BODIED

CAVE DE LUGNY Chardonnay, Burgundy, 2017..... 10/40

BRAVIUM Chardonnay, Russian River, 2017..... 12/48

STAG'S LEAP Chardonnay, Napa Valley, 2017..... 15/60

RED

LIGHT & REFRESHING

NOBLE VINES Pinot Noir, Monterey, 2017..... 10/40

MEIOMI Pinot Noir, Sonoma County, 2018..... 12/48

FULL BODIED

SKYFALL Merlot, Columbia Valley, 2016..... 10/40

JOEL GOTT Cabernet, California, 2017..... 11/44

PESSIMIST Red Blend, Paso Robles, 2017..... 12/48

CLOS DE LOS SIETE Malbec, Mendoza, 2015..... 12/48

DAOU Cabernet, Paso Robles, 2017..... 13/52

NAPA CELLARS Cabernet, Napa Valley, 2016..... 15/60

"Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle."