

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

STARTERS

WARM PRETZELS > 8
Red Dragon Fondue

LOADED POTATO SKINS > 12
Short Rib, Cherry Wood Smoked Bacon, NY State cheddar
Lemon Scented Sour Cream & Local Green Onions

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

DEVEILED 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

ICEBERG & BLUE > 10
House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

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 VERMONT CHEDDAR BLUE CHEESE SWISS CHEESE SMOKED GOUDA	JALAPENO BBQ SAUCE SPECIAL SAUCE PULLED PORK \$2 UPGRADE ANY BURGER \$1	HOUSE SMOKED BACON FRIED EGG CAMELIZED ONIONS MUSHROOMS HASS AVOCADO
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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
CHICKEN POT PIE Bell & Evans Chicken, Sweet Peas, Red Chili Veloute Flaky Pastry Crust	18
BACON WRAPPED MEATLOAF Whipped Potatoes, Arrowhead Spinach Truffle Gravy	18
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 ////

OTHER HALF BREWING

- AIN'T NOTHING NICE NE-IPA | 6.2% | 16oz 9
Hopped with Simcoe, Galaxy and Mosaic then dry hopped a second time with Galaxy pellets and Mosaic lupulin powder
- ENHANCED MIND NE-IPA | 10.2% | 16oz 9
Simcoe, Motueka and Citra dominate with big doses of Citra and Simcoe Cryo and the ultimate in dense hop products Citra Incognito
- SIMCOE DAYDREAM NE-IPA | 8.5% | 16oz 9
Imperial Oat Cream IPA, Simcoe, Simcoe Cryo
- SOUTHERNHOPALISTIC NE-IPA | 7.4% | 16oz 9
Brewed with Motueka, Nelson Sauvin, Wai-iti and Topaz, and then dry hopped with a double dose of Motueka, Nelson and Topaz
- VAPOR RINGZ NE-IPA | 8.4% | 16oz 9
Imperial Oat Cream IPA with 2-row, wheat, and oats hopped with Citra, Galaxy, and Nelson

EQUILIBRIUM BREWERY

- MASS X ACCELERATION NE-IPA | 8.0% | 16oz 9
Aromas of dank orange juice with that melony EQ juice thing. The taste is orange/mango for days and melon flavored gummy bear juice.
- ANANEONO NE-IPA | 10.0% | 16oz 9
Ananeono pours sunlight-through-kiwi-fog with a very thick and stable head releasing notes of berry, white wine grape, cantaloupe and passionfruit.
- SUPER FRACTAL: COSMOS SET NE-IPA | 10.0% | 16oz 9
Pouring hazy tangerine, you'll notice an aroma and flavor profile of a pineapple-mango smoothie, starfruit, passionfruit, papaya, and juicy stone fruit wrapped in a grassy dank finish.
- SUPER FRACTAL: DANK SET NE-IPA | 10.0% | 16oz 9
Pouring hazy tangerine, we get notes of cannabis, earth, mango, papaya, and grass and saturated flavors of candied orange, mango juice, sticky icky and white grape

SOCIAL & REFRESHING

- TANGERINE Wheat Beer | 5.5% | 12oz 7
- TIME MOVES SLOW Kölsch | 5.4% | 16oz 8

FRESH & HOPPY

- I VOTED TODAY DDH Pale Ale | 5.0% | 16oz 8
- HOLY SIMCOE, BATMAN! IPA | 6.0% | 16oz 8
- OAT CREAM NE-IPA | 7.0% | 16oz 8
- SPECIAL MAGICAL SHIRTLESS POWER NE-IPA | 7.0% | 16oz 8
- EVANGELION NE-IPA | 10.0% | 16oz 8
- FOR THE DOGS IN THE SLUMS NE-IPA | 10.0% | 16oz 8
- NOW I AM DEATH NE-IPA | 10.0% | 16oz 8
- NO DIGGNY NE-IPA | 6.8% | 12oz 7
- LORELAI NE-IPA | 6.9% | 12oz 7
- BLUE COMET NE-IPA | 7.1% | 16oz 8
- TIPSY TEXTS NE-IPA | 7.0% | 16oz 8
- WINDS OF CREATION NE-IPA | 7.4% | 16oz 9
- GIRL'S GOT GUMPTION NE-IPA | 8.3% | 16oz 8
- SOSUS NE-IPA | 7.8% | 16oz 8
- SENTIENT REFLECTION NE-IPA | 9.5% | 16oz 9

FRUITY & SOUR

- KEY LIME PIE Fruited Sour | 5.0% | 12oz 7
- BACKYARD SKULLS Rasperr & Blood Orange Sour | 4.0% | 16oz 8
- I'M JUST HERE TO DANCE Banana Nut Muffin Sour | 6.7% | 16oz 9
- TIKI APOCALYPSE Tiki Berliner Weisse | 5.5% | 16oz 8
- NIGHTMARE FUEL Raspberries-Cherry Sour | 6.0% | 16oz 8
- LI'L SEBASTIAN Hopped Pineapple Sour | 6.5% | 16oz 8
- CRUSHING WAVES Pineapple & Cherry Sour | 5.1% | 16oz 8

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

- APPLE CIDER MULE >12**
Vodka, AppleJack, Apple Cider, House Apple Bitter & Ginger Beer
- EL CAMINO PALOMA >12**
Blanco Tequila, Pink Grapefruit Soda & Black Lava Salt
- MAPLE WHISKEY SOUR >12**
Maker's Mark, Vermont Maple Syrup, Lemon & Grated Cinnamon
- BLACKBERRY LEMONADE >12**
Svedka Vodka, Blackberry Puree, Fresh Lemon & Cardamom
- SMOKED OLD FASHIONED**
Demerara, Black Walnut Bitters & Smoked Maple
Maker's Mark >12
Redemption Rye >12
- SPICED PEAR MARGARITA >12**
Poached Pear Reposado, Spiced Pear Cordial & Fresh Lime
- 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."