

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

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

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

CHOPPED SALAD > 15
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

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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HANDCRAFTED 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
ROASTED HALF CHICKEN	Winter Vegetable Hash, Brussel Sprout Leaves Rosemary-Tomato Jus	23
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
SMOKED BRISKET	Blue Cheese Crust, Bacon-Onion Marmalade Spinach & Tater Tots.	27
PRIME RIB	Au Jus, Creamy Horseradish & Choice of Daily Vegetable or Mashed Potatoes	29

WEDNESDAY

1/2 OFF WINE BOTTLES



HAPPY HOUR

5PM - 7PM DAILY

BEERS ON TAP

SOCIAL & REFRESHING

STELLA ARTOIS Style: Belgian Pilsner Stella Artois ABV 5.0%.....	7
<i>Premium lager, with its full flavor and clean crisp taste.</i>	
LA RUBIA Style: Blonde Ale Wynwood ABV 5.0%.....	7
<i>Nice crisp bitterness with a slight bready and sweet flavor.</i>	
ORANGE BLOSSOM Style: Pilsner Orange Blossom ABV 5.5%.....	7
<i>An easy drinking honey beer made with Orange Blossom Honey.</i>	
FLORIDIAN Style: Hefeweizen Funky Buddha ABV 5.2%.....	7
<i>Rich with flavors of banana, citrus and cloves.</i>	
COPPERPOINT Style: Amber Lager Copperpoint ABV 5.0%.....	7
<i>Malty, amber, German-styled lager with slight malt sweetness.</i>	
FAT TIRE Style: Amber Ale New Belgium ABV 5.2%.....	7
<i>An easy-drinking Amber Ale born in Colorado.</i>	
CAPT'N ELI'S Style: Root Beer Shipyard ABV 0.0%.....	3
<i>Small batch root beer sweetened with natural cane and brown sugars.</i>	

FRUITY & SOUR

PASSIONFRUIT Style: Lager Florida Keys ABV 4.9%.....	7
<i>Slightly tart, easy drinking lager.</i>	
SINGLE IN HAVANA Style: Guava Ale Barrel of Monks ABV 4.5%.....	7
<i>Clean and refreshing beer brimming with tropical fruit.</i>	
ACE PINEAPPLE Style: Pineapple Cider Ace ABV 5.0%.....	7
<i>Fresh pineapple juice added to apple cider.</i>	
TAMARINDO Style: Fruited Sour Wynwood ABV 4.0%.....	8
<i>Natural tanginess with an apricot-like finish.</i>	
SERENITY NOW Style: Fruited Sour Hidden Springs ABV 5.5%.....	8
<i>Chocolate covered cherry Berliner Weisse.</i>	
THE MOST HUMBLE COBBLER Style: Fruited Sour Pontoon ABV 7.0%.....	8
<i>A heaping amount of tart cherries, Madagascar vanilla, a little bit of cinnamon.</i>	
RASPBERRY TEE TIME Style: Berliner Weisse Angry Chair ABV 4.5%.....	8
<i>Berliner with black tea and fresh raspberries.</i>	

FRESH & HOPPY

JAI ALAI Style: IPA Cigar City ABV 7.5%.....	7
<i>Brewed in tribute to the merry game of Jai Alai.</i>	
HOP GUN Style: IPA Funky Buddha ABV 7.0%.....	7
<i>Flavors of grapefruit and pineapple.</i>	
LAGUNITAS Style: IPA Lagunitas ABV 6.2%.....	7
<i>Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.</i>	
JAM JUICE Style: NE-IPA Captain Lawrence ABV 8.0%.....	8
<i>Silky smooth with notes of stone fruit and peaches.</i>	
LACES Style: IPA Wynwood ABV 6.9%.....	8
<i>Tropical and citrus aroma, the hops add notes of tangerine, papaya, and grapefruit.</i>	
FANCY PAPERS Style: NE-IPA Cigar City ABV 6.5%.....	8
<i>Strata, Sabro, and Idabo 7 hops to draw in lovers of fruit-forward Hazy IPA's.</i>	
SPACE GRASS Style: NE-IPA Angry Chair ABV 6.7%.....	8
<i>IPA with Simcoe, Azacca and El Dorado.</i>	
FRESH Style: NE-IPA Civil Society ABV 6.2%.....	9
<i>IPA with Citra, and Columbus hops.</i>	
MINDCRAWLER Style: NE-IPA Widomaker ABV 8.2%.....	9
<i>Loaded with Simcoe and Experimental Hop 586. Strong notes of tropical fruit and pineapple.</i>	
RIDIN' DIRTY Style: Strawberry Milkshake IPA 3 Sons ABV 9.5%.....	9
<i>Imperial Milkshake India Pale Ale with Strawberry, Vanilla and Lactose.</i>	

FEATURED CANS

VERIFICATION CODE Style: NE-IPA Cerebral ABV 7.8% 16oz.....	9
<i>Notes of Jasmine White Tea, Tangerine Soda.</i>	
TANDEM JETPACK Style: NE-IPA Cerebral ABV 8.5% 16oz.....	9
<i>Brewed with excessive amounts of Mosaic, Simcoe, El Dorado and Vic Secret.</i>	
APPLE OF MY EYE Style: Fruited Sour Crooked Stave ABV 5.5% 16oz..	9
<i>Apple pie Berliner Weisse.</i>	
SOUR BLUEBERRY Style: Golden Sour Crooked Stave ABV 5.5% 16oz..	9
<i>Golden sour ale with blueberries.</i>	
SOUR RASPBERRY Style: Wild Ale Crooked Stave ABV 4.5% 16oz.....	9
<i>Mixed fermentation ale aged in oak with raspberries.</i>	

HOUSE COCKTAILS

APPLE CIDER MULE >12 Vodka, Apple Cider, House Apple Bitters & Ginger Beer
MAPLE WHISKEY SOUR >12 Elijah Craig Small Batch, Vermont Maple, Lemon & Grated Cinnamon
SPICED PEAR MARGARITA >12 Poached Pear Reposado, Spiced Pear Cordial & Fresh Lime
JUNGLE BERRY >12 Acai Berry Vodka, Banana Peel Oleo, Fresh Lime & Coconut
SMOKED OLD FASHIONED Demerara, Black Walnut Bitters & Smoked Maple Maker's Mark >12 Redemption Rye >12 Elijah Craig Small Batch >14
EL CAMINO PALOMA >12 Blanco Tequila, Pink Grapefruit Soda & Black Lava Salt
SANGRIA >12 Vino Tinto, Blanco, Ruby Red Grapefruit & Pink Grapefruit Soda
ULTIMATE ESPRESSO MARTINI >12 Grey Goose Vodka, Mr. Black Cold Brew, Espresso & Vanilla
BANANA BREAD >12 Banana Whiskey, Banana Peel Oleo, Fresh Lemon & Cinnamon

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

"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."