

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

SNACKS

WARM PRETZELS > 9
Red Dragon Fondue

DEVILED EGGS > 9
Blue Cheese & Bacon Bits

THICK CUT POTATO CHIPS > 8
Caramelized Onion Dip

STARTERS

SMOKED FISH DIP > 14
Crusty Garlic Bread & Beer-and-Butter Pickles

AHI TUNA TARTARE > 16
Yuzu Kosho, Crushed Avocado & Crispy Yucca Chips

CRISPY FISH TACO > 14
Salsa Verde, Chipotle Mayo & Shaved Cabbage

CHICKEN WINGS > 16
Sweet Chili Sauce & Cucumber-Yogurt

MEATBALL SLIDERS > 14
San Marzano Tomatoes, Local arugula
Grana Padano Cheese

BUFFALO FRIED CHICKEN > 14
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

DUCK FRIED RICE > 16
Napa Cabbage, Hoisin-Soy, Five Spice
Ginger Confit & Fresh Farm Egg

SALADS

HOUSE SALAD > 12
Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR > 13
Sourdough Croutons & Lemon-Anchovy Dressing

ICEBERG & BLUE > 15
House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

CHOPPED SALAD > 17
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5
SHRIMP (3) > 7
FAROE ISLAND SALMON > 8

SIDES

MAC N' CHEESE
BROCCOLINI
LOADED FRIES
POTATO WEDGES

WINTER VEGTABLE HASH
TATER TOTS
POTATOES AU GRATIN
MASHED POTATOES

7

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	17
DOUBLE CHEESEBURGER	Craft American Cheese, Red Onion & Special Sauce	16
SMOKED SHORT RIB BURGER	Short Rib, Farm Egg, Bacon Cheddar Cheese & Special Sauce	18
PT CHEESESTEAK	Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese	18
FARMHOUSE CHICKEN SANDWICH	Grilled Chicken, Imported Fontina Lemon-Basil Mayo	16
FRIED CHICKEN SANDWICH	Bread & Butter Pickles & House Ranch	16
CUT 432 MINI BURGERS	Steak Sauce, Caramelized Onions Black Diamond Cheddar	15
PULLED PORK SANDWICH	BBQ & House Made Coleslaw	14
VEGGIE BURGER	Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	16

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

FISH N' CHIPS	Rosemary-Sea Salt Potato Wedges & Malt Vinegar Aioli	21
GRILLED FAROE ISLAND SALMON	Cracked Bulgur Wheat Salad, Tzatziki Coriander-Chive Oil & Local Micro Herbs	27
ROASTED HALF CHICKEN	Summer Vegetable Hash, Brussel Sprout Leaves Rosemary-Tomato Jus	25
JAMAICAN JERK PORK CHOP	Scotch Bonnet-Mango Yogurt, Broccolini Ginger Butter	29
SMOKED BRISKET	Blue Cheese Crust, Bacon-Onion Marmalade Spinach & Tater Tots	29
PRIME FLAT IRON STEAK	Crispy Risotto Cake, Local Arugula Pickled Shallots & Chimichurri	28
PRIME RIB	Au Jus, Creamy Horseradish & Potatoes au Gratin	35

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

1/2 OFF WINE

EVERY WEDNESDAY



HAPPY HOUR

5PM - 7PM DAILY

BEERS ON TAP

SOCIAL & REFRESHING

- STELLA ARTOIS** Style: Belgian Pilsner | Stella Artois | ABV 5.0%..... **7**
Premium lager, with its full flavor and clean crisp taste.
- LA RUBIA** Style: Blonde Ale | Wynwood | ABV 5.0%..... **7**
Nice crisp bitterness with a slight bready and sweet flavor.
- FLORIDIAN** Style: Hefeweizen | Funky Buddha | ABV 5.2%..... **7**
Rich with flavors of banana, citrus and cloves.
- FAT TIRE** Style: Amber Ale | New Belgium | ABV 5.2%..... **7**
An easy-drinking Amber Ale born in Colorado.
- HIBISCUS WIT** Style: Witbier | 2nd Shift | ABV 5.2%..... **8**
Tart and refreshing.
- GUAVA** Style: Wheat Beer | Unbranded | ABV 4.6%..... **8**
Wheat Ale with citrusy, passion fruit hop notes to complement late additions of fresh guayaba.
- ABITA** Style: Root Beer | Abita | ABV 0.0%..... **5**
Small batch root beer sweetened with natural cane and brown sugars.

FRUITY & SOUR

- ACE PINEAPPLE** Style: Cider | Ace | ABV 5.0%..... **8**
Fresh pineapple juice added to apple cider.
- HALFWAY CROOKS** Style: Mango Gose | Beat Culture | ABV 6.2%..... **9**
Sweet, sour, salty, mango. Half the mangos used came from the local neighborhood.
- KIWI-STRAWBERRY LIMONADA** Style: Fruited Sour | Tripping Animals | ABV 6.0%... **9**
Strawberry sweetness meets kiwi delicacy.

FRESH & HOPPY

- JAI ALAI** Style: IPA | Cigar City | ABV 7.5%..... **7**
Brewed in tribute to the merry game of Jai Alai.
- GOOSE ISLAND** Style: IPA | Goose Island | ABV 5.9%..... **7**
Bright citrus aromas and a bold hop finish.
- JUICY EAST** Style: Hazy IPA | Crooked Stave | ABV 6.0%..... **9**
Double dry-hopped with Azacca, Citra, Mosaic and Motueka.
- DO THE DOUBLE** Style: DIPA | Unbranded | ABV 8.5%..... **9**
Double Dry Hopped with Mosaic.
- CATACLYSM** Style: DIPA | Late Start | ABV 8.5%..... **9**
Hazy DIPA dry-hopped with citra, comet, galaxy, simcoe.
- EL GATO GRANDE** Style: IPA | 2nd Shift | ABV 7.6%..... **9**
All you need to know is over 3 lbs. per barrel of Columbus, Amarillo and Citra.
- BEACH & WEAVER** Style: Hazy IPA | Southern Swells | ABV 8.0%..... **9**
Bright, pungent, white grape, pineapple and passion fruit punch.
- UPPERCUTS & LASER TAG** Style: Hazy IPA | DSSOLVR | ABV 7.5%..... **9**
Passionfruit, papaya, pineapple, clementine, thick and chewy dab-rips.
- MOON OF VEGA** Style: Hazy IPA | Equilibrium | ABV 8.7%..... **9**
Use the Schwartz and combat Dark forces on the Moon of Vega.
- HERO HAZY** Style: Hazy IPA | Lupulin | ABV 8.2%..... **9**
HERO Hazy IPA is all about friendship, awareness and never surrendering to the fight against cancer.
- ENERGY EQUALS** Style: Hazy IPA | Equilibrium | ABV 8.0%..... **10**
Flavors of mango, pineapple, citrus, and apricot.
- COOPERATION** Style: Triple IPA | Lupulin/Drekker | ABV 10.0%..... **10**
Notes of passion fruit, pineapple, strawberry and raspberry.

DARK & FLAVORFUL

- OATMEAL RAISIN COOKIE** Style: Brown Ale | Halpatter ABV 5.9%..... **9**
Brown Ale with Cinnamon, Raisins, and Lactose.
- PASTRYNATOR** Style: Doppelbock | Hidden Springs | ABV 9.0%..... **9**
Gingerbread Inspired Pastry Doppelbock w/ Ginger, Nutmeg & Cinnamon.

FEATURED BEERS

- TOASTED COCONUT** Style: Stout | Crooked Stave | 6.5% | 16oz..... **9**
Brewed with a generous amount of fresh coconut.
- FUNPHETTI** Style: Strawberry Cake Sour | Oozlefinch | 6.0% | 16oz..... **9**
Strawberry, cream cheese, rainbow sprinkles, vanilla, and lactose.
- WITCH'S BROOM** Style: Hazy IPA | Toppling Goliath | 7.8% | 16oz..... **10**
This witch is ready to hop on her broom and take you for a journey.
- BAMM BAMM RUBBLE RUBBLE** Style: Sour | WeldWerks | 4.9% | 16oz..... **11**
Fruity Pebbles Cereal, Strawberry, Milk Sugar, Vanilla + Marshmallow.
- INVOLUNTARY NARCISSISTIC RAGE** Style: Hazy IPA | Drekker | 8.5% | 16oz.... **12**
Juicy with flavors/aromas of pineapple, passionfruit and strawberry.
- BRAAAAAAAINS #1** Style: Smoothie Sour | Drekker | 7.2% | 16oz..... **12**
Pineapple, Guava, & Passionfruit, sea salt, lactose, and vanilla beans.
- BRAAAAAAAINS #2** Style: Smoothie Sour | Drekker | 7.3% | 16oz..... **12**
Blackberry, Passionfruit, Pineapple, sea salt, lactose, and vanilla beans.

HOUSE COCKTAILS

LIGHT & REFRESHING

MANGO MULE >12
Tito's Vodka, Fresh Mango, Lime & Ginger Beer

BAKED APPLE MARGARITA >12
Baked Apple Tequila, Fall Apple Mix
Toasted Cinnamon Bark

EL CAMINO PALOMA >12
Blanco Tequila, Pink Grapefruit Soda & Salt

A SPICY VODKA COCKTAIL >12
Green Chile Vodka, Pineapple Syrup & Lime

HEMINGWAY G&T >11
Malfy Rosa, Maraschino, Fresh Lime & Mediterranean Tonic

JUNGLE BERRY >12
Acai Berry Tito's, Banana Peel Oleo, Fresh Lime & Coconut

DARK & FLAVORFUL

SMOKED OLD FASHIONED
Demerara, Black Walnut Bitters & Smoked Maple

BUFFALO TRACE >14

WELLER SPECIAL RESERVE >16

FALL APPLE SMASH >12
Elijah Craig Rye, Honey Crisp Apple, Cinnamon, Lemon & Aquafaba

ULTIMATE ESPRESSO MARTINI >12
Wheatley Vodka, Mr. Black Cold Brew, Espresso & Vanilla

SHOTS

EL CAMINO - COFFEE TEQUILA >9
Dark Roast Coffee, Cinnamon & Vanilla

BANANA JAMESON >9
Jameson Sous Vide w/ Ripe Bananas & Banana Demerara

WINE BY THE GLASS

SPARKLING

CANEVEL Prosecco, Valdobbiadene, N.V..... 12/48

WHITE & ROSE

LIGHT & REFRESHING

SAN GIORGIO Pinot Grigio, Alto Adige..... 12/48

R. PRÜM Riesling, Mosel..... 12/48

NOTORIOUS PINK Rosé, Languedoc..... 12/48

THE CROSSINGS Sauv Blanc, New Zealand..... 12/48

PATIENT COTTAT Sauv Blanc, Sancerre..... 15/60

FULL BODIED

CHALK HILL Chardonnay, Sonoma County..... 12/48

BRICK & MORTAR Chardonnay, Anderson Valley..... 14/56

RED

LIGHT & REFRESHING

LANDMARK Pinot Noir, Sonoma County..... 12/48

DAVIS BYNUM Pinot Noir, Russian River..... 14/56

KEN WRIGHT Pinot Noir, Willamette Valley..... 15/60

FULL BODIED

TAPIZ Malbec, Mendoza..... 12/48

FREELANDER Cabernet, California..... 12/48

DECOY Merlot, Sonoma County..... 12/48

BELLACOSA Cabernet, North Coast..... 15/60

THE PRISONER "Unshackled" Red Blend, California... 16/64

ROUTE STOCK Cabernet, Napa Valley..... 16/64

"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."