



CHEESY MARINARA MEATBALLS Served with kettle chips 8

PIMENTO CHEESE DIP Fresh mango salsa, corn chips and crackers 6

PESTO GOAT CHEESE With toasted ciabatta 7

SMOKED CHICKEN WINGS 1lb Carolina reaper, Korean BBQ or classic buffalo 10

GIANT PRETZEL Beer cheese sauce and mustard flight 8

BAR SNACKS Choice of roasted nuts or bacon wrapped dates 6

BAKED GOAT CHEESE Tomato sauce and ciabatta 8

CILANTRO STEAK EMPANADAS Tossed in chimichurri with garlic aioli 8



Flatbreads 7

PROSCIUTTO AND FIG Fig jam topped with prosciutto, arugula, and blue cheese

FRENCH BACON Crème fraiche topped with bacon, balsamic onions, and smoked gouda

PESTO Pesto topped with sundried tomatoes, kalamata olives, mozzarella, and fresh basil

TOMATO AND MOZZARELLA Herbed olive oil topped with heirloom tomatoes, fresh mozzarella, and fresh basil

Jacos 7 (choose 3)

Beer braised **CHICKEN** with cabbage and apple slaw

PORK carnitas with pico de gallo

BRISKET with chimichurri sauce, cilantro and onions

Baja **FISH** with mango salsa

Menu



Nachos 10

POT ROAST with jack cheese, diced tomatoes, jalapenos, green onions, and sour cream

BUFFALO CHICKEN pulled chicken, buffalo sauce, ranch flavored sour cream, celery, red onion

Sliders 9

Choice of:

Grass fed **CHEESEBURGER** on a brioche bun (3)

CHEESY MEATBALLS (3)

Seared **PORK BELLY** with blue cheese mayo (3)

BRISKET with pimento cheese (3)

Chicken Wraps 8

Choice of:

BUFFALO

BBQ

GREEK

Served with Kettle Chips



Drafts

Blue Moon

Belgian White, Colorado (5.4%)

Carlsberg

Pilsner, Denmark (5%)

Great Lakes Dortmund Gold

Lager, Ohio (5.8%)

Guinness

Stout, Ireland (4.2%), 20 oz pour

Magners

Irish Apple Cider (4.5%), 20 oz pour

Miller Lite

Pilsner, Wisconsin (4.5%)

Revolution Anti Hero IPA

IPA, Chicago (6.5%)

Smithwick's

Irish Red Ale (4.5%), 20 oz pour

Chalkboard Beers

A rotating selection of **finely crafted ale's and lagers** - 8 options. Check out "The Chalkboard" or Ask your Server!

Wines

Red

- High Note Malbec (Argentina) 7.75/29
- A by Acacia Pinot Noir (California) 7.75/29
- Tabalia Reserva
- Cabernet Sauvignon (Chile) 8.75/32

Bottles

American Craft

- 3 Floyds Alpha King
- Allagash White (Ale 5%)
- Great Lakes Burning River (Pale Ale 6%)
- Great Lakes Commodore Perry (IPA 7.5%)
- Great Lakes Edmond Fitzgerald (Porter 5.8%)
- Half Acre Pony Pilsener (can)
- Half Acre Seasonal (can)
- Revolution Fist City (can)
- Sierra Nevada (Pale Ale 5.6%)

Imports

- Amstel Light || Corona || Corona Light
- Heineken || Heineken Light || Magners (6.9oz)
- Stella Artois (can) || Tecate (can)

Premium Imports

- Delirium Tremens || Hacker Pschorr
- Modelo || Samuel Smith Nut Brown
- Stiegl Radler (can)

Domestic

- Budweiser || Bud Select || Coors Light
- Miller Lite || Miller High Life || PBR (can)

White

- Tilia Chardonnay (Argentina) 7.75/29
- Stella Pinot Grigio (Italy) 7.75/29
- Mt. Beautiful Sauvignon Blanc (Chile) 8.75/32
- Vitiano Rose (Italy) 8.75/32

Cocktails 8.50

Mules Moscow with Tito's Handmade vodka or Irish with Jameson whiskey. Barritts Bermuda ginger beer, lime wedge

Milagro Margarita Milagro Silver or Reposado tequila, orange liqueur, sour mix, Tropicana orange juice, with or without salt!

Spiked Sweet Tea Deep Eddy sweet tea vodka, lemonade, lemon wedge

Blackberry, Cucumber G & T Hendricks gin, tonic, muddled blackberries & cucumber, basil, lime juice

Strawbasil Vodka Lemonade Homemade strawberry basil lemonade, New Amsterdam citrus vodka, lemon wedge

Summer Brew Leinenkugel Summer Shandy, New Amstersdam citrus vodka, lemonade, lemon wedge

Grapefruit Bubbles Brut champagne, grapefruit juice, sage simple syrup, served up with sage and grapefruit garnish

Flavored Mojitos Cruzan white rum, fresh mint, fresh lime, sugar, soda. FLAVORS: Cruzan Pineapple, Raspberry, Mango and Strawberry

Sangria Red wine sangria, fresh fruit.
Half Carafe \$12 | Full Carafe \$19

