

SMALL PLATES

PRETZELS 8

House-made pretzels served with house mustard and beer cheese sauce

SMOKED WINGS 12

8 smoked chicken wings available in JuanTao style, jerk or buffalo, served with carrots, celery and ranch

PASTRAMI FRIES 11

House-cured and smoked pastrami, caramelized onions, sliced scallions, covered with a beer cheese sauce on top of a bed of fries

POUTINE 10

Wisconsin Cheese curds, thyme brown gravy, beer cheese and sliced scallions served on top a bed of fries (add pork belly +3)

REUBEN ROLLS 10

Deep fried wontons filled with house corned beef, beerkraut and cheese and served with a side of 1000 Island

CRISPY PORK BELLY 12

Crispy pork belly, hoisin sauce, sliced cucumber and green onions served with asian pancakes

HUMMUS PLATE 9

2 seasonal hummus options served with pita and veggies

SOUTHWEST ARTICHOKE DIP 9

Hatch green chili, spinach and artichoke served with pita

CHARCUTERIE PLATES

SAUSAGE AND CHEESE 12

House-made sausage served with cheese and crackers

CHARCUTERIE BOARD -MARKET PRICE-

Chef's selection of meat and cheeses served with bread and crackers

CHEESE BOARD -MARKET PRICE-

Chef's selection of cheeses served with crackers

SNACK BOARD 12

House pretzel served with sausage

SALADS

Add grilled chicken breast for \$4

COBB SALAD 11

Local mixed greens, blue cheese, grape tomato, cucumber, bacon, avocado and boiled egg

CAESAR SALAD* 10

House-made caesar dressing, toasted croutons and parmesan cheese with romaine lettuce

QUINOA AND KALE 10

Local mixed greens, kale, quinoa, tomato, avocado, shredded carrots, onion and toasted sunflower seeds

HARVEST SALAD 11

Local mixed greens, apple, walnuts, roasted butternut squash, goat cheese and beets with choice of dressing

DRESSING: Ranch, Honey Mustard, 1000, Balsamic Vinaigrette, Lemon Tahini, Maple Vinaigrette

SIDES

HOUSE SALAD

HOUSE CUT FRIES

SEASONAL VEGETABLES

MASHED POTATOES

MAC N CHEESE

COLESLAW

HAND HELDS

Served with chips

PHILLY CHEESESTEAK 12

Thinly sliced tri-tip beef, caramelized onions, green chile, pepperoncinis, white american and provolone cheese served on french bread (sub chicken on request)

BÁNH MÌ 11

Pulled pork, Dua Chua, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on French bread

THE REUBEN 12

House-made corned beef, beerkraut, Swiss and thousand island served on Ozark Natural bread toasted rye

HOT PASTRAMI 12

House-made pastrami, caramelized onions, Swiss cheese, pickles and spicy mustard served on french bread

THE CLUB 11

Turkey, ham, cheddar, Swiss cheese, bacon, tomato, sprouts, mayo and honey mustard served on white bread

THE CUBAN 11

Pulled pork, ham, Swiss, pickles, pepperoncinis, mustard pressed and grilled served on french bread

SOUTHWEST TURKEY 11

House-roasted turkey, green chillis, chipotle aioli, pepper jack, lettuce, tomato and red onions served on French bread

TURKEY AND APPLES 11

House-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on white bread

FISH TACO 10

Hand-battered cod deep fried, shredded cabbage, avocado, pickled red onion cilantro chipotle aioli

BURGERS

(Black bean burger available on request)

CLASSIC CHEESE BURGER* 11

Choice of cheese, lettuce, tomato, onion and pickle

SHROPSHIRE BLUE BURGER* 12

Hand-pattied burger, blue cheese, caramelized onion and bacon

GREEN CHILI BURGER* 12

Hand-pattied burger topped with green chilli, pepper jack cheese and bacon

PATTY MELT* 11

Burger patty, caramelized onions, pickles, Swiss cheese and spicy mustard served on Ozark Natural rye bread

ADD ONS

FRIED EGG 1, BACON 2, EXTRA PATTY 4

ENTRÉES

FISH N' CHIPS 12

Wild caught cod deep fried in homemade beer batter, served with house cut chips (fries)

CHIMICHURRI FLANK STEAK* 15

Grilled flank steak covered in chimichurri sauce served on a bed of fries

BANGERS AND MASH 11

House-made sausage served with mashed potatoes and gravy

DESSERT

HOUSE-MADE BREAD AND BUTTER PUDDING 6

.... Weekend....
FEATURES

SATURDAY AND SUNDAY BRUNCH
9am-2pm

SUNDAY NIGHT ROAST DINNER
Chef choice meat and seasonal veggies

FOOD SERVED MONDAY-SUNDAY 11AM-11PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.