

KITCHEN HOURS

11:00am- 8:30pm • Wednesday thru Sunday

LIVE FREE, DRINK CRAFT & EAT WELL



SMALL PLATES

SHARE WITH FRIENDS OR KEEP IT ALL TO YOURSELF

Popcorn: Complimentary / \$1 Flavor of the Day

Butter & Salt or try something different every day

The Pretzel \$4

House-made, served with Blip cheese & IPA mustard

House Tacos \$4 each

- Grilled Mahi-mahi, Slaw, Sriracha Curry Mayo, Pickled Onions
- Maple Bourbon BBQ Chicken, Smoked Apple Relish, Shallots

Deviled Egg of The Day \$5

Rotating selection, please ask your server for details

House-made Hummus \$7

House-made Hummus topped with Spinach Artichoke Spread. Served with Couscous salad and House-made Naan Bread.

Chili Bomb Fries \$7

Hand Cut Fries, House-made Chili, Cheddar, Herbs

Tot'chos \$8

Tater Tots, Blip Cheese, Pico, Bacon, Jalapeños, Avo-crème

Big Mac Fries \$8

Hand Cut Fries, Shredded Lettuce, Pickles, Diced Onion, Ground Beef, American Cheese, Toasted Sesame Seeds, Special Sauce

Confit Wings \$5 Half / \$10 Full *See Level Up for Choices*

8 Wings tossed with your choice of Spice Dust.

Short Rib Puff Pizzettes \$10

Four Puff Pastries topped with Braised Short Rib, Asparagus, Radish, Marscapone, and Goat Cheese.

Wagyu Burnt Ends \$10

House-smoked, delectably marbled cuts of Wagyu beef. Tossed in our Maple Bourbon BBQ and caramelized

HANDFULS

TRY NOT TO PUT YOUR BEER DOWN! ADD FRIES \$2

Smashed Burger \$7

Lettuce, Tomato, Red Onion, American Cheese

Add-ons \$1 each: Bacon • Avocado • Fried Egg • Cheddar

Bacon Bleu Smashed Burger \$8

Lettuce, Tomato, Caramelized Onions, Bacon, Gorgonzola

Pulled Chicken Sandwich \$6

BBQ Chicken, Slaw, Maple Bourbon BBQ

Vegetable Burger \$8

House made veggie burger served with spring mix, sautéed mushrooms, swiss cheese

ENTREES

THOSE LOOKING FOR A BIT MORE

Spring Salad \$8, Add Chicken or Brisket \$4

Spring Mix, Pickled Asparagus, Watermelon Radish, Cherry Tomatoes, and Lemon Tahini Vinaigrette

Wagyu Brisket \$14

Served with Spicy Slaw and RIS Cranberry Walnut Cornbread

Seared Swordfish \$16

Marinated and Seared Swordfish topped with Lemon Caper Butter. Served with a side Spring Salad.

CHARCUTERIE BOARDS

DAILY ROTATING SELECTIONS

Chef's Selection \$14

Two Meats, Two Cheeses, Crackers and Accompaniments

All The Cheeses \$14

Four Cheeses, Crackers and Accompaniments

All The Meats \$16

Four Premium Meats, Crackers and Accompaniments

PINT-SIZED

FOR KIDS... OR ADULTS WHO EAT LIKE KIDS

Choose one for \$6, all served with Fries

Chicken Fingers • Mac & Cheese • Hot Dog • Grilled Cheese

LEVEL UP

BOOST WINGS OR FRIES WITH THESE ADD-ONS:

Spice Dusts (\$1 each)

- Jerk Seasoning
- Brown Sugar Bourbon
- Lemon Pepper
- Sriracha Ranch Dust
- Habanero Mango
- Salt & Vinegar

Sauces (\$1 each)

- Chipotle Mayo
- Garlic Mayo
- Maple Bourbon BBQ
- Spicy Carolina BBQ
- IPA Honey Mustard
- Ginger Wasabi Aioli

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



WE COMPOST!

We're proud to partner with Mr. Fox to turn food waste into soil that will grow the most amazing vegetables at farms, homes, and schools.

Learn More: www.mrfoxcomposting.com