

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

Deviled Egg of The Day \$5

Rotating selection, please ask your server for details

House-made Hummus \$6

Garlic Hummus, Olive Tapenade, & House-made Pita Chips
Garnished with Roasted Red Peppers & Fried Chick Peas

Three Chili Sampler \$6 / Individual Bowl \$6

- Lamb Curry: Spices, Tomatoes, served with Pita chips
- Moroccan Chickpea: Tomatoes, spices, cilantro
- Porter: 3 meats, 3 cheeses, 3 beans, sour cream, cheddar

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

8 Wings tossed with your choice of Spice Dust.

See Level Up for choices

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 Wrap \$8

Roasted Veggies, Onion, Spinach, Chimichurri, Goat Cheese

ENTREES

THOSE LOOKING FOR A BIT MORE

Winter Harvest Salad \$8, Add Chicken or Brisket \$4

Baby Kale, Pickled Radicchio, Carrots, Candied Walnuts,
Gorgonzola, Pomegranate Dressing

Fish and Chips \$12

Salt & Vinegar Chip Encrusted Haddock, Fries, House-made
Tartar Sauce

Wagyu Brisket \$14

Served with Spicy Slaw and RIS Cranberry Walnut Cornbread

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

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

LEVEL UP

BOOST WINGS OR FRIES WITH THESE ADD-ONS:

Spice Dusts (\$1 each)

- Jerk Seasoning
- Brown Sugar Bourbon
- Lemon Pepper
- Spicy Buffalo
- Habanero Mango
- Salt & Vinegar

Sauces (\$1 each)

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