

## 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

## 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

## 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

### Smoked Wagyu Corned Beef Reuben \$14

House-brined and Smoked Wagyu Corned Beef,  
Micro Mama's Kraut, Thousand Island Dressing,  
Baby Swiss served on Marbled Rye Bread

## 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

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.