

KITCHEN HOURS

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

LIVE FREE, DRINK CRAFT & EAT WELL



SMALL PLATES

SHARE WITH FRIENDS OR KEEP IT ALL TO YOURSELF

Brisket Burnt Ends \$8

House-smoked & glazed in a sweet RIS reduction

Tot'chos \$9

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

The Pretzel \$4

House-made, served with Blip cheese & IPA mustard

Deviled Egg of The Day \$5

Rotating selection, please ask your server for details

Miso Pork Belly & Kimchi \$8

House-cured Pork Belly & Spicy Kimchi

Confit Wings \$5 Half / \$10 Full

8 Wings tossed with your choice of Spice Dust (See Level Up)

Spicy Mahi Taco \$4

Grilled Mahi-mahi, Spicy Slaw, Sriracha Curry Mayo, Pickled Onions

Brazilian Chicken Taco \$4

Brazilian Braised Chicken, Radish-Cucumber Salsa, Avocado, Mango Chipotle Aioli

Steak Bomb Fries \$9, Make it a Wrap w/Fries \$13

Hand Cut Fries, Seasoned Steak, Salami, Peppers, Onions, Blip Cheese

Poutine \$8, Add Pulled Pork or Brisket \$4

Hand Cut Fries, Beef & Pork Gravy, Cheese Curds, Herbs

LEVEL UP

BOOST WINGS OR FRIES WITH THESE ADD-ONS:

Spice Dusts (\$.75 each)

- Brown Sugar Bourbon
- Lemon Pepper
- Spicy Buffalo
- Habanero Mango
- Malt Vinegar

Sauces (\$.75 each)

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

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

HANDFULS

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

Smashed Burger \$6

Lettuce, Tomato, Red Onion, American Cheese

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

Jacked-Up BBQ Smashed Burger \$7

Lettuce, Tomato, Carmies, Bacon, Cheddar, Maple Bourbon

Caprese Smashed Burger \$8

Spinach, Tomato, Mozzarella, Balsamic Reduction, Basil

Pulled Pork Sandwich \$6

BBQ Pulled Pork, Slaw, Spicy Carolina BBQ

Vegetable Wrap \$8

Roasted Veggies, Onion, Spinach, Chimichurri, Goat Cheese

Smoked Lamb Gyro \$10

Smoked Lamb, Lettuce, Tomato, Feta, Kalamata Olives, Tzatziki. Served on a House-made Naan bread

ENTREES

THOSE LOOKING FOR A BIT MORE

Fish and Chips \$12

Salt & Vinegar Chip Encrusted Haddock. Served with Fries & House-made Tartar Sauce

Waygu Brisket \$12

House-smoked, served with Coleslaw & Cornbread

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

Spicy roasted pepitas, pickled beets, dried cranberries, goat cheese, apple cider vinaigrette

CHARCUTERIE BOARD

STARTS AT \$4 WITH CRACKERS & ACCOMPANIMENTS

Meats: \$4 each

Salami • Pepperoni • Wagyu Bresaola • Brisket • Pulled Pork

Cheeses: \$3 each

Smoked Brie • Cabot Extra Sharp • Moody Bleu Comte • Mozzarella

PINT-SIZED

FOR KIDS... OR ADULTS WHO EAT LIKE KIDS

Choose one for \$6, served with Fries

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