

## 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 reduction

### Tot'chos \$5 Half / \$9 Full

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

### The Pretzel \$4

House-made, served with Blip cheese & IPA mustard

### Porter Chili \$6

House-made chili, 3 meats, 3 beans, 3 peppers. Served with a side of sour cream and cheddar.

### Deviled Egg of The Day \$5

Rotating selection, please ask your server for details

### House-made Hummus \$6

Garlic Hummus, Olive Tapenade, & Naan Bread.  
Garnished with Roasted Red Peppers & Fried Chick Peas

### Confit Wings \$5 Half / \$10 Full

8 Wings tossed with your choice of Spice Dust.  
See Level Up for choices

### 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 \$5 Half / \$9 Full

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

### Poutine \$4 Half / \$8 Full / 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

## 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

### Pork Belly Smashed Burger \$8

House-cured Pork Belly, Sesame Oil, Kimchi, Sambal Mayo,  
Radish, Tomato, Spinach

### 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

### Wagyu Brisket \$12

House-Smoked, Served with Coleslaw & Cornbread

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

Spicy Roasted Pepitas, Pickled Beets, Dried Cranberries,  
Gorgonzola, Pear 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 • Mac & Cheese • Hot Dog • Grilled Cheese