

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

BBQ Chicken Taco \$4

BBQ Braised Chicken, Smoked Apple Relish, Pickled Fennel
Shallots, Maple Bourbon BBQ

Steak Bomb Fries \$5 Half / \$9 Full

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

Chili Bomb Fries \$4 Half / \$8 Full

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

LEVEL UP

BOOST WINGS OR FRIES WITH THESE ADD-ONS:

Spice Dusts (\$.75 each)	Sauces (\$.75 each)
<ul style="list-style-type: none">• Brown Sugar Bourbon• Lemon Pepper• Spicy Buffalo• Habanero Mango• Malt Vinegar	<ul style="list-style-type: none">• 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 \$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 Chicken Sandwich \$6

BBQ Chicken, Slaw, Maple Bourbon 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, Fries, House-made
Tartar Sauce

Wagyu Brisket \$12

House-Smoked, Served with Coleslaw & Cornbread

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

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

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