



Happy Hour

Thursday and Friday 4-6

All Pints \$6

Happy Hour Trinity \$10

House made pretzel bites, onion rings and tater tots Add Beer Cheese (add \$1)

Shareable

Beer as Cheese Tater Tots \$6

Beer as Cheese Onion Rings \$8

Beer battered in house and served with a side of beer cheese

Pickle Fries \$11

House made beer battered pickle spears served with your choice of ranch dressing or beer cheese

Pretzel Bites \$10

Made in house from scratch using our Blonde Ale and spent grains from our brewing process served with your choice of beer cheese or house mustard

Cinnamon Sugar Pretzel Bites \$13

House made pretzel bites tossed in cinnamon sugar, served with your choice of either cream cheese icing or beer caramel

Corn Fritters \$10

Sweet corn, cheddar cheese and chives fried in our beer batter served with chipotle ranch

Salads

House Salad \$14

Romaine, arugula, tomato, house pickled red onions and avocado topped with pulled chicken that's cooked in our Blonde Ale served with house made lemon beer vinaigrette

PAIRS WELL WITH ATONEMENT – KOLSCH BIÈRE

Summer Strawberry Salad \$14

Strawberries, pickled onion, arugula and blue cheese with romaine lettuce served with our house made lemon beer vinaigrette

Southwest Salad \$16

Romaine lettuce topped with BeerBQ pulled chicken, avocado, roasted corn, tomato and fried tortilla strips served with chipotle ranch dressing

PAIRS WELL WITH LIGHT IN DARKNESS – SCHWARZBIER

Mac & Cheese

House Mac & Cheese \$15

Shells tossed with our house made beer cheese topped with Cajun seasoned bread crumbs

BeerBQ Mac & Cheese \$17

House Mac mixed with BeerBQ pulled pork topped with breadcrumbs, bacon bits and cheddar cheese

Buffalo Mac & Cheese \$17

House Mac mixed with Buffalo sauce and topped with Buffalo Chicken Tenders and blue cheese crumbles

Mac & Cheese Trinity \$20

Shareable portions of each of the three Mac & Cheese flavors served on one plate.

Burgers

House Burger \$ 16

Ground steak burger topped with lettuce, tomato and pickles served with tater tots
Choose a cheese: Blue Cheese, house-made Beer Cheese, Cheddar or Smoked Gouda
Substitute Shredded Chicken (included)
Veggie burger (add \$2)
Add Bacon (add \$1)
Add Avocado (add \$1.50)

BeerBQ Burger \$ 17

Ground steak burger topped with bacon, sautéed onions, cheddar cheese and our house made BeerBQ sauce served with tater tots

Steakhouse Burger \$ 17

Ground steak burger topped with sautéed mushrooms, onions and blue cheese crumbles served with tater tots

PAIRS WELL WITH ST. CLARE – BELGIAN BLONDE

Sandwiches

Chicken Bacon Ranch \$ 16

Shredded chicken that's been cooked in our house seasoning and Blonde Ale topped with bacon and you choice of ranch or chipotle ranch dressing served with tater tots

Buffalo Chicken \$ 16

Shredded chicken that's been cooked in our house seasoning and Blonde Ale mixed with buffalo sauce and blue cheese crumbles served with tater tots

BeerBQ Pulled Pork \$ 17

Pulled pork tossed with house made BeerBQ sauce topped with bacon and served with a side of coleslaw and tater tots

PAIRS WELL WITH 9 CIRCLES - HELLES LAGER

BeerBQ Chicken \$ 17

Shredded chicken tossed in our house made BeerBQ sauce with melted cheddar cheese and an onion ring
Add Avocado (add \$1.50)

PAIRS WELL WITH 9 CIRCLES - HELLES LAGER

Beer Battered Chicken Tenders

3 for \$ 15 5 for \$ 17 10 for \$ 25

Our beer batter is made in house using our Blonde Ale.
You can choose either Plain, Dry Rub Cajun, Buffalo or BeerBQ sauce. Served with tater tots

Chef's Cheese and Charcuterie \$ 20

Chef's selection of three cheeses and three meats served with fig jam, olives and house made sesame beer crackers

PAIRS WELL WITH ST. CLARE – BELGIAN BLONDE