



Shareable

Beer as Cheese Tater Tots \$ 6

Beer as Cheese Onion Rings \$ 8

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

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.

Beer Battered Chicken Tenders

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

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

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 Grilled Chicken (included) or Veggie burger (add \$2) Add Bacon (add \$1)

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

Sandwiches

Chicken Bacon Ranch \$ 16

Grilled chicken topped with bacon and ranch dressing served with tater tots

Buffalo Chicken \$ 16

Grilled chicken topped 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

Chef's Cheese and Charcuterie \$ 20

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