



FEATURED ROTATING TAPS

Five Borough- Summer Ale (16oz draught 5% ABV) \$9

KCBC- Sheepless in Seattle w/c IPA (16oz draught 7.2% ABV) \$9

Torch & Crown- Park Pivo Pilsner (16oz draught 4.7% ABV) \$8

Big Ditch- Hayburner American IPA (16oz draught 7.2% ABV) \$8

Sixpoint- 1st Prize Lager (16oz draught 3.3% ABV) \$7.5

FEATURED CANS/BOTTLES

Nutri- Pineapple Hard Seltzer (Vodka) (12oz can 5% ABV) \$8

Ace- House of Dragon dragonfruit pomegranate

Imperial Cider (12oz can 8% ABV) \$7

Lagunitas Island Beats IPA (12oz can 5% ABV) \$6

Michelob- Ultra Non Alcoholic (12oz can 0% ABV) \$4.5

FEATURED WINE

French Blue- Bordeaux (FR) Glass \$8 Bottle \$25



***NEW* LIMITED TIME MENU ITEMS**

CHILI CHEESE FRIES \$11

CHEESE FRIES \$9

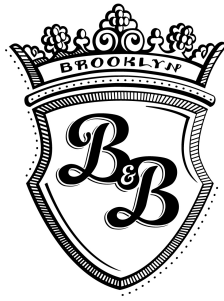
FRENCH ONION SOUP \$9

CHICKEN MELT OPEN SANDWICH \$17

8oz Grilled chicken, roasted peppers, onions, mushrooms, pepper jack cheese, chipotle mayo served on a brioche bun

Comes with your choice of a side
(\$2 upcharge for premium sides)

OREO CHEESECAKE \$8.5



NON-ALCOHOLIC BEER

Bitburger- Drive Pilsner (12oz Bottle) \$6.5

Athletic- Run Wild IPA (12oz can) \$6.5

NON-ALCOHOLIC MOCTAILS

“SPICY” Mule \$8

Muddled Fresh Jalapeños, Orange/Brown Sugar Syrup, Lime Juice, Ginger Beer,
garnished with a Lime Wheel

Sparkling Rosemary Lemonade \$8

Rosemary Syrup, Lemon Juice, Lemonade, Seltzer, garnished with a Sugared
Rim, Rosemary Sprig & Lemon Wheel

Coconut Mojito \$9

Coconut Syrup, Mint Leaves, Lime Juice, Ginger Beer, Seltzer, garnished with a
Lime Wheel and Mint Leaf

Virgin Mary \$6

Bloody Mary Mix, garnished with Smoked Salt, Lime Wedge, Lemon Wedge,
Pickles & Olives