



STARTERS

Loaded Chips - 8

house fried chips smothered in a 3 cheese sauce with pork belly cracklings
pairs with Reisling or IPA

Figs & Goat - 8

four freshly roasted figs stuffed with goat cheese, drizzled truffle honey
pairs with Pinot Gris, Chardonnay, Reb Blend or Amber Beer

Poppers - 8

4 fresh jalepenos stuffed with cream cheese & sausage, wrapped with applewood smoked
bacon, wood-grilled
pairs with Malbec, Merlot, Red Blend or Dark Craft Beer, Brown Ale

Roasted Bone Marrow - 14

two wood-grilled bones with applewood smoked bacon jam, toast points
pairs with Cabernet, Grenache or IPA, Citrus Beer

Charcuterie Board (for 2) - 14 *dine-in only

chefs choice compilation of cheeses, salamis, olives, jams, pate
pairs with Sauvignon Blanc, Cabernet, Pino Noir or IPA, Dark Craft Beer, Golden Ale

SANDWICHES

Includes homemade chips with onion dip, or add tator tots 1.50

BYO STEAK Burger - 10

a blend of brisket, short rib and chuck. Includes choices of: cheeses, applewood smoked
bacon, wild mushrooms, french fried onions. served on a pretzel roll

BYO Chicken - 10

an 8oz natural butterfly breast. includes choices of: cheeses, applewood smoked bacon,
wild mushrooms, french french onions. served on a pretzel roll

Sandwich of the Day - 12

chef's choice sandwich



ENTREES

includes house made bread loaf, soup and salad bar

Grilled Canadian Oysters - 2/each (max of 12 per order)
with bourbon chipotle butter

pairs with Sauvignon Blanc, Reisling or Citrus Beer

Beer Braised Mussels - 10
house IPA, garlic, scallions, with toast points

pairs with Chardonnay or IPA

BGB Mac - 12
new belgium 1554, aged cheddar, applewood smoke bacon, garlic, baked bubbly

pairs with Malbec, Cabernet Sauvignon or Dark Craft Beer

Tacos - 14

Choice of 3: House smoked Pork Shoulder or Grilled Ahi Tuna
fresh slaw, bbq bacon aoli or wasabi aoli

pairs with Moscato, Sauvignon Blanc or Light Craft Beer

Crispy Beer Braised Chicken - 14
1/4 chicken, beer braised, then roasted

pairs with Chardonnay, Pinot Gris, Sauvignon Blanc or IPA

Brisket - 18

a pound of house bourbon barrel smoked choice brisket, house bbq

pairs with Cabernet, Red Blend, Sauvignon Blanc or Amber, Dark Craft Beer

Porchetta - 22

house smoked pork belly stuffed with fresh herbs, garlic, finished over open wood to order

pairs with Pinot Gris, Cabernet Sauvignon or Amber, Seasonal Beer

Short Ribs - 24

22oz house plum smoked beef short ribs

pairs with Reb Blend, Malbec or Seasonal Beer

14oz Ribeye - 26

grilled over wood, chef's butter

pairs with Malbec, Merlot or IPA, Dark Craft Beer

Wood Grilled Fresh Catch - (Market Price)
chef's choice



FRIDAY FISH FRY

includes cole slaw, rye, tarter, german potato salad or french fries

Cod

1 piece - 9

2 piece - 12

Perch

3 piece - 12

5 piece - 15

Poorman's Lobster

1 piece - 9

2 piece - 12

Fried Shrimp - 16

8 pieces

add soup & salad bar- 2

SATURDAY PRIME RIB

includes house made bread loaf, soup and salad bar

22oz Bone-In House Smoked Prime Rib - \$26

served with Gorgonzola Butter

served Rare - Medium only

KIDS

Served with chips and applesauce

Chicken Tenders - 6

Butter Noodles - 6

Mini Corn Dogs - 6