



STARTERS

Loaded Chips - 8

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

Pigs & Cheese - 8

skewered fried pork belly, served with a beer cheese dipping sauce
pairs with Reisling, Red Blend or IPA or Seasonal Beer

Roasted Bone Marrow - 14 **dine-in only*

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, pâté
pairs with Sauvignon Blanc, Cabernet, Pinot 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 fried onions. served on a pretzel roll



ENTREES

includes house made bread loaf, soup and salad bar

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 smoked 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

**tuna served rare only*

Crispy Beer Braised Chicken - 14

1/4 chicken, beer braised, then roasted

pairs with Chardonnay, Pinot Gris, Sauvignon Blanc or IPA

Brisket - 18 **dine-in only*

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

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

Beef Bolognese - 14

traditional beef ragu tossed with fresh bucatini and aged parmesan

pairs with Malbec, Red Blend or Light Craft 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

Baked Cod

1 piece - 9
2 piece - 12

Perch

3 piece - 12
5 piece - 15

Fried Shrimp - 16
8 pieces

add soup & salad bar- 2

SATURDAY PRIME RIB

includes house made bread loaf, soup and salad bar

House Smoked Prime Rib
served with Gorgonzola Butter

14oz - 15

16oz - 18

18oz - 21

served Rare - Medium only

KIDS

Served with chips and applesauce

Chicken Tenders - 6

Butter Noodles - 6

Mini Corn Dogs - 6