

## SNACKS

### MONTE CRISTO SLIDERS 10

pork belly, mustard and dark cherry chutney tucked in a Hawaiian roll then beer battered and fried. served with dark fruit preserves.

### CURRY CAULIFLOWER SLIDERS 8

thick cut charred curry cauliflower, red peppers, caramelized onions and beer-balsamic glaze wrapped in crispy lettuce.

[V+GF]

### LITTLE MEALS ON STICKS 8

bacon wrapped water chestnuts skewered with radish and cucumber. served with honey sauce.

### LOLLIPOP WINGS 8

six crispy wings with mess-free handles. your choice of traditional, dynamite, honey gold or throwback sauce. *you might not even need a napkin . . .*

### CLASSIC WINGS 10

1 lb of saucy traditional style wings in a big ol' bowl. available in traditional, dynamite, honey gold or throwback sauce.

### POPCORN OF SUSTAINABILITY 10

smoked pork belly crispy bacon, shredded parmesan cheese and fresh sage all shook up in some popcorn. *perfect to sustain a long night of drinking ahead!*

## UTENSILS

### BELL'S IPA CHICKEN 13 | 21

½ or whole chicken brined overnight then basted while roasted with fresh herbs and Bells Two Hearted IPA. served with your choice of roasted vegetables, southwestern creamed corn, house chips or fries. (available while supplies last)

### PORK BELLY MAC N' CHEESE 10

smoked pork belly in mac n' cheese from scratch then topped with chipotle ritz crumbles.

### MEATLESS MAC 8

### SMOKED TURKEY LEG AND SWEET POTATO WAFFLE 13

a fluffy sweet potato waffle served with maple pecan syrup and garnished with a giant medieval looking house smoked turkey leg. (available while supplies last)

### CURRY CAULIFLOWER NO-MAC 10 WITH CHEESE

made from scratch with charred curry cauliflower.

[V+GF]

## HANDHELDS

all sandwiches are served with house chips. add thick cut fries, sweet potato chips, roasted vegetables, southwestern creamed corn or side salad for a little more.

### SMOKED TURKEY CLUB 10

house smoked turkey, bacon, lettuce and tomato served with truffle aioli on toasted sourdough.

### CAPRESE PANINI 9

chopped tomatoes, basil and fresh mozzarella with a balsamic glaze pressed between slices of sourdough. add grilled chicken for a bit more.

[V]

### THE GOOD LIFE 12

locally raised never frozen ground beef, fresh melted blue and brie cheese, truffle aioli, bacon-jam, lettuce and tomato on a toasted pretzel bun.

### GRANNY GOUDA'S APPLE BURGER 10

locally raised and never frozen ground beef, melted gouda, truffle aioli, crispy granny apple, bacon, lettuce and tomato on a toasted brioche bun.

## CHOPS

### SMOKED COBB CHOP 12

house smoked turkey, southwestern corn, roasted red pepper, bacon, avocado and blue-brie cheese on romaine mix served with house ranch.

*oh, and it has a fried egg in the middle!*

### THE NOT-SO-ORIGINAL CHOP 10

arugula, cous cous, marinated roma tomatoes, crunchy corn, currants and papitas. comes with choice of house smoked turkey or chopped avocado. served with creamy basil dressing.

### STEVE-TALK-THAI CHICKEN SALAD 12

grilled chicken, napa cabbage, carrots, cucumber, green onion, peanuts, edamame, crunchy wonton chips and rice noodles. served with a spicy thai and cilantro lime dressing.

### QUINOA CHOP 9

arugula, quinoa, grilled asparagus, tomatoes, papitas, currants, parmesan cheese and tossed with truffle oil dressing. add grilled chicken for a bit more.

[V]

### SIDES \$5

house chips, thick cut fries, southwestern crème corn, side salad or roasted vegetables

### SIDENOTE:

if you're craving something simple like a cheeseburger or a chicken sandwich just let us know... we'll see what we can do!

CHEF JASON SHAW

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



## BEERS

DARKEST — LIGHTEST

- COORS LIGHT [ *Colorado* | Lager | 4.2% ] \$5
- CRISPIN [ *California* | Cider | 5.0% ] \$5
- LAGUNITAS PILS [ *California* | Pilsner | 6.2% ] \$5
- DOS EQUIS [ *Mexico* | Lager | 4.3% ] \$5
- PAPAGO BREWING CO. ORANGE BLOSSOM [ *Arizona* | Wheat | 4.5% ] \$5
- HACKER-PSCHORR WEISSE [ *Germany* | Hefeweizen | 5.5% ] \$5
- SANTAN BREWING CO. CHIVO BLANCO [ *Arizona* | Maibock | 6.0% ] \$5
- BLUE MOON [ *Colorado* | Witbier | 5.4% ] \$5
- SANTAN BREWING CO. DEVIL'S ALE [ *Arizona* | APA | 5.5% ] \$5
- OSKAR BLUES BREWERY OLD CHUB [ *Colorado* | Scotch Ale | 8.0% ] \$5
- BREWERY OMMEGANG HENNEPIN [ *New York* | Saison | 7.7% ] \$5
- MIKE HESS BREWING HABITUS [ *California* | Rye-IPA | 8.0% ] \$5
- NEW BELGIUM ACCUMULATION [ *Colorado* | IPA | 6.2% ] \$5
- ALESMITH HORN DEVIL [ *Colorado* | Strong Ale | 10% ] \$5
- BELLS TWO HEARTED IPA [ *Michigan* | IPA | 7.0% ] \$5
- GREAT DIVIDE BREWING CO. TITAN [ *Colorado* | IPA | 7.1% ] \$5
- NEW BELGIUM FAT TIRE [ *Colorado* | Amber | 5.2% ] \$5
- BELLS AMBER [ *Michigan* | Amber | 5.0% ] \$5
- NEW CASTLE BROWN ALE [ *Scotland* | Brown Ale | 5.0% ] \$5
- AVERY BREWING CO. ELLIE'S BROWN ALE [ *Colorado* | Brown Ale | 5.5% ] \$5
- PARALLEL 49 BREWING CO. SALTY SCOT [ *Canada* | Specialty | 6.7% ] \$5
- GRAND CANYON BREWERY BOURBON BARREL [ *Arizona* | Stout | 8.5% ] \$5
- GUINNESS [ *Ireland* | Stout | 4.2% ] \$5
- ANCHOR BREWING CO. PORTER [ *California* | Porter | 5.6% ] \$5
- EPIC BREWING CO. SIMCOE HOPULENT [ *Utah* | Imperial IPA | 8.4% ] \$5
- LEFT HAND BREWING CO. MILK STOUT [ *Colorado* | Stout | 6.0% ] \$5
- EPIC BREWING CO. BIG BAD BAPTIST [ *Utah* | Imperial Stout | 12% ] \$5

## COCKTAILS

- HAND JOB [ dickel rye, simple syrup, fee brothers aromatic bitters and orange zest ] \$5
- DRINK NUMBER TWO [ description goes here. description goes here. ] \$5

## WINE

- FRANCIS COPPOLA RED [ *California* | Red Blend | 2010 | 14.5% ] \$5
- FRANCIS COPPOLA WHITE [ *California* | Pinot Grigio | 2012 | 14.5% ] \$5