WHITE & ROSÉ WINES

HOUSE WHITE	5	_
CANTI MOSCATO, ITALY	7	25
FRISK RIESLING, AUSTRALIA	7	25
ELICIO ROSÉ, FRANCE	8	28
VIGNETI DEL SOLE PINOT GRIGIO, ITALY	7	26
JOEL GOTT PINOT GRIS, OR	8	27
VILLA MARIA SAUVIGNON BLANC, NZ	7	26
FERRARI-CARANO SAUVIGNON BLANC, CA	8	28
CARTLIDGE & BROWNE CHARDONNAY, CA	7	25
JOEL GOTT UNOAKED CHARDONNAY, ĆA	9	30
RUFFINO PROSECCO, ITALY	7	_
RUFFINO SPARKLING ROSÉ, ITALY	7	_
MUMM CUVEE BRUT, CA	9	_
RANCHO LA GLORIA AGAVE MARGARITA WINE	7	25

RED WINES

HOUSE RED	5	_
ADESSO SWEET RED, ITALY	8	26
MOSKETTO RED MOSCATO, ITALY	7	24
RONCIER PINOT NOIR, FRANCE	7	26
ARGYLE PINOT NOIR, OR	10	36
SCHUG CARNEROS PINOT NOIR, CA	13	46
SKYFALL MERLOT, WA	7	26
BODINI MALBEC, ARGENTINA	7	25
COOPER&THIEF BOURBON AGED RED BLEND, CA	10	34
QUILT FABRIC OF THE LAND RED BLEND, CA	13	46
AVALON CABERNET, CA	7	26
JOEL GOTT CABERNET, CA	9	30
QUILT NAPA CABERNET, CA	15	50
CLINE ANCIENT VINES ZINFANDEL, CA	8	30
QUINTA DO INFANTADO TAWNY PORT, PORTUGAL	7	32

FOR A BIGGER BOTTLE SELECTION, SHOP OUR RETAIL WINE SHELVES. A \$10 CORKAGE FEE IS APPLIED TO EACH BOTTLE **OPENED ON PREMISE.**

FLIGHTS

3 WINE FLIGHT \$12

CHOOSE ANY THREE WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH

6 WINE FLIGHT \$22

CHOOSE ANY SIX WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH

CHOCOLATE PUFFALO \$6

PUFF PASTRY FILLED WITH NUTELLA AND MARSHMALLOWS, THEN BAKED UNTIL MELTED AND GOLDEN BROWN.

SUGAR WAFFLE \$6

A SWEET, SUGAR COATED WAFFLE SERVED WITH A SCOOP OF VANILLA ICE CREAM, POWDERED SUGAR, AND A SIDE OF MAPLE SYRUP. ADD EXTRA WAFFLES FOR \$3 EACH.

SORRY, NO FREE REFILLS!

COKE, DIET COKE, SPRITE, DR PEPPER \$1.75 **ROOT BEER OR CREAM SODA \$3 COFFEE OR HOT TEA \$3** FIJI BOTTLED WATER 1 LITER \$4 SAN PELLEGRINO WATER 160Z \$3

STARTERS AND SHAREABLES

PARMESAN ASPARAGUS \$8

EIGHT PIECES OF FRESH ASPARAGUS WRAPPED IN FLAKY PHYLLO DOUGH AND BAKED IN THE OVEN UNTIL GOLDEN BROWN. SERVED WITH A SIDE OF RANCH FOR DIPPING.

SOFT PRETZEL TRIO \$8

THREE SOFT PRETZELS SERVED WITH THREE DIPPING SAUCES—OUR SPICY CHEESE DIP, HONEY MUSTARD, AND HOMEMADE HUMMUS. ADD MORE PRETZELS FOR \$2 EACH.

CREAMY TORTELLINI SOUP S5 CUP **S8 BOWL**

A CREAMY TOMATO BASED SOUP FILLED WITH CHEESE TORTELLINI, ITALIAN SAUSAGE, MUSHROOMS, AND SPINACH

JIMMY'S CHEESE DIP \$8

OUR SPICY HOUSEMADE CHEESE DIP FILLED WITH GROUND BEEF, JALAPENOS, TOMATOES, AND BLACK BEANS. **SERVED WITH TORTILLA CHIPS.**

SPICY NACHOS \$11

A LARGE BED OF TORTILLA CHIPS TOPPED WITH OUR SPICY CHEESE DIP, TOMATOES, ONIONS, AND SOUR CREAM. ADD BACON \$3 ADD CHICKEN \$3 ADD BRISKET \$4

THE DOUBLE DIPPER \$10 OUR HOMEMADE PIMENTO CHEESE AND HUMMUS SERVED WITH PITA BREAD, PRETZELS, CUCUMBERS, CELERY, AND CARROTS FOR DIPPING.

THE CHEESE BOARD \$15

HONEY ROSEMARY GOAT CHEESE, TRUFFLE PECORINO ROMANO, MANCHEGO, CRACKERS, HONEY, DRIED FRUIT

THE MEATY BOARD \$15

SMOKED BEEF SAUSAGE, BRISKET, BACON SLICES, RYE BREAD, BBO SAUCE, WHOLE GRAIN MUSTARD

THE CHARCUTERIE BOARD \$15

PROSCIUTTO, MORTADELLA, CAPICOLA, OLIVES, PICKLED OKRA, WHOLE GRAIN MUSTARD, FRENCH BREAD, CRACKERS

THE VIP \$28

A LAZY SUSAN LOADED UP WITH YOUR CHOICE OF ANY TWO OF THE FOLLOWING: CHEESE BOARD, MEATY BOARD, OR **CHARCUTERIE BOARD**

PANINIS, PIZZAS, CROSTINIS, AND SALADS

HARVEST SALAD \$9

A LARGE BED OF SPINACH TOPPED WITH FETA, BACON, APPLE CHUNKS, DRIED CRANBERRIES, GOLDEN RAISINS, AND SUNFLOWER SEEDS. SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE. ADD CHICKEN \$3.

BUFFALO CHICKEN CHOPPED SALAD \$10

ROMAINE LETTUCE TOPPED WITH BUFFALO CHICKEN, CHEDDAR CHEESE, BLEU CHEESE CRUMBLES, TOMATOES, CUCUMBERS, AND CELERY. SERVED WITH A SIDE OF HOMEMADE RANCH DRESSING.

HONEY, SRIRACHA, AND BACON PIZZA \$9

AN 8 INCH FLATBREAD TOPPED WITH MARINARA SAUCE, BACON, SPINACH, AND MOZZARELLA CHEESE, THEN DRIZZLED WITH HONEY AND SRIRACHA.

CHICKEN, BACON, RANCH PIZZA \$9

AN 8 INCH FLATBREAD TOPPED WITH CHICKEN, BACON, RANCH, AND MOZZARELLA CHEESE

JALAPENO POPPER AND BACON PANINI \$9

JALAPENOS, CREAM CHEESE, BACON, AND CHEDDAR CHEESE PRESSED TOGETHER ON SOURDOUGH BREAD. ADD CHICKEN \$3. SERVED WITH A SIDE OF KETTLE CHIPS. SUB SALAD OR SOUP \$3.

APPLE & TURKEY PANINI \$9

TURKEY, CREAMED BRIE, APPLE SLIGES, SPINACH, PROVOLONE CHEESE, AND MAPLE HONEY MUSTARD PRESSED TOGETHER ON SOURDOUGH BREAD. SERVED WITH A SIDE OF KETTLE CHIPS. SUB SALAD OR SOUP \$3

PIMENTO CHEESE & BACON PANINI \$9

OUR HOMEMADE PIMENTO CHEESE, BACON, AND TOMATOES PRESSED TOGETHER ON SOURDOUGH BREAD. ASK TO MAKE IT SPICY BY ADDING JALAPENOS! SERVED WITH A SIDE OF KETTLE CHIPS, SUB SALAD OR SOUP \$3

SMOKED SAUSAGE GRILLED CHEESE \$9

SMOKED BEEF SAUSAGE, PROVOLONE CHEESE, CHEDDAR CHEESE, AND DIJONAISSE MELTED TOGETHER AND SERVED ON RYE BREAD WITH A SIDE OF KETTLE CHIPS. SUB SALAD OR SOUP \$3

BEEF & BLEU SLIDERS \$13
THREE HAWAIIAN SLIDER BUNS TOPPED WITH BRISKET, PROVOLONE CHEESE, BLEU CHEESE CRUMBLES, ONIONS, AND A CREAMY HORSERADISH SAUCE. SERVED WITH A CUP OF KETTLE CHIPS. SUB SALAD OR SOUP \$3

AHI TUNA CROSTINIS \$12

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH OUR SPICY ASIAN SLAW AND SEARED AHI TUNA, THEN DRIZZLED WITH A SOY-GINGER GLAZE

CHICKEN, GORGONZOLA, AND HONEY CROSTINIS \$10

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH GORGONZOLA CHEESE AND CHICKEN, THEN DRIZZLED WITH HONEY. SERVED WITH A SIDE OF BUFFALO SAUCE

CAPRESE CROSTINIS \$10

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH PESTO, FRESH MOZZARELLA, AND TOMATOES, THEN DRIZZLED WITH A BALSAMIC GLAZE

BOTTLED BEER

FRUIT/SPICE			SAISON/FARMHOUSE/SOUR		
KASTEEL ROUGE SOUR CHERRY	8%	\$10	SAISON DUPONT	6.5 %	\$7.50
DELIRIUM RED	8 %	\$9	BOULEVARD TANK 7 FARMHOUSE ALE	8.5 %	\$6
WELLS BANANA BREAD BEER	5.2 %	\$5.50	DUCHESSE DE BOURGOGNE	6%	\$10
ORANGE BLOSSOM PILSNER2 HONEY SPICED	11%	\$6.50	WESTBROOK GOSE	4%	\$5
LINDEMANS FRAMBOISE (RASPBERRY) LAMBIC	4 %	\$10	MONDAY NIGHT DR ROBOT BLACKBERRY LEMON S		\$6
STIEGL GRAPEFRUIT RADLER	2.5%	\$5.50	DOGFISH HEAD SEAQUENCH GOSE	4.9%	\$6
STIEGL LEMON RADLER	2.5%	\$5.50	AVONDALE SOUR PASH PASSIONFRUIT SOUR	4.3%	\$5
WHITE CLAW HARD SELTZER	5 %	\$5			
			AMBER/RED/BROWN ALE		
HARD CIDER			BELLS AMBER	5.5 %	\$5
J.K. SKRUMPYS CIDER	6%	\$9	FAIRHOPE I DRINK THEREFORE I AMBER	5.9 %	\$5
ORIGINAL SIN CIDER	6 %	\$5	ABITA AMBER	4.5 %	\$5 \$5 \$6
ANGRY ORCHARD CRISP APPLE CIDER	5 %	\$5 \$5	YELLOWHAMMER REBELLION RED	6 %	\$5
KOPPARBERG STRAWBERRY LIME CIDER	4%		UNIBROUE MAUDITE STRONG RED ALE	8%	\$6
ACE PINEAPPLE CIDER	5 %	\$5 \$5	TRUCK STOP HONEY BROWN	6 %	\$5
REKORDERLIG PASSIONFRUIT CIDER	4.5 %	\$5.50	GOOD PEOPLE BROWN ALE	5.4 %	\$5
REKORDERLIG PEAR CIDER	4.5 %	\$5.50			
DII ONED /I AGED /DI GUDE			STOUTS & PORTERS		
PILSNER/LAGER/BLONDE			BELLS PORTER	5.6 %	\$5
AMSTEL LIGHT LAGER	3.5 %	\$5	FOUNDERS PORTER	6.5%	\$5
SALT LIFE LAGER	4.5%	\$5	AVONDALE VANILLAPHANT PORTER	6.2%	\$5 \$5 \$5
OSKAR BLUES MAMAS LITTLE YELLA PILS	5.3%	\$5	LEFT HAND MILK STOUT	6 %	\$5
MONDAY NIGHT IM ON A BOAT GOLDEN ALE	4.8%	\$5	LEFT HAND NITRO MILK STOUT	6 %	\$5 00
KONA LONGBOARD LAGER	4.6 %	\$5 *F	SOUTHERN STAR BURIED HATCHET STOUT	8.5% 9%	\$6 \$5
SOUTHERN STAR BOMBSHELL BLONDE GRAYTON 30A BEACH BLONDE	5.25% 4.6%	\$5 \$5	OLD RASPUTIN RUSSIAN IMPERIAL STOUT YOUNGS DOUBLE CHOCOLATE STOUT	5% 5.2 %	ээ \$6
YELLOWHAMMER TMINUS KOLSCH	4.0% 5%	\$5 \$5	KENTUCKY BOURBON BARREL STOUT	3.2% 8 %	\$6
TELLOWNAMMEN TMINUS ROLSON	J/0	φυ	GUINNESS DRAUGHT STOUT	4.2%	\$ 5
			HORNY GOAT CHOCOLATE PEANUT BUTTER PORTE		\$6
			NEW HOLLAND DRAGONS MILK STOUT	11%	\$8
WHEAT/HEFEWEIZEN/WIT			JP CASPER WHITE STOUT	6.1%	\$5
WEIHENSTEPHANER HEFEWEIZEN	5.4 %	\$5			·
TUCHER HELLES HEFEWEIZEN	5 %	\$5			
TUCHER DUNKELWEIZEN	5 %	\$6	CONTOU ALE /WEE BEAVY / DO	urc	
TUCHER KRISTALWEIZEN	5.3 %	\$6	SCOTCH ALE/WEE HEAVY/BOCKS		e.c
FRANZISKANER HEFEWEIZEN	5 %	\$5	FOUNDERS DIRTY BASTARD SCOTCH ALE	8.5% c.c%	\$6 \$6
ST. BERNARDUS WITBIER	5.5 %	\$10 \$E	INNIS AND GUNN SCOTTISH ALE INNIS AND GUNN RUM CASK ALE	6.6% 6.8%	\$6 \$6
HARPOON UFO WHITE YELLOWHAMMER WHITE	4.8 % 4.8 %	\$5 \$5	KENTUCKY BOURBON BARREL ALE	8.19%	\$6
EINSTOK ICELANDIC WHITE ALE	4.0% 5.2 %	\$5 \$5	MONDAY NIGHT DRAFTY KILT SCOTCH ALE	7.2%	\$6
EIRSTOR IGELARDIC WHITE ALE	J.270	φU	MONDAL MAIN DHALL RIEL GOOTON ALL	71 4 /0	Ψ
DALF ALF /IDA			BELGIAN PALE ALE		
PALE ALE/IPA		. –	CHIMAY WHITE BELGIAN TRIPLE	8%	\$9
GOOD PEOPLE PALE ALE	5.8 %	\$5	ST. BERNARDUS TRIPLE	8 %	\$9 \$10
BELLS TWO HEARTED ALE	7.1%	\$5	UNIBROUE LA FIN DU MONDE	9%	\$10 \$6
STONE IPA	6.9 %	\$5 \$5	KASTEEL TRIPLE	11%	\$10
BELLS OFFICIAL HAZY IPA Dogfish head 60 minute IPA	6.4%	\$5 \$5	NEW BELGIUM TRIPEL	8.5%	\$5
DOGFISH HEAD 90 MINUTE IPA	6% 9%	\$6	DELIRIUM TREMENS STRONG PALE ALE	8.5%	\$9
DOGFISH HEAD SLIGHTLY MIGHTY IPA	5 % 4 %	\$5	UNIBROUE DON DE DIEU TRIPLE WHEAT ALE	9%	\$9 \$6
LAGUNITAS IPA	6.2 %	\$5 \$5	DUVEL GOLDEN ALE	8.5 %	\$7
LAGUNITAS DAYTIME IPA	4%	\$5			
PARISH GHOST IN THE MACHINE DOUBLE IPA	8 %	\$6			
SIXPOINT RESIN DOUBLE IPA	9.1%	\$6 \$6			
ELYSIAN SPACE DUST IPA	8.2%	\$6	BELGIAN DARK ALE		
			CHIMAY BLUE BELGIAN QUADRUPEL	9%	\$9
			CHIMAY RED BELGIAN DUBBEL	7 %	\$8.50
			DELIRIUM NOCTURNUM	9%	\$9
			UNIBROUE TROIS PISTOLES	9 %	\$6
			ST. BERNARDUS ABT 12	10.5 %	\$10
			OMMEGANG THREE PHILOSOPHERS	9.8%	\$8