

ENTREES

Maple Grilled Salmon \$22

Lightly seasoned, grilled Norwegian salmon filet brushed with Sullivan County Maple Syrup.

Dijon Chicken \$17

Two boneless breasts of chicken sauteed with mushrooms and white wine. Topped with a creamy Dijon mustard sauce.

Invierno Pork Loin \$17

Meaning "Winter" in Spanish, this sweet and spicy dish will be sure to warm you up this season! Seasoned and chargrilled twin boneless pork chops, painted with a Blackberry & Black Raspberry glaze and topped with Jalapeno slices.

Turkey Burger \$14

6 oz. Jaiindl Turkey Burger patty, lettuce, tomato, caramelized onions, Gruyere cheese and a house made Cranberry mayo on a Potato bun.

Italian Grilled Cheese \$14

John F. Martin Artisan Ham, Pepperoni, Hard Salami, Onion, Provolone cheese and a house made Fire-Roasted Tomato Aioli, grilled on multigrain bread.

Turkey Quesadilla \$13

House-roasted turkey pulled off the bone with cheddar cheese, Applewood-smoked Bacon and a house made Cranberry BBQ sauce in a crispy Spinach & Herb tortilla.

The above entrees are served with 2 sides of your choice:

*Tossed Salad, Coleslaw, Homemade Applesauce, Garlic Bread
Roasted Beets & Carrots, Red Mashed Potatoes, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Winter Blues Salad \$13

Spring Mix with crumbled bleu cheese, glazed walnuts, blueberries, blackberries and Mandarin orange slices. Served with our house made Cinnamon Vinaigrette, or your choice of dressing. Add Chicken for \$3.

APPETIZERS

Vegetable Spring Rolls \$5

Filled with cabbage, carrots, green beans, onion and spices.
Served with sides of soy sauce and duck sauce.

Bavarian Pretzels \$6

A pair of baked soft pretzels, brushed with butter and sprinkled with salt.
Served with house-made beer cheese sauce and dijon mustard.

Smokehouse Nachos \$10

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion. Drizzled with house-made beer cheese sauce and BBQ sauce.

DESSERTS

Apple Crisp a la Mode \$5.50

SEASONAL BEER SELECTION

Great Divide Pumpkin Spice YETI \$13.00

A big 19.2 oz can makes for the perfect dessert for two! When the air gets crisper and the foliage turns brilliant shades of red and orange, the Yeti yens for a libation that captures the quintessential flavors of fall. Rich, roasty with added layers of decadent sweetness, Pumpkin Spice Yeti is brewed with seasonal spices and a unique selection of coffee. **9.5% ABV**

Double Nickel Anniversary Triple IPA \$8.50

A hazy triple New England style IPA with Citra and Cashmere hops celebrating the six year anniversary of Double Nickel Brewing Company in Pennsauken, NJ. **11.2% ABV, 16 oz. can**

Double Nickel Shiloh \$8.00

Coming in at 7%, this velvety hazer has a pillow-like head coupled with pungent aromas of stone fruit and citrus. Double dry hopped with Mosaic and Motueka, Shiloh has big hits of peach and plum flavors backed up with some pineapple, guava, and citrus zest. This one will have you singing till the cows come home. **16 oz. can**

SEASONAL BEER SELECTION

Double Nickel Snow Surfer IPA \$8.00

We made this one with the intention of shredding the gnar and slaying the pow. Luscious hits of orange creamsicles mixed with tropical tiki drinks take over your taste buds as you cruise on this murky brew. Additional notes of mango and key lime pie finish this one off leaving you wondering if you're on a beach in Miami or out on the mountain getting one last run in. **6% ABV, 16 oz. can**

Flying Fish Fried Peanut Butter Ice Cream Stout \$8.00

When our fan-favorite Fried Ice Cream Stout takes a bath in rich peanut butter, the result is the perfect imperial stout. Notes of vanilla, cinnamon and dark chocolate dusted with peanut butter makes for the perfect limited-time treat. **10.3% ABV, 16 oz. can**

1911 Maple Bourbon Barrel Aged Hard Cider \$7.25

Patient attention to detail was the key ingredient to creating truly unique flavor profiles in this sweet, barrel aged cider. **6.9% ABV, 16 oz. can**

1911 Black Cherry Hard Cider \$6.00

Light up the night with the electrifyingly crisp and slightly tart flavor of 1911 Black Cherry. **6.9% ABV, 16 oz. can.**

Two Roads Holiday Ale \$5.25

Two Roads Holiday Ale is inspired by the little known Biere de Noel (translates to "Christmas Beer") style, a subset of Biere de Garde, both of which originated on small farmhouse breweries in the north of France. **7.3% ABV, 12 oz. bottle**

Double Nickel Below Zero \$5.00

Snow way out! Brewed with cinnamon and cardamom, this delicious spiced brown ale will give a new meaning to surviving below zero. **7.8% ABV, 12 oz. can**

Great Divide TITAN IPA \$5.00

TITAN IPA is a crisp, boldly hopped American India Pale Ale. Notes of pine and citrus are complemented by hints of stone fruit while hop flavor, aroma and bitterness are balanced by a supportive malt backbone. **7.1% ABV, 12 oz. can**

Double Nickel Weekend Warrior \$4.25

To a true weekend warrior, the weekend never ends! Double dry hopped with Citra and Idaho 7, Weekend Warrior is a refreshing wave of pineapple, apricot, citrus and mango. **5.8% ABV, 12 oz. can**

