

## ENTREES

### Grilled Salmon \$25

Lightly seasoned, grilled Norwegian salmon filet topped with a House-made Mango salsa.

### Chicken Bruschetta \$20

Chargrilled boneless breasts of chicken topped with fresh bruschetta and melted mozzarella cheese.

### Fiesta Burger \$15

An 8 oz. Angus patty with Chipotle Ranch, lettuce, salsa, sharp cheddar cheese and topped with corn tortilla chips.

### Italian Quesadilla \$14

Garlic & Herb tortilla stuffed with Pepperoni, Genoa Salami and Mozzarella cheese, grilled and served with a side of Marinara sauce.

### Grilled Mac & Cheese Sandwich \$14

Our creamy, House-made three cheese Macaroni & Cheese with Applewood-smoked bacon and barbecue sauce, grilled on Multigrain bread.

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

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

### Black & Bleu Salad \$16

A bed of spring mix with a Cajun-seasoned grilled chicken breast, a hard-boiled egg, tomato, red onion and crunchy croutons. Served with Bleu Cheese dressing.

### Linguini Shrimp Alfredo \$19

Linguine style pasta and sauteed shrimp in a creamy Alfredo sauce.  
Served with garlic bread and choice of one side.

### **\*NEW Appetizer\***

### Pulled Pork Slider Trio \$12

House-smoked Pulled Pork with pickles and choice of sauce on grilled slider rolls.  
Choose from four House-made sauces: **Hoisin, Honey Mustard, Cherry BBQ, Chipotle Ranch.** Mix and match or get three of your favorite sauce!

## 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

### Homemade Aloha Cheesecake \$8.00

Coconut Cheesecake on a Golden Oreo crust topped with pineapple

### Homemade Coconut Layer Cake \$5.50

### Homemade Red Velvet Cupcake \$4.00

## SEASONAL BEER SELECTION

### Double Nickel SUPER MEGA DANK 420 CHRONIC KUSH

### GRAND DADDY SUPREME \$9.00

Super Mega Dank 420 Chronic Kush Grand Daddy Supreme allows you to elevate to a higher plane and into the dank juicy clouds of hop-powered tangerine, peach, and apricot. A thick, coating mouth feel with an intense fruity hoppiness lets you celebrate 4/20 the way it was meant to be done, dank and hazed out. 16 oz. can, 7.0% ABV.

### Double Nickel SOUR DADDY DIESEL SUPREME \$9.00

Fruity, tart notes of mango and pineapple are amplified by some acidity and roll up perfectly together with the OG hop forward flavors from the double dry-hopping of Mosaic, Citra, and Azacca. With Sour Daddy Diesel Supreme you get the best of both worlds; hazy, hoppy, fruity, and a bit sour... Now that's dank. 16 oz. can, 7.0% ABV.

### Great Divide Strawberry Rhubarb Sour Ale \$5.75

Strawberry is the yin to rhubarb's yang—the sweet to the tart. This beautiful partnership creates a beer that glows ruby, bursts with strawberry aroma, and bites with every sip. Bright and effervescent, this sour is a fun and refreshing, lip-puckering treat perfect for every occasion, any time of the year. 12 oz. can, 6.2% ABV.

## SEASONAL BEER SELECTION

### Yards Philthy Peach IPA \$4.75

Brewed with puréed peaches and dry hopped with Mosaic and Azacca hops, this Hazy IPA is bursting with flavors of peaches, tropical fruit, and citrus.. 12 oz. can, 6.5% ABV.

### Flying Fish Mango Smoothie \$4.75

A bright wheat ale brewed with mango. Enjoy Mango Smoothie's tropical notes and smooth finish through the summer months. 12 oz. can, 5.0% ABV.

## CIDERS & SELTZERS

### 1911 Sour Cherry Hard Cider \$8.00

Funky and unfiltered, Sour Cherry is a sparkling hard cider with earthy characteristics from Brett fermentation. The classic flavors of Beak & Skiff McIntosh apples are dialed up with cherries for a tart and semi-sweet profile. 6.9% ABV, 16 oz. can.

### 1911 Tropical Hard Cider \$7.00

Best enjoyed on a beach with friends. But if you're stuck in reality, the sweet and tart characteristics of pineapple and mango will help transport you to the sand and salty air. 6.5% ABV, 16 oz. can.

### 1911 Black Cherry Hard Cider \$7.00

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

### Truly Lemonade Hard Seltzer \$4.50

5.0% ABV, 12 oz. can ~ Ask your server/bartender for available flavors

### Vizzy Hard Seltzer \$4.50

5.0% ABV, 12 oz. can ~ Ask your server/bartender for available flavors

## LAST CHANCE

### Troegs Nugget Nectar \$5.75

### Samuel Adams Cold Snap \$4.50

### Blake's Berry Cranders Hard Cider \$3.00

### Double Nickel Below Zero \$2.00

