

ENTREES

Grilled Salmon \$25

Lightly seasoned, grilled Norwegian salmon filet topped with a House-made creamy lemon dill sauce.

Chicken Marsala \$22

A pair of boneless chicken breasts, sauteed and smothered in a classic Marsala sauce with mushrooms.

Hawaiian Pork Loin \$19

Grilled boneless pork loin brushed with a Hawaiian glaze and topped with grilled pineapple.

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)*

Beef Brisket \$23

House-smoked Angus beef brisket with a Black Pepper dry rub and a side of BBQ sauce. Served with Three-Cheese Mac & Cheese and your choice of one side.

BIG MACoby Burger \$15

Two 4 oz. Angus patties with lettuce, diced onion, relish, Russian sauce and cheddar cheese on a Sesame Seed bun. Served with choice of one side.

Turkey & Fig Grilled Cheese \$14

John F. Martin Hickory-smoked Turkey breast, Fig jam, Applewood-smoked bacon, tomato and Gruyere cheese grilled on Multigrain bread. Served with choice of one side.

Juicy June Salad \$12

Mixed baby greens with strawberries, pineapple, honeydew and glazed walnuts. Served with homemade poppy seed dressing. **Add chicken for \$5.**

APPETIZERS

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!

Smokehouse Nachos \$11

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

DESSERTS

Homemade Caramel Apple Cheesecake \$8.50

Homemade Wetlands' Chipwich \$5.50

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.**

Workhorse Cloud 9 IPA \$9.00

Hazy Imperial IPA with additions of white malt and oats to create a fluffy and creamy texture, complemented by radiant hop notes of apricot, pineapple, and citrus. Idaho 7 hops offer a black tea quality, along with 9% ABV, will leave you feeling an elevated sense of euphoria. **16 oz. can.**

SEASONAL BEER SELECTION

Workhorse Finn Gose \$7.50

Brewed with raspberry, blueberry, and huckleberry, Finn presents a beautiful, deep magenta with a slight haze. Bouquets of jam-like aromas give way to a slightly tart flavor with just a touch of sweetness. 16 oz. can, 4.9% ABV.

Troegs Sunshine Pilsner \$6.00

It takes the right ingredients, people and processes to nail the complex balance of two-row barley, zesty Saaz hops and lager yeast. Secondary fermentation creates natural carbonation that delivers soft notes of fresh-cut straw and flowering herbs. In the end, this bright and refreshingly clean American craft pilsner is our go-to when the sun is shining and makes us happy when skies are gray. 16 oz. can, 4.5% 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.

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.

Bud Light Seltzer Hard Soda \$4.50

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

