

ENTREES

Cranberry Orange Pork \$20

Chargrilled boneless pork loin topped with a festive,
House-made cranberry-orange sauce.

Apple Bourbon Chicken \$18

Grilled boneless chicken breast topped with
sautéed Golden Delicious apple slices and an apple bourbon sauce.

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

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

Caramel Apple Burger \$15

8 oz Angus burger with sautéed Granny Smith apple slices, Applewood-smoked
bacon and smoked Gouda cheese, drizzled with caramel sauce and sprinkled with
sea salt on a Brioche bun. Served with choice of one side.

Penne Vodka \$15

Penne pasta smothered in a creamy Vodka sauce. Served with garlic bread
and choice of one side. **Add chicken for \$5.**

Christmas Feast Grilled Cheese \$14

Sliced turkey, avocado, Honeycrisp apple slices, sharp cheddar cheese and
Bauman's Plum Butter, grilled on multigrain bread. Served with choice of one side.

Yuletide Salad \$13

Mixed baby greens with Granny Smith apple slices, avocado, raisins,
candied walnuts and goat cheese. Served with a Honey Cinnamon Vinaigrette.
Add chicken for \$5.

Italian Chicken Quesadilla \$13

House-roasted chicken, Genoa salami, red onion and Mozzarella cheese in a crispy
Garlic & Herb tortilla. Served with Marinara sauce and your choice of one side.

APPETIZERS

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.

Fried Pickles \$7

Beer battered pickle chips, served with a side of Chipotle Ranch.

Bavarian Pretzels \$6

Baked soft pretzels, brushed with butter and sprinkled with salt. Served with house-made beer cheese sauce and dijon mustard.

DESSERTS

Homemade Chocolate Peanut Butter Cheesecake \$9.00

Homemade Apple Crisp a la Mode \$6.00

SEASONAL BEER

Double Nickel Anniversary IPA \$9.00

This Anniversary Triple IPA is a big boi, coming in at 10.5%. Brewed with a hearty amount of oats, flaked oats, and wheat and then triple dry hopped with massive amounts of Vic Secret, Amarillo and Citra. **16 oz. can.**

Double Nickel Farmstead Flannel \$9.00

Farmstead Flannel is a 7.2% Milkshake IPA, brewed with flaked oats, along with cinnamon, vanilla bean, brown sugar, and a touch of lactose. This seasonal treat truly hits the sweet spot, and lends dense notes of farm-fresh apple cider donuts, Mexican horchata, and cinnamon toast crunch cereal. **16 oz. can.**

Double Nickel Nocturnal Creatures \$9.00

S'mores inspired imperial dessert stout brewed with graham crackers, cocoa nibs, and marshmallow. **16 oz. can, 10.3% ABV.**

Double Nickel Scrub Daddy \$9.00

A strong nose highlighted by vanilla gives way to subtle notes of banana and citrus that invite you to indulge in this delicious brew. Smooth banana flavor and a sweet vanilla finish round out this decadent milkshake IPA that is sure to leave you smiling. **7.1% ABV, 16 oz. can.**

Ommegang Dream Patch Fruited Sour \$8.50

Bright cherries, tart raspberries, and sweet blueberries balance out the assertive sour nature of this beer. It pours a rosy red, with a light spritzy body and subtle bitterness. Brewed with the sour gurus of Belgium, Liefmans. **16 oz. can, 6.5% ABV.**

SEASONAL BEER

Big Oyster Hammerhead IPA \$8.00

West Coast-Style IPA brewed with six different hop varieties for an intense citrus and grapefruit character with notes of pine. 16 oz. can, 6.4% ABV.

1911 Black Cherry Hard Cider \$7.00

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

1911 Raspberry Hard Cider \$7.00

1911 Raspberry Hard Cider opens with a fruit-forward body and a lingering burst of raspberry on the finish. 16 oz. can, 5.5% ABV.

1911 Cranberry Hard Cider \$7.00

1911 Cranberry hard cider is a semi-sweet cider that provides the perfect combination of classic American flavors. Our Unique blend of apples and New England cranberries strikes a delicate balance of sweet and tart.
16 oz. can, 6.9% ABV.

Double Nickel Pilsner \$5.50

A classically styled clean and crisp option for the lite beer drinker and beer geek alike. Lawnmower beer... if your lawn is located on the side of a Bavarian mountain top.
12 oz. can, 5.6% ABV.

Double Nickel Session IPA \$5.50

At a lower ABV, this India pale ale is designed to be enjoyed by all. It's subtle malt character is highlighted with a hop bill featuring nugget, cascade, citra and simcoe.
12 oz. can, 4.7% ABV.

