

ENTREES

Grilled Salmon \$26

Lightly seasoned grilled Faroe Islands Salmon filet, brushed with Bauman's Pear Butter and topped with a House-made Pear salsa.

Pork Tenderloin Marsala \$18

Sauteed Pork Tenderloin medallions, smothered in a classic Marsala sauce with mushrooms.

Chicken Piccata \$16

Sauteed boneless breasts of Chicken covered in a creamy Lemon caper sauce.

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

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

Beer Braised Short Ribs \$21

Slow-roasted, USDA choice Angus beef short ribs off the bone. Served with red mashed potatoes, a rich pan gravy and your choice of one side.

Cupid's Grilled Cheese \$14

House-roasted Turkey, Tomato, Applewood-smoked Bacon, Bauman's Cherry Butter and sharp Cheddar cheese, grilled on Multigrain bread. Served with choice of one side.

Sweetheart Salad \$13

Spring mix with Fresh Strawberries, Tomato, Red onion, Roasted red beets and Goat cheese. Served with Raspberry Vinaigrette dressing.

Add chicken for \$5.

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 Pork & Sauerkraut Balls \$8

Served with a creamy mustard sauce

Bavarian Pretzels \$6

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

French Onion Soup \$5

DESSERTS

Homemade Caramel Pear Cheesecake \$9.00

On a Ginger Snap Cookie Crust

Homemade Strawberry Pie \$8.00

Perkiomen Valley Brewery Strawberry Rhubarb Cream Ale \$7.00

Perkiomen Valley Brewery Shagbark Old English Ale \$7.00

Levante Tickle Parts NEIPA \$9.00

Tickle Parts is an exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma and a feathery-soft mouthfeel. Anticipate chunks of pineapple and tender clementine juices on the palette, while your nostrils are gently tickled with the aroma of thawing sorbet and other fruit juices. 7.1% ABV, 16 oz. can

Ommegang Gnomegang \$9.00

While Coop and the gnomes were spicing things up at the brewery, our brewers were carefully fermenting signature, fruity, spicy Chouffe yeast to create the flavorful unique blonde ale we all love! You'll enjoy the smooth drinkability, fruity aromas and flavors, and warming finish. 9.5% ABV, 16 oz. can

NEW Iron Hill Ringz Toss Sour \$8.00

Step right up, you are already a winner with this new offering from Iron Hill! This tart sour ale is brewed with lactose and finished with peach puree and vanilla to give it the perfect balance that reminds you of your favorite Peach Ringz candy! 7.0% ABV, 16 oz. can.