

ENTREES

Entree Sides:

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

Salmon Piccata \$26

Lightly seasoned grilled Faroe Islands Salmon filet covered in a creamy Lemon caper sauce. Served with your choice of two sides.

Champagne Cheddar Chicken \$17

House-smoked Chicken thighs smothered in a Champagne Cheddar cheese sauce with mushrooms, all over a bed of Penne-style pasta.
Served with garlic bread & choice of one side.

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.

Harvest Cobb Salad \$15

Spring mix with Applewood-smoked bacon, Goat cheese, craisins, pecans and a hard-boiled egg. Served with House-made Honey Cinnamon Vinaigrette.
Add chicken for \$5.

Oktoberfest Burger \$14

8 oz Angus burger with Dijon mustard, John F. Martin Hickory Smoked Ham, caramelized onions and house-made beer cheese sauce on a Brioche bun.
Served with choice of one side.

Cuban Grilled Cheese \$14

John F. Martin Hickory Smoked Ham, sliced pork loin, pickle slices, Swiss cheese and yellow mustard all grilled on Multigrain bread. Served with choice of one side.

Cheese Tortellini \$13

Pasta rings filled with a blend of cheeses and tossed in a creamy Pesto sauce.
Served with Garlic Bread and choice of one side.

Fish Wrap \$14

Yuengling-battered Haddock, lettuce, tomato, Cheddar cheese and Chipotle ranch all wrapped in a Tomato & Basil tortilla. Served with your choice of one side.

APPETIZERS

Smokehouse Nachos \$12

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

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

DESSERTS

Homemade Pumpkin Cheesecake \$9.00

On a GingerSnap Cookie Crust

Perkiomen Valley Brewery Twisted Sister IPA \$7.00

Bru Daddy's Granddaddy Haze DIPA \$9.00

This is the Granddaddy of them all. Brewed with a hefty dose of oats and wheat give a nice soft & pillowy mouthfeel. Double Dry Hopped with Mosaic, Galaxy and Lotus. We taste huge notes of candied orange, mango, melon, and zesty resinous-dank. Brewery located in Allentown, PA. **8.3% ABV, 16 oz. can.**

Workhorse Crushed It! \$9.00

This Belgian ale pours a hazy, straw blond color with a bright, fluffy white head of dense foam. It features aromas of orange peel, citrus, yeast phenolics, and spice, which add to its crushability. A wheat-dominated graininess is snapped by a beautifully spiced, tangy citrus finish. **5.1% ABV, 16 oz. can.**

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.**

Warsteiner Oktoberfest \$5.25

This beer is brewed with hand-selected hops, Munich-type spring barley malt and extra-soft brewing water from the Arnsberg forest nature park. Its well-balanced taste will make you feel like you are part of the Oktoberfest, wherever you are. **4.6% ABV, 16 oz. can**