



## Snacks

<b>Deviled Eggs</b> - Beet brined, topped with, bacon, roasted beet, crispy carrot (GF)	5
<b>Parm/truffle fries</b> - House cut, rosemary, garlic -truffle oil (V)	5
<b>Crispy Brussels Sprouts</b> - Garlic , shallot, bourbon glaze (GF) (VG)	6
<b>Chicharrónes</b> - Fried pork skins, Peruvian seasoning, Cajun aioli (GF)	6
<b>Pretzel Bites</b> - Bite-sized, hand-made baked pretzels, beer cheese sauce, agave mustard, or both (V)	6
<b>Fried Cheese</b> - Fresh asadero, herbed panko crust, spicy tomato dip (V)	half 5 full 9

## Shares

<b>Slow Smoked Pork Belly</b> - Whiskey-agave glazed , horseradish slaw, sourdough toast	11
<b>Bangkok Shrimp</b> - Flash fried, tossed in Thai chili sauce and scallions (or buffalo)	11
<b>Southern Fried Pickles</b> - House pickle chips, carrots, jalapeno peppers, Cajun aioli (V)	10
<b>Garlic Chile Chicken Wings</b> - Sesame seeds, Sriranchi, celery (or buffalo) (GF)	11
<b>Steamed P.E.I. Mussels</b> - Dark Beer-garlic broth, charred corn, crispy bread (add fries 2\$)	13

## Salads

*Also Available As Wraps +1 Add Chicken +3, Shrimp +4 , Steak +5, or Salmon +6*

<b>House Salad</b> - Fresh greens, tomato, cucumber, red onion, shredded pepper jack cheese, pumpkin seeds, avocado ranch (V) (GF)	Side 6 Entrée 9
<b>Beet Salad</b> - Spinach, arugula, beets, cranberries, apples, onions, almonds, goat cheese, pomegranate balsamic vinaigrette (V) (GF)	Side 6 Entrée 9
<b>Fresh Crafted Caesar</b> - Romaine, chipotle Caesar dressing, black bean & corn pico, bacon, avocado, crispy tortillas. (GF)	Side 8 Entrée 12
<b>*Steakhouse Salad</b> - 8 oz. steak, fresh greens, tomato, onion, eggs, blue cheese crumbles, croutons, horseradish cream dressing	16

## Soups

<b>Ale &amp; Cheese Soup</b> - Creamy cheddar & jack cheese, bacon, pretzel bites.	Cup 4 Bowl 7
<b>French Onion Soup</b> - Caramelized onion, garlic ,beef broth, crostini, melted Swiss cheese.	Cup 5 Bowl 8
<b>Soup of the Day</b>	Cup 4 Bowl 7

### Happy Hour

Daily 2 pm - 6 pm

**\$2 Off Draft Beer**

**\$1 Off Snacks**

**\$2 Off Shares**

**\$3 Cans**

*Avery Stampede, Burgopf Pils,  
Warsteiner Pils, Cold Snacks*

**\$3 Shots**

*House made Apple Pie*

**\$5 Beer/Shot Combo**

# Sandwiches (served with a side)

<b><u>Veggie Wrap</u></b> - Fried avocado, greens, tomato, pickled red onion, zucchini, peppers, pomegranate balsamic vinaigrette <b>(VG)</b>	<b>11</b>
<b><u>Iowa Style Pork Tenderloin Sandwich</u></b> - Fried pork cutlet, Dijon, smoked-onion ketchup, house pickle chips, brioche bun	<b>13</b>
<b><u>Turkey Baja</u></b> - House smoked turkey breast, avocado, tomatoes, pepper jack cheese, agave mustard, pretzel bun	<b>12</b>
<b><u>Fresh Crafted Burger</u></b> - 6oz patty, LTOP, brioche Bun, smoked onion ketchup, ipa mustard <b>Add cheese, bacon, pork belly, fried egg, avocado, shrimp, extra beef patty</b> <i>Sub Veggie Patty (VG) (GF)</i>	<b>12</b>
<b><u>Pesto Chicken Sandwich</u></b> - Grilled chicken breast, salami, asadero, pesto, balsamic tomatoes, brioche bun	<b>14</b>
<b><u>The Reuben</u></b> - Corned beef, sauerkraut, crispy bacon, Swiss cheese, Russian dressing, marble rye	<b>15</b>
<b><u>Meatloaf Sandwich</u></b> - Beef & pork, pecan pesto, smoked-onion ketchup, caramelized onion, cheddar cheese, brioche bun. <i>Sub Veggie Patty (VG) (GF)</i>	<b>12</b>

## Sides

- House Cut Fries
- Creamy Slaw
- Grilled Broccolini
- Parmesan-truffle fries +2
- Spudpuppies
- Roasted or Steamed mixed Vegetables
- Crispy Brussels Sprouts +2
- Sweet Potato Mash +1

## Mains

<b><u>Stout Braised Beef Tips</u></b> - House-made pappardelle, roasted mushrooms, peas, rosemary sour cream	<b>17</b>
<b><u>Vegan Quinoa Risotto</u></b> - Coconut-miso "cream", roasted garlic, sweet peas, spicy tomato, mushrooms, roasted vegetables, crispy carrot ribbons, pumpkin seeds <b>(GF) (VG)</b>	<b>17</b>
<b><u>Shrimp &amp; "Grits"</u></b> - Sautéed shrimp, bacon, corn, spicy tomatoes, quinoa, peppers, onions	<b>18</b>
<b><u>Meatloaf</u></b> - Mushroom-stout gravy, spudpuppies, crispy Brussels sprouts, crispy onions	<b>16</b>
<b><u>Pork Schnitzel</u></b> - Fried pork cutlets, spätzle, sauerkraut, mustard-caper cream, pickled onion, lemon wedge	<b>17</b>
<b><u>Fennel-Coriander Salmon</u></b> - Seared, sweet potato mash, grilled broccolini, lemon, herbed aioli	<b>19</b>
<b>*<u>Steak Frites</u></b> - 8 oz. steak, hand cut frites, crispy Brussel sprouts, red wine-demi butter or chimichurri	<b>19</b>

**(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free**

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

\* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.