

WEDNESDAY, SEPTEMBER 20<sup>TH</sup>

## WINES

FONT-MARS

PAYS D'OC FRANCE, ROSÉ  
\$9 / \$36

ARTESA

CARNEROS, CHARDONNAY  
\$11 / \$42

DOMAINE DE BEAUREGARD

MUSCADET SEVRE ET MAINE SUR LIE  
\$8 / \$32

AUSTERITY

SANTA LUCIA, PINOT NOIR  
\$10 / \$40

BODEGAS ARAGONESAS

CAMPO DE BORJA, GARNACHA CENTENERIA  
\$8 / \$32

## CRAFT BEERS

WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS AMBER

CONQUEST ARTEMIS BLOND

CONQUEST SACRED HEART

DOGFISH 90 MIN. IPA 9%

FORT COLLINS RED BANSHEE

FOUNDERS ALL DAY IPA

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

DELIRIUM TREMENS 8.5%

GULDEN DRAAK ALE 10.5%

NODA BREWING JAM SESSION PALE ALE

NODA BREWING HOP DROP N' ROLL

21<sup>ST</sup> AMEND BREWERY EL SULLY MEX. LAGER

OWL'S BREW RADLER THE BLOND BEER AND TEA

WITTEKERKE BELGIUM WHITE

RIVER RAT RED ALE

HOBGOBLIN ENGLISH RUBY BEER

MARTENS BELGIUM PILSENER

SIERRA NEVADA OKTOBERFEST

## PIZZA

GARLIC OIL, MOZZARELLA, ARUGULA,  
BLACK OLIVES, PEPPERONI, PARMESAN

## SOUP

BROCCOLI & CHEESE

## SMALL BITES

CHEESE PLATE

ESPRESSO BELLAVITANO, ITALY

BUCHERON, WI

CAHILL'S PORTER CHEDDAR, IRELAND

\$12

CHARCUTERIE

DODGE CITY SALAMI, IN

MOUSE TRUFFLE PATE, NY

SWEET COPA, NY

\$12

BOTH CHARCUTERIE AND CHEESE \$20

## ENTREES

GRILLED RIB EYE

MASHED POTATOES, GREEN BEANS,

HERB BUTTER

\$30

CAST IRON NC SWORDFISH

FARRO WITH APRICOTS & GRAPES

GARNISHED WITH AN ARUGULA SALAD

\$26

LINGUINE AND SHRIMP

GRAPE TOMATOES, MUSHROOMS, & RED

PEPPERS IN A BASIL & PECAN PESTO

WITH FOCACCIA BREAD

\$21

SMOKED BEEF RIBS

BAKED BEANS, COLLARDS, SWEET &

SMOKEY BBQ SAUCE

\$24

**MONDAY \$9 BURGER, BEER AND LIVE MUSIC**

**TUESDAY \$5 PIZZA & \$15 BOTTLES OF WINE**

**THURSDAY 3 COURSE DINNER FOR 2 \$49**