

SATURDAY, DECEMBER 8TH

WINES

DOMAINE LES APHELLANTHES
COTES DU RHONE, ROSÉ
\$9 / \$36

KIMMERIDGIEN
BOURGOGNE, CHARDONNAY
\$9 / \$36

IRIS
WILLAMETTE, PINOT NOIR
\$10 / \$40

ULTRAVIOLET BY POE
CALIFORNIA, CABERNET
\$10 / \$40

FUEGO
SPAIN, GARNACHA
\$8 / \$32

CRAFT BEERS

WESTBROOK IPA 6.8%
WESTBROOK WHITE THAI
BELLS TWO HEARTED IPA 7%
BELLS AMBER
FOUNDERS ALL DAY IPA
FOUNDERS SOLID GOLD LAGER
MESSIAH NUT BROWN ALE
CELT APPLE CIDER
EL CHAVO HABANERO & MANGO HARD CIDER
DELIRIUM TREMENS 8.5%
GULDEN DRAAK ALE 10.5%
NODA JAM SESSION PALE ALE
NODA HOP DROP N ROLL IPA
WITTEKERKE BELGIUM WHITE
RIVER RAT RED ALE
HOBGOBLIN ENGLISH RUBY BEER
ST. PETER'S ENGLISH CREAM STOUT
LAKEFRONT BREWERY FUEL COFFEE STOUT
DOGFISH 90 MIN IPA 9%
RAVENBEER DARK USHER (DARK KOLSCH)
RAVENBEER OYSTER STOUT
REISSDORF KOLSCH

PIZZA

RED SAUCE, MOZZARELLA, ONIONS, BLACK
OLIVES, PEPPERONI

SOUP

DUCK CONFIT, BLACK EYED PEAS & CABBAGE

SMALL BITES

CHEESE PLATE
SATORI MERLOT, WI
BOXCAR COTTON BELL, NC
IRISH PORTER CHEDDAR, IRELAND

CHARCUTERIE
ALPS SWEET COPA, NY
SALCICCIASECCA, FORTE, NY
FIRONCCI PROSCIUTTO, NY

CHEESE & CHARCUTERIE \$22

ENTREES

GRILLED WAYGU FLANK STEAK
SWEET POTATO POUTINE, BLUE CHEESE
TOPPING
\$30

CRISPY MAPLE LEAF DUCK BREAST
SAFFRON RICE PILAF, BRUSSELS
SPROUT SLAW, SORGHUM GLAZE
\$28

CAST IRON STRIPED BASS
JASMINE RICE, STIR FRIED VEGETABLES,
GINGER SCALLION GLAZE
\$26

MONDAY - BURGER AND A BEER \$10 LIVE MUSIC 7 - 10
TUESDAY - \$6 PIZZAS AND \$15 BOTTLES OF WINE
THURSDAY - DATE NIGHT 3 COURSE DINNER FOR 2 \$49