

SATURDAY, MAY 29TH

WINES

DOMAINE DE COURON
ARDÈCHE FRANCE, ROSÉ
\$9 / \$36

THE EXPEDITION BY CANOE RIDGE
WASHINGTON, CHARDONNAY
\$8 / \$32

DOMAINE DU PRIEURE
BOURGOGNE, PINOT NOIR
\$10 / \$40

TORRES CELESTE
SPAIN, CRIANZA TEMPRANILLO
\$8 / \$32

CRAFT BEERS

WESTBROOK WHITE THAI

WESTBROOK IPA 6.8%

RIVER RAT BROAD RIVER RED

BELLS AMBER ALE

BELLS TWO HEARTED IPA 7%

BELLS OBERON

DOGFISH 90 MIN. IPA 9%

SIX POINT THE CRISP

SIX POINT CREAM AND COFFEE

FORT COLLINS RED BANSHEE

FORT COLLINS FAR AWAY IPA 6.5%

FREEDOM ISN'T FREE IPA 6%

CAPTAIN LAWRENCE HOP COMMANDER IPA 6.5%

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

DELIRIUM TREMENS 8.5%

WITTEKERKE BELGIAN WHITE

DARK HORSE IPA

GULDEN DRAAK ALE

HOBGOBLIN ENGLISH ALE

PIZZA

RED SAUCE, MOZZARELLA, ROASTED RED
PEPPERS, SUN DRIED TOMATOES,
ARUGULA, PEPPERONI, PARMESAN

SOUP

CHICKEN TORTILLA

SMALL BITES

CHEESE PLATE

LE SPECIALITA PECORINO, ITALY
HOOKS TRIPLE PLAY, WI
SAINT ANDRE, FR
\$12

CHARCUTERIE

MAESTIN SPECK, ITALY
RUST BELT SAUCISSON, IN
GIN AND JUICE SALAMI, IN
\$12

BOTH CHARCUTERIE AND CHEESE \$20

ENTREES

BLACKENED GRILLED RIB EYE

SMASHED POTATOES, BROCCOLI, ONION
RINGS, AND DEMI
\$28

SHRIMP & LINGUINE PASTA

GRAPE TOMATOES, ASPARAGUS, SUN
DRIED TOMATO BASIL PESTO WITH
ROASTED ALMONDS
\$21

PAN SEARED SCALLOPS

JASMINE RICE, SAUTÉED ASPARAGUS,
RED ONIONS, PEPPERS & MUSHROOMS,
GINGER SOY GLAZE
\$28

MONDAY \$9 BURGER, BEER AND LIVE MUSIC

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

THURSDAY 3 COURSE DINNER FOR 2 \$49