

WEDNESDAY, JULY 19<sup>TH</sup>

## WINES

INFINIE

FRANCE, ROSÉ  
\$9 / \$36

ROBERT MONDAVI

BOURBON BARREL AGED  
CHARDONNAY  
\$8 / \$32

CANNONBALL

CALIFORNIA, CABERNET  
\$8 / \$32

VINHA DO PUTTO

PORTUGAL, RED BLEND  
\$8 / \$32

## CRAFT BEERS

WESTBROOK IPA 6.8%

RIVER RAT BROAD RIVER RED

BELLS AMBER ALE

BELLS TWO HEARTED IPA 7%

BELLS OBERON WHEAT ALE

CONQUEST SACRED HEART IPA 7.2%

CONQUEST ARTEMIS BLOND

DOGFISH 90 MIN. IPA 9%

FORT COLLINS RED BANSHEE

FORT COLLINS FAR AWAY IPA 6.5%

FREEDOM ISN'T FREE IPA 6%

FOUNDERS ALL DAY IPA

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

DELIRIUM TREMENS 8.5%

GULDEN DRAAK ALE 10.5%

HOBGOBLIN ENGLISH ALE

NO DA BREWING JAM SESSION PALE ALE

NO DA BREWING HOP DROP 'N ROLL

EKU PILS

OWL'S BREW RADLER THE BLOND BEER AND TEA

WITTEKERKE BELGIUM WHITE

GOODWOOD LOUISVILLE LAGER

## PIZZA

RED SAUCE, MOZZARELLA, ROASTED RED  
PEPPERS, RED ONIONS, PEPPERONI

## SMALL BITES

CHEESE PLATE

SAGA BLUE, DENMARK  
BUCHERON GOAT, WI  
QUEEN OF QUALITY CHEDDAR, VT  
\$12

CHARCUTERIE

VOLPI CULATELLO, MO  
SALAMI CALABRESE, RI  
CITTERIO SOPPRESSATA, ITALY  
\$12

BOTH CHARCUTERIE AND CHEESE \$20

ROASTED BEET SALAD

SMOKED CRÈME FRAICHE, ORANGE  
VINAIGRETTE, ARUGULA, PISTACHIOS  
\$8

PULLED PORK TACOS

SPANISH RICE, SALSA, QUESO FRESCA,  
PICKLED RED ONIONS  
\$12

## ENTREES

GRILLED RIB EYE

PARMESAN MASHED POTATOES,  
ASPARAGUS, GARLIC HERB OIL  
\$30

CAST IRON SEARED SCALLOPS

CHARRED CORN RISOTTO & GOLDEN  
TOMATO CONCASE  
\$28

LEMON HERB PASTA WITH SHRIMP

ANGEL HAIR PASTA TOSSED WITH GRAPE  
TOMATOES, BROCCOLI, BRUSSELS  
SPROUT PETALS, & GARLIC OIL  
\$21

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

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

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