

THURSDAY, AUGUST 17TH

WINES

VINGRIS

FRANCE, ROSÉ
\$9 / \$36

STORYPOINT

CALIFORNIA, CHARDONNAY
\$8 / \$32

PERAMOR

RUEDA SPAIN, VERDEJO
\$7 / \$28

BERE

TOSCANA, SUPER TUSCAN BLEND
\$9 / \$36

CHERRY PIE

MONTEREY, PINOT NOIR
\$10 / \$40

CRAFT BEERS

WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS OBERON WHEAT ALE

CONQUEST ARTEMIS BLOND

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

21ST AMEND BREWERY EL SULLY MEX. LAGER

OWL'S BREW RADLER THE BLOND BEER AND TEA

WITTEKERKE BELGIUM WHITE

GOODWOOD LOUISVILLE LAGER

RIVER RAT RED ALE

HOBGOBLIN ENGLISH RUBY BEER

MARTENS BELGIUM PILSENER

SIERRA NAVADA OTRA VEZ GOSE-STYLE

PIZZA

GARLIC OIL, ARUGULA, RED ONIONS,
ROASTED RED PEPPERS, MOZZARELLA,
BALSAMIC REDUCTION

SOUP

CORN, BLACK BEAN, ROASTED TOMATOES,
AND BEEF

SMALL BITES

CHEESE PLATE

SOUT GIL ALBIO, FR
GRAFTON VILLAGE SMOKED CHILI CHEDDAR
ISTARA PETIT BASQUE, FRANCE
\$12

CHARCUTERIE

SMOKED PANCETTA, ITALY
ELK & BLUEBERRY SALAMI, IN
CITTERIO SOPPRESSATA, ITALY
\$12

BOTH CHARCUTERIE AND CHEESE \$20

ENTREES

GRILLED RIB EYE

SMASHED POTATOES, SQUASH AND
ZUCCHINI, HERB COMPOUND BUTTER,
DEMI
\$30

PAN FRIED CATFISH

SMOKED GOUDA GRITS, GREEN TOMATO
CHOW CHOW, SWEET RED PEPPER AND
ROASTED TOMATO SAUCE
\$22

LINGUINE , CRAWFISH, & GATOR SAUSAGE

GRAPE TOMATOES, SPINACH, CAJUN
CREAM SAUCE
\$21

MONDAY \$9 BURGER, BEER AND LIVE MUSIC
TUESDAY \$5 PIZZA & \$15 BOTTLES OF WINE
THURSDAY 3 COURSE DINNER FOR 2 \$49