

SATURDAY, MAY 26TH

WINES

PENYA

COTES CATALANES, ROSÉ
\$9/ \$36

LES CHARMES

MACON FRANCE, CHARDONNAY
\$9/ \$36

THREE DEGREES

WILLAMETTE VALLEY. PINOT NOIR
\$10/ \$40

PRUNICCE

ITALY, SUPER TUSCAN BLEND
\$8 / \$32

UTLRAVIOLET

CALIFORNIA, CABERNET
\$10 / \$40

CRAFT BEERS

WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS AMBER

CONQUEST ARTEMIS BLOND

CONQUEST SACRED HEART

FOUNDERS ALL DAY IPA

FOUNDERS SOLID GOLD LAGER

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

DELIRIUM TREMENS 8.5%

GULDEN DRAAK ALE 10.5%

NO DA JAM SESSION PALE ALE

NO DA 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%

REISSDORF KOLSCH

RAVEN BEER PENDULUM PILSNER

PIZZA

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

SMALL BITES

CHEESE PLATE

HOOK'S AGED GOAT CHEESE, WI
TUMBLEWEED, NY

UBRIACO DI NERO D'AVOLA, ITALY
\$12

CHARCUTERIE

BLACK FOREST HAM, GERMANY
METRO DELI PROSCIUTTO, CANADA
OLLI SALUMERIA, CA
\$12

CHEESE AND CHARCUTERIE \$20

ENTREES

GRILLED RIB EYE

ROASTED PARMESAN FINGERLING
POTATOES, ASPARAGUS, DEMI
\$30

CRISPY DUCK BREAST

BASMATI RICE, VEGETABLE MEDLEY, SOY
CHILI GLAZE
\$28

SEARED SC WRECKFISH

ADLUH GRITS, ROASTED PEPPER PUREE,
AND PEPPERS, ONIONS, CORN, AVOCADO
SALAD
\$28

MONDAY - LIVE MUSIC WITH A BURGER AND A BEER \$9
TUESDAY - \$5 PIZZA AND \$15 BOTTLES OF WINE
THURSDAY - DATE NIGHT - 3 COURSE DINNER FOR 2 \$49