

SATURDAY, NOV 18TH

WINES

AIME ROQUESANTE
COTES DE PROVENCE, ROSÉ
\$9 / \$36

WENTE RIVA RANCH
MONTEREY, CHARDONNAY
\$10 / \$40

3 DEGREES BY MAYSARA
WILLAMETTE, PINOT NOIR
\$10 / \$40

KING AND CANNON
WALLA WALLA, CABERNET
\$10 / \$40

TREASURE HUNTER
CALIFORNIA, SCHOOL NIGHT RED
\$9 / \$36

CRAFT BEERS

WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS AMBER

CONQUEST ARTEMIS BLOND

CONQUEST SACRED HEART

DOGFISH 90 MIN. IPA 9%

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

NODA BREWING HOP DROP AND ROLL

21ST AMEND BREWERY EL SULLY MEX. LAGER

OWL'S BREW RADLER THE BLOND BEER AND TEA

WITTEKERKE BELGIUM WHITE

RIVER RAT RED ALE

HOBGOBLIN ENGLISH RUBY BEER

MARTENS BELGIUM PILSENER

WOLTERS GERMAN PILSENER

ST. PETER'S ENGLISH CREAM STOUT

LAKEFRONT BREWERY FUEL COFFEE STROUT

SIERRA NEVADA TROPICAL TORPEDO IPA

SOUP

WHITE BEAN, HAM, & KALE

PIZZA

RED SAUCE, SPINACH, MOZZARELLA, RED ONIONS, GROUND BEEF

SMALL BITES

CHEESE PLATE

SARTORI MERLOT, WI
BRULEE FROMAGE, FRANCE
GRIFFIN TOMME, GA
\$12

CHARCUTERIE

FINOCCHIONA SALAMI, CA
SAUCISSON ROUGE, IL
SMOKED COUNTRY HAM, VA
\$12

CHEESE AND CHARCUTERIE \$20

ENTRÉE

GRILLED RIB EYE

MASHED POTATOES, ASPARAGUS, BLUE CHEESE BUTTER & GRILLED ONIONS
\$30

BAKED GEMELLI & BOLOGNESE

WITH RICOTTA
\$17

CAST IRON SEARED HAWAIIAN BLUE MARLIN

RISOTTO, BUTTERNUT SQUASH & BABY KALE, BACON VINAIGRETTE
\$26

SMOKED BABY BACK RIBS

PIMENTO & JALAPENO MAC AND CHEESE, COUNTRY GREEN BEANS, APPLE BBQ COLESLAW
\$24

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