

SATURDAY, FEBRUARY 16TH

WINES

DOMAINE LES APHELLANTHES
COTES DU RHONE, ROSÉ
\$9 / \$36

ROBERT MONDAVI
OAKVILLE, FUME BLANC
\$9 / \$36

FERRARI CARANO
SONOMA COUNTY, MERLOT
\$10 / \$40

RANCH 32
MONTEREY, CABERNET
\$10 / \$40

CHATEAU BORDENEUVE
BORDEAUX RED BLEND
\$8 / \$32

CRAFT BEERS

CONQUEST ARTEMIS BLONDE
WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS AMBER

BELLS HOPSLAM DOUBLE IPA 10%

FOUNDERS ALL DAY IPA

FOUNDERS SOLID GOLD LAGER

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

EL CHAVO HABANERO & MANGO HARD CIDER

DELIRIUM TREMENS 8.5%

GULDEN DRAAK ALE 10.5%

NODA JAM SESSION PALE ALE

NODA HOP DROP N ROLL IPA

WITTEKERKE BELGIUM WHITE

RIVER RAT RED ALE

HOBGOBLIN ENGLISH RUBY BEER

LAKEFRONT BREWERY FUEL COFFEE STOUT

REISSDORF KOLSCH

EDMUND'S OAST SOMETHING COLD BLONDE

EDMUND'S OAST PLASMA GUN IPA

EDMUND'S OAST BOUND BY TIME IPA

KNEE BEEP BREAKING BUD IPA

DOG FISH 90 MIN IPA 9%

ST PETER'S CREAM STOUT

SOUP

LOBSTER BISQUE

SALAD

MIXED GREENS, BLUE CHEESE, POACHED
PEAR, CANDIED ALMONDS, LEMON POPPY SEED
VINAIGRETTE \$8

PIZZA

PEANUT SAUCE, MOZZARELLA, GRILLED
CHICKEN, CARROTS, CILANTRO, PEANUTS
\$12

SMALL BITES

CHEESE PLATE \$13

CARR VALLEY SHEPARD'S BLEND, WI
LEICESTERSHIRE RED, ENGLAND
BARELY BUZZED, UT

CHARCUTERIE \$13

MOLINARI SALAME, SAN FRAN
CARANDO HOT CAPICOLA, MA
FIRONCCI PROSCIUTTO, NY

COMBINE CHEESE AND CHARCUTERIE \$24

ENTREES

GRILLED FILET

CRISPY FINGERLING POTATOES,
HARICOT VERT, DEMI
\$32

CAST IRON BLACK GROUPER

PARMESAN HERB RISOTTO, COUNTRY
HAM, SORGHUM BROWN BUTTER
\$28

BEEF TIPS

RICE, ONIONS, GRAVY,
COLLARD GREENS
\$19

MONDAY – BURGER AND A BEER \$10 LIVE MUSIC

TUESDAY - \$6 PIZZAS AND \$15 BOTTLES OF WINE

THURSDAY – DATE NIGHT THREE COURSE DINNER FOR TWO \$49