

## **Lawton Tap Room**

### BREAKFAST BURRITOS

(Sat & Sun only)

*Bacon, Egg, Cheese, Avo, House-made Salsa, Tots*

\$9

### CUBAN SANDWICH

*Smokey Carnitas, Sliced Black Forest Ham, Gruyere, House-made Pickles*

\$9.5

### SOPITOS *gf*

*(two per order - choice of topping below)*

Nopales, Peppers, Corn

Pinto & White Bean con Queso

\$6

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### SIDES

#### CABBAGE SALAD *gf*

*Green Cabbage, Carrots, Cilantro, Radish, Fennel Seed*

\$3

#### WARM TORTILLAS AND GUACAMOLE

\$5

#### DEVEILED EGGS *gf*

\$4.5

#### HOUSE MADE PICKLES & ESCABECHE *gf*

\$2

#### FRESH BAKED COOKIES

\$2.50

## **SEVEN STILLS BEERS**

### CHOCASMOKE

*A chocolate oatmeal stout with peat smoked malted barley (8.5% ABV)*

\$6 / \$13 growler fill

### FLUXUATE

*A coffee porter with cold brewed coffee (8.5% ABV)*

\$6 / \$13 growler fill

### JUICY FRUIT

*A double IPA with El Dorado hops (9.5% ABV)*

\$7 / \$14 growler fill

## **CRAFT BEER INSPIRED SHANDIES**

#shandytown

PINEAPPLE GUAVA

Seven Stills Saison X Pineapple Guava Hard Frescos (5% ABV)

\$6 / \$13 growler fill

TAMARIND SESSION

Seven Stills Session IPA X Tangy Tamarindo Hard Frescos (5% ABV)

\$6 / \$13 growler fill

**HARD FRESCOS**

JUICY JAMAICA

Hibiscus Agua Fresca (5% ABV)

\$6 / \$13 growler fill