

CRAFT COCKTAILS, SPIRITS & WINE

Our respect for crafted drink continues with our select cocktails & spirits menu. Many of our unique cocktails blend premium spirits & craft beer—we're confident you'll find a combination perfect for your taste buds.

COCKTAILS

FLORIDA SQUEEZE 7

Disaronno shaken with fresh squeezed orange juice & topped with a Hefeweizen.

LAGERMELON 7

Luxardo Maraschino Liqueur mixed with watermelon juice, a splash of simple syrup & topped with a Pale Lager.

BEARBERRY COSMO 8

Tito's Handmade Vodka mixed with a splash of cranberry & fresh squeezed lime juice topped with Sea Dog Wild Blueberry Wheat Ale.

GIN N JAM 8

Aviation Gin shaken with blackberry jam, fresh squeezed lemon juice & simple syrup, topped with Sea Dog Wild Blueberry Wheat Ale.

DON'T BE A JACKASS 8

Tito's Handmade Vodka mixed with fresh squeezed lime juice & simple syrup, topped with Ginger Beer & a splash of Citrus Flavored Wheat Beer.

HOTI MOJITO 9

Pyrat Rum XO Reserve over muddled mint, fresh squeezed lime juice & simple syrup, topped with a Pale Lager.

SHOTS

ROTTEN APPLE 6

Rogue Dead Guy Whiskey & Apple Pucker

KLONDIKE BAR 5

Rumple Minze, Frangelico & Cream

CINNAMON TOAST CRUNCH 6

Fireball & RumChata

WINE LIST

WHITE

	6 oz.	9 oz.	Bottle
HIDDEN CRUSH CHARDONNAY	8.5	9.5	25
SEAGLASS PINOT GRIS	8.5	9.5	25
CHATEAU STE. MICHELLE RIESLING	8.5	9.5	25
THORNY ROSE SAUVIGNON BLANC	8.5	9.5	25
REX GOLIATH MOSCATO	8.5	9.5	25

RED

	6 oz.	9 oz.	Bottle
ROBERT MONDAVI CABERNET SAUVIGNON	8.5	9.5	25
MARK WEST PINOT NOIR	8.5	9.5	25
RED DIAMOND MERLOT	8.5	9.5	25
14 HANDS HOT TO TROT RED BLEND	8.5	9.5	25
THE SHOW MALBEC	8.5	9.5	25
SANGRIA	-	9.5	-

CRAFT SPIRITS

We partner with local & regional distillers to bring you the high quality, craft experience you expect—nothing less.

VODKA

Ballast Point
Fugu Vodka
Hangar 1 Citron
Tito's Handmade Vodka
Ménage à Trois Berry

RUM

Ballast Point Aged Rum
Pyrat Rum XO Reserve
Rogue Hazelnut Spice Rum
Ron Zacapa 23
Sailor Jerry

GIN

Aviation Gin
Ballast Point Old Grove Gin
Hendrick's

SCOTCH

Glenlivet 12 Year
Johnnie Walker Black
Laphroaig 30 Year
Tomatin 18 Year Old

TEQUILA

Herradura Silver
Herradura Reposado
Patrón Silver

WHISKEY

American Spirit
Crown Royal
Georgia Distilling Co.
Doc Holliday Rye
Gentleman Jack
High West Double Rye
Jameson
Rogue Dead Guy Whiskey
Templeton Rye

BOURBON

New Holland Beer Barrel
Virgil Kaine Ginger Bourbon
Watershed Bourbon
Woodford Reserve

CUCUMBER MARTINI 9

Tito's Handmade Vodka & St. Germain Elderflower Liqueur with muddled cucumber slices & shaken with house-made sweet & sour.

MARGAR(IPA) 9

Patrón Silver mixed with house made sweet & sour & a splash of simple syrup topped with a local IPA.

GINGER SMASH 10

Knob Creek poured over muddled mint, ginger, lemon & simple syrup & topped with Ginger Beer.



THE MARGAR(IPA)

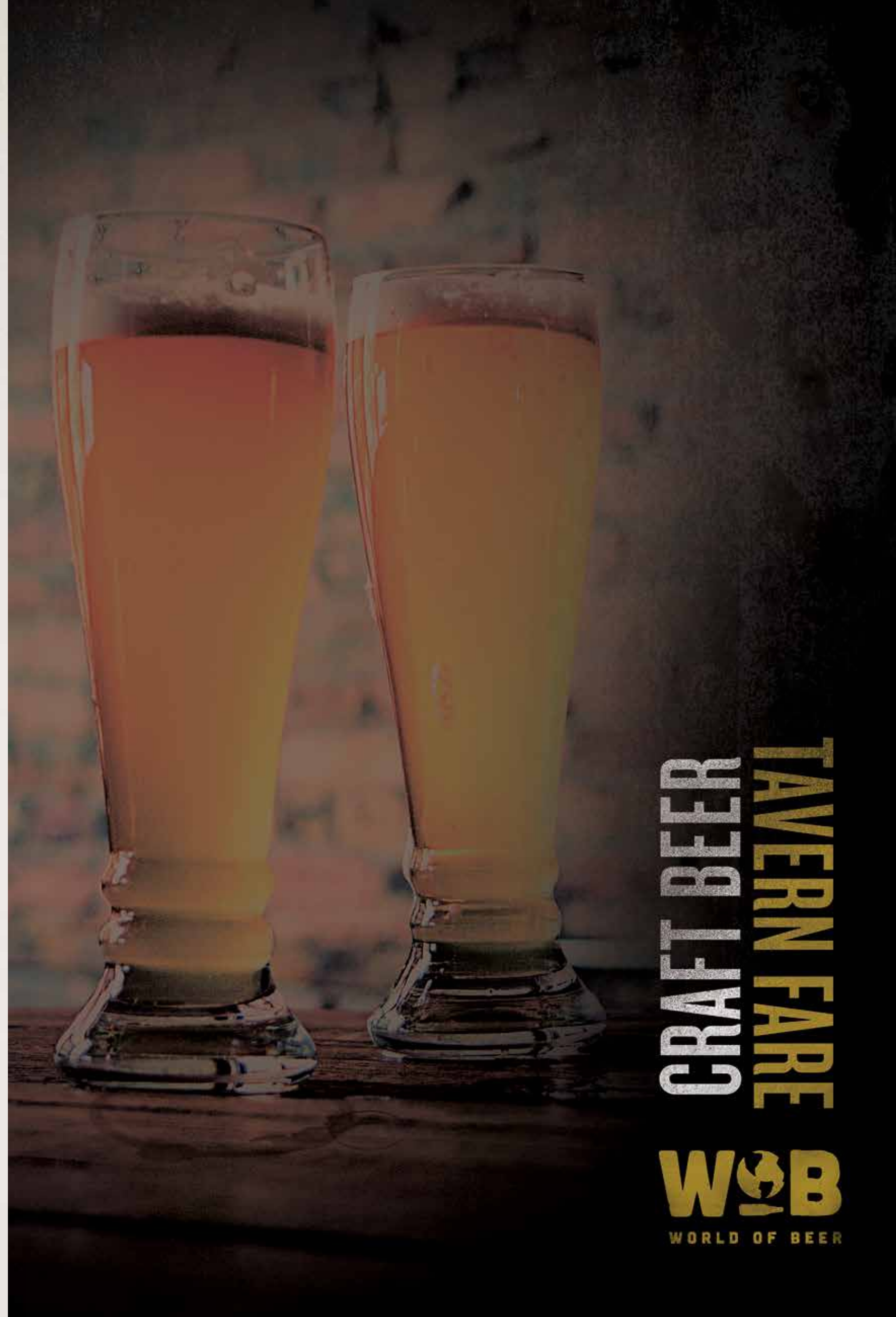
The traditional Margarita has Tequila, Triple Sec & lime juice. Made from dried orange peels, the citrus flavor of Triple Sec balances the earthy, floral flavors in Tequila. Not content with being traditional, we switched it up & replaced the Triple Sec with an IPA—adding bite with its citrus hop character & making the Tequila shine.

GEORGIA PEACH 6

American Spirit Whiskey, Combiér Crème de Pêche de Vigne & Orange Juice

CHOCOLATE CAKE 6

Hangar 1 Citron, Frangelico & Lemon



CRAFT BEER
TAVERN FARE
WOB
WORLD OF BEER

TAVERN FARE



BEER + FOOD. THE CLASSIC COMBO.

Our Tavern Fare isn't the average bar grub. We elevate classic comfort food & kick it up several notches with bold, modern flavors & ample portions. Each dish is carefully crafted to pair with our beer selections, giving you the ultimate craft tavern experience.

TAVERN SHARES

GERMAN PRETZEL 8 ADD HOUSE-MADE BEER CHEESE (+2)

A WOB original & tavern favorite. A giant Bavarian pretzel baked soft on the inside, crispy on the outside & salted. Served with your choice of: Dijon, honey Dijon, yellow or spicy brown mustard. *Try it with a Pale Lager.*

PICKLE CHIPS 6

A Southern Tradition. Fresh, hand breaded to order & fried to perfection. Served with a local IPA dipping sauce. *Pairs with an Amber/Red Ale.*

GOLDEN ALE SHRIMP 9

Dipped in a savory craft beer batter, lightly fried & tossed in our house-made Sriracha lime aioli. *Complement them with a White Wheat.*

BLACK & TAN ONION RINGS 6

Dipped in a Stout and Brown Ale beer batter & served with tangy house-made horseradish sauce. *Pairs nicely with a Black & Tan.*



ARTISAN SAUSAGE BOARD 15

Trio of jalapeño cheddar, cracked black pepper & hickory smoked sausages. Served with pickled okra, gourmet peppers & stone ground mustard. *Ask your server for beer pairing selections.*

SEARED AHI TUNA* 12

Rolled in sesame seeds, then seared. Served with a pickled cucumber salad & Ginger Soy dipping sauce. *Try it with a Pilsner.*

MAC & CHEESE 6

Shell-shaped pasta, crispy bacon & spiced Pepper Jack cheese sauce, topped with herbed bread crumbs for a tasty twist. *Pairs nicely with a Brown Ale.*

TAVERN TATERS 7

Tater tots topped with our house-made beer cheese, jalapeños, crispy bacon, scallions & sour cream. *Pair them with an IPA.*

WOB CHICKEN WINGS

5 PC / 6 10 PC / 10 20 PC / 19

Served with blue cheese or ranch & celery. Choose one of our house-made sauces:

Dry Rubbed | Buffalo | Garlic Parmesan | Hot Honey BBQ | Chipotle Porter

Pair them with almost anything, but we suggest an IPA.

FLATBREADS

ITALIAN

REGULAR / 8 FULL / 14

Flavorful Italian sausage & pepperoni in a tasty basil marinara sauce, topped with shredded mozzarella cheese.

Pair it with an Amber Ale.

MARGHERITA

REGULAR / 8 FULL / 14

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula.

We suggest a Belgian Golden to complement.

CHIPOTLE BBQ CHICKEN

REGULAR / 8 FULL / 14

Tender, juicy smoked chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ sauce. *Try it with a Porter.*

SOUPS & GREENS

ADD GRILLED CHICKEN (+4) TO ANY OF THE SALADS LISTED BELOW.

SOUP OF THE DAY 5

SPRING GREENS & KALE SALAD 7

Fresh spring greens & kale with goat cheese, apples, sweet red onions & candied pecans tossed in a house-made Framboise Vinaigrette.

Pair it with a Framboise.

SOUP & SALAD COMBO 9

Combine any of our salads with a cup of our soup of the day.



THE WOB WEDGE 7

Boston Bibb lettuce, candied bacon, blue cheese crumbles, grape tomatoes, red onion, blue cheese dressing & balsamic glaze.

Try it with a Hefeweizen.

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF APPLE & KALE COLESLAW, TATER TOTS OR WEDGE FRIES. ADD A SALAD (+2) ADD OUR SOUP OF THE DAY (+3)

GUINNESS BRAT SLIDERS 8

Guinness-infused bratwurst on a warm pretzel roll with caramelized onions & peppers, paired with a tangy Dijon. *Pair them with a Stout.*

TURKEY CLUB 9

Triple stacked layers of oven-roasted turkey, crispy bacon, lettuce & tomato on toasted marble-rye bread. *Try it with a Brown Ale.*

CLASSIC REUBEN 10

Corned beef, sauerkraut & Swiss cheese with tangy dressing, pressed between two buttery slices of toasted marble-rye bread. *We suggest an Imperial IPA to complement.*

FLAT IRON STEAK SANDWICH* 12

Sliced char-grilled steak with sweet caramelized onions, fresh arugula, goat cheese & garlic aioli on a lightly toasted asiago herb foccacia bread. *Pairs well with a Brown Ale.*

CHIPOTLE CHICKEN SANDWICH 10

Grilled chicken breast smothered in bacon, Swiss cheese & chipotle sauce, served on a lightly toasted brioche bun with lettuce & tomato. *Pairs well with an IPA.*

BBQ BACON BURGER* 10

Flame-broiled half-pound all-beef burger topped with bacon, cheddar & chipotle BBQ sauce. Served on a toasted brioche bun with lettuce & tomato. *Pair it with a Pale Ale.*

CHIMAY BURGER* 12

Flame-broiled half-pound all-beef burger piled high with Chimay Classique cheese, sautéed mushrooms, caramelized onions & served on a brioche bun with house-made Chimay Sauce. *Complement it with a Belgian Triple.*

MAIN PLATES

ADD A SALAD (+2) ADD OUR SOUP OF THE DAY (+3)

STEAK FRITES* 15

Marinated flat-iron steak grilled & thinly sliced, served with hand-cut fries with garlic aioli for dipping & fresh vegetables. *Complement them with an IPA.*



BAKED CRAB CAKES 14

Drizzled with lemon-garlic aioli & served with house-made apple & kale coleslaw. *Pair them with a Pilsner.*

SWEETS

IRISH CRÈME CHEESECAKE 6

New York-style cheesecake infused with Jameson whiskey & Irish Crème liquor. *Try it with an Imperial IPA.*

CRAFT ROOT BEER FLOAT 5

Craft Root Beer poured over creamy vanilla bean ice cream. Old fashioned, simple & delicious.

SIDES

WEDGE FRIES 3

APPLE & KALE COLESLAW 4

TATER TOTS 3

BEVERAGES

COCA-COLA | DIET COKE | SPRITE | ICED TEA | BOTTLED WATER | ASSORTED CRAFT SODAS | DRAUGHT ROOT BEER

Gluten-Free Item

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*