



# DINNER

## COMFORT - FOOD - EVOLVED

START & SHARE	<b>BIG ASS PRETZEL (V)</b>   smoked sea salt, mustard, spicy beer cheese	10	amber lager
	<b>PLANTAIN CHIPS (V)</b>   thai chili oil	10	kolsch
	<b>BBQ NUTS</b>   walnuts, pumpkin seeds, pistachios, candied bacon	10	porter
	<b>CHEESE &amp; MEAT BOARD</b>   chef's choice of 3 cheeses & 3 meats + other goodies	26	saison
	<b>MAC N CHEESE (V) (+ bacon \$3)</b>   cheddar, mozz, gruyere, parm, smoked gouda	15	brown ale
	<b>CRISPY CALAMARI</b>   chili-lime sauce, cilantro aioli	16	pilsner
	<b>SHRIMP TACOS</b>   avocado, cotija cheese, cilantro, roasted pepper	14	pale ale
	<b>SOUTHERN FRIED CATFISH SLIDERS (+3 avocado \$3)</b>   bread & butter pickle, tartar sauce	12	kolsch
	<b>PULLED CHICKEN EMPANADAS</b>   sofrito, salsa verde, cilantro aioli	13	pale ale
	<b>STEAK SKEWERS</b>   marinated skirt, roasted cauliflower	12	porter
	<b>HUMMUS PLATE (V)</b>   chili oil, fried chickpeas, w/ ciabatta	12	kolsch
	<b>ROASTED CANTINA CORN (V)</b>   piquillo pepper, chili-lime, cotija, avocado, cilantro	12	pale ale
	<b>MAPLE BACON SPROUTS</b>   maple-balsamic glaze, bacon lardon	12	porter
<b>SHISHITO PEPPERS (V)</b>   lemon, soy, togarashi spice	11	pilsner	
<b>JUMBO HOT WINGS</b>   house buffalo sauce, veggies, buttermilk ranch	11	pale ale	
<b>WAFFLE FRIES (V) - OR - SWEET TOTS (V) (+cheese, jerk chicken \$3)</b>	9	pale ale	
IN A BOWL	<b>WARM GRAINS (V)</b>   5 grain blend, sautéed kale, mushrooms, tomato	11	amber lager
	<b>CAULIFLOWER RICE (V)</b>   cauliflower, sautéed kale, mushrooms, tomato	11	amber lager
	<b>WARM VEGGIES (V)</b>   seasonals, avo, sprouts, chimichurri, cauliflower	11	amber ale
	<b>COOL GREENS (V)</b>   zoodles, kale, cucumber, apple, vinaigrette	11	saison
	<b>W/ STEAK</b>   marinated skirt, shishitos, pumpkin seed, chimichurri	+7	porter
	<b>W/ SALMON</b>   teriyaki glazed w/pickled veggies	+7	tripel
	<b>W/ SHRIMP</b>   garlic poached, corn salsa, chilli-lime sauce	+6	ipa
	<b>W/ CHICKEN</b>   cajun grilled, cranberry, toasted walnut, honey mustard	+6	amber ale
<b>W/ BURGER</b>   w/sharp cheddar, caramelized onions, spicy ketchup	+6	double ipa	
<b>W/ GARDEN BURGER (V)</b>   w/ guac & herbed goat cheese	+6	amber ale	
<b>ADD</b>   avocado - bacon - egg - pumpkin seeds - cheddar/jack/cotija/mozz	+3		
ON A BUN	<b>BURGER W/ CHEESE</b>   sharp cheddar, aioli, w/house pickle, fries	17	double ipa
	<b>GARDEN BURGER</b>   herbed goat cheese, spicy guacamole, side salad	17	brown ale
	<b>STEAK SANDWICH</b>   pepperjack cheese, pickled veg, sambal aioli w/ fries	17	amber ale
	<b>FRIED CHICKEN</b>   southern coleslaw, aioli, w/house pickle, fries	16	tripel
	<b>JERK CHICKEN PO' BOY</b>   jack cheese, caramelized onion, cilantro aioli, fries	16	pale ale
	<b>ADD</b>   bacon, blue cheese, onion-bacon marmalade, egg, avocado	+3	
C:	<b>WARM DONUTS</b>   bignets, chocolate-stout & berry compote sauces	9	quadupel
	<b>NUTELLA GRILLED CHEESE</b>   nutella, banana, ricotta cheese, challah french toast	13	stout

we strive to use premium ingredients that are mindfully sourced, sustainable and local  
 we are cashless | 18% gratuity added for parties 6+ | max credit card split 5x  
 (v) = vegetarian | \* = available on weekdays only



# NOT BEER

NOT EVERYONE WANTS A BEER

		GLASS   PITCHER
COCKTAILS	<b>STRAWBERRY CUCUMBER FIZZ</b>   vodka, strawberry, cucumber, lemon, soda	11   30
	<b>DARK &amp; STORMY</b>   dark rum, ginger, lime, simple	11   30
	<b>TEXAS PORCH SIPPER</b>   vodka, blackberry, mint, lemon, honey	11   30
	<b>EL PEPINO FRESCO</b>   tequila, elderflower liqueur, cucumber, lime, peychauds	11   30
	<b>BROWN SPIRIT CLASSICS</b>	3+spirit
SHOOT & CHASE	<b>PICKLE BACK</b>   shot of bourbon + sour pickle brine	10
	<b>SANGRITA BACK</b>   shot of tequila + house made sangrita	10
	<b>EASY RIDER</b>   shot of fernet + 1/2 pint hefeweizen	12
	<b>BEER BARREL</b>   shot of jameson caskmates + 1/2 pint pale ale	12
	<b>PANAMA JACK</b>   shot of caña brava 7 + 1/2 pint stout	12
	<b>LEFTY</b>   shot of bourbon + sunday beer can	11
	<b>PANCHO</b>   shot of tequilla + sunday beer can	11
	<b>THE OLD BOILER MAKER</b>   shot of any house spirit + 1/2 pint of kolsch	11
WHITES	<b>CHARDONNAY - SPLIT CREEK</b>   CA   honeysuckle, toasted oak, vanilla	13   45
	<b>PINTO GRIGIO - VILLA DUGO</b>   ITA   golden delicious, lime, floral	12   40
	<b>SAUVIGNON BLANC - MICHEL LYNCH</b>   FRA   sour patch kid, floral, crisp	12   40
	<b>RIESLING - KUNG FU GIRL</b>   WA   white stone fruit, white peach, apricot	11   37
	<b>CAVA - CASAS DEL MAR</b>   ESP   brioche, green apple, aggressive bubbles	11   37
REDS	<b>PINOT NOIR - UNDERWOOD</b>   OR   black cherry, herbal, light body	13   45
	<b>CABERNET SAUVIGNON - BAUHAUSE</b>   CA   red currant, chocolate liquer, tart, luscious	13   45
	<b>CHIANTI - NIPOZZANO</b>   ITA   cigar box, cedar, dry	12   40
	<b>MALBEC - LA FLOR</b>   ARG   kriel, crushed peppers, tannins	12   40
* TIPS	<b>APEROL</b>   ITA   bitter orange, herbal, sweet finish	13
	<b>CYNAR</b>   ITA   bitter, earthy, vegetal	12
	<b>FERNET BRANCA</b>   ITA   bitter herbs, black licorice, dry	12
	<b>ARCANE FERNET</b>   NYC   licorice root, herbal, smooth	12



# SPIRITS

2oz | 1oz

BOURBON	<b>NEW HOLLAND BEER BARREL - MI</b>   molasses, oak, sweet malt	12   6
	<b>MAKERS MARK - KY</b>   spiced caramel, vanilla cream, citrus	12   6
	<b>EVAN WILLIAMS SINGLE BARREL - KY</b>   dark caramel, sweet oak, honey	12   6
	<b>FOUR ROSES SMALL BATCH - KY</b>   winter spice, honey, toasty oak	14   7
	<b>BULLEIT BOURBON - KY</b>   orange zest, vanilla, smooth	14   7
	<b>BASIL HAYDEN'S - KY</b>   caramel, oaky vanilla, baking spices	14   7
	<b>WOODFORD RESERVE - KY</b>   creamy, butterscotch, rye spice	14   7
	<b>ANGELS ENVY - KY</b>   vanilla, maple syrup, roasted nuts	14   7
	<b>SONOMA COUNTRY - CA</b>   vanilla fudge, spicy fruit, barrel char	16   8
	<b>BAKERS BOURBON - KY</b>   toasted nuts, silky vanilla, stone fruit	18   9
	<b>ROUGH RIDER HAPPY WARRIOR - NY</b>   bananas foster, spicy, licorice	18   9
	<b>WIDOW JANE 10 - NY</b>   toffee, cherry wood, orange spice	20   10
	<b>BARREL BOURBON - CT</b>   combread, orange peel, spicy	20   10
<b>HUDSON BABY BOURBON - NY</b>   robust, buttery caramel, nutty	22   11	
WHISKEY	<b>JAMESON CASKMATES - IRL</b>   hazelnut, bergamot orange, honey	12   6
	<b>DEAD GUY WHISKEY - OR</b>   citrus, oak, vanilla finish	12   6
	<b>DEVIL'S SHARE MOONSHINE - CA</b>   caramelized banana, star anise, peppery	12   6
	<b>BARRELDHOUND - CO</b>   soft vanilla, light spice, honey	12   6
	<b>JAMESON BLACK BARREL RESERVE - IRL</b>   rich malt, oaky, smooth vanilla	14   7
	<b>PIKE CREEK - CAN</b>   graham cracker, golden raisin, spice	14   7
	<b>HIGH WEST CAMPFIRE - UT</b>   toffee, rye spice, peat smoke	14   7
	<b>HIBIKI HARMONY - JAP</b>   honey, herbal, light oak	16   8
	<b>GREEN SPOT SINGLE POT STILL - IRL</b>   toasted marshmallow, big malt, citrus	18   9
	<b>NIKKA COFFEY - JAP</b>   nutty, fresh hay, light smoke	18   9
	<b>OYO OLOROSO - OH</b>   black cherry, nutmeg, complex	24   12
	<b>YELLOW SPOT SINGLE POT STILL - IRL</b>   dried apricots, sherry, velvety	26   13
<b>JAMESON GOLD RESERVE - IRL</b>   butterscotch, rich malt, almond	30   15	
SCOTCH	<b>DEWAR'S WHITE - SCO</b>   peach, herbs, hay	12   6
	<b>THE MACALLAN 12 - SCO</b>   sherry, apple blossom, marmalade	16   8
	<b>JOHNNIE WALKER BLACK - SCO</b>   cereal, creamy toffee, wood smoke	14   7
	<b>HIGHLAND PARK 12 - SCO</b>   honey, green tea, citrus	14   7
	<b>ABELOUR 12 - SCO</b>   currants, cloves, mild smoke	14   7
	<b>OBAN 14 - SCO</b>   honey, seaweed, baked fruit	22   11
	<b>LAGAVULIN 16 - SCO</b>   creamy vanilla, mature sherry, peaty	24   12
<b>GLENLIVET 18 - SCO</b>   big, tannic oak, golden raisins	36   18	
RYE	<b>J.P. WISERS - CAN</b>   dried fruits, toasted grains, warm spice	12   6
	<b>MICHTER'S STRAIGHT - KY</b>   caramel, baking spice, minty finish	12   6
	<b>RITTENHOUSE - KY</b>   vanilla, white pepper, long finish	12   6
	<b>KATZ' ROCK N RYE - KY</b>   sour cherries, cinnamon, citrus	14   7
	<b>TOWNBRANCH - KY</b>   crème brulee, ginger snap, light spice	14   7
	<b>LOT 40 - CAN</b>   orange zest, vanilla, cinnamon	14   7
<b>HIGH WEST DOUBLE RYE - UT</b>   licorice fruit, wildflower honey, nutty	14   7	
RUM	<b>CANA BRAVA 7 - NY</b>   molasses, toasted marshmallow, cloves	12   6
	<b>CRUZAN SINGLE BARRELL - STX</b>   rich toffee, baking spice, orange peel	14   7
	<b>ZAFRA 21 - PAM</b>   oak spice, blackberry, hot toffee	18   9
	<b>APPLETON ESTATE 21 - DOM</b>   black cherry, cola, gingerbread	32   16
<b>RON BARCELO RUM IMPERIAL 30 - DOM</b>   black cherry, cola, gingerbread	30   15	



# BRUNCH

COMFORT - FOOD - EVOLVED

	<b>BRUNCH SPECIAL   11AM-5:30PM   ENTIRE TABLE MUST PARTICIPATE</b> 1 MAIN DISH + 90min; brunch punch, bloodys, mimosas, select beers	<b>41</b>	beer pairing suggestions
START & SHARE	<b>BISCUITS N' FIXINS (V)</b>   warm country biscuits, seasonal jam, honey butter	<b>9</b>	brown ale
	<b>WAFFLE FRIES (V) - OR - SWEET TOTS (V) (+cheese, jerk chicken, pulled pork-\$3)</b>	<b>9</b>	session ipa
	<b>BIG ASS PRETZEL (V)</b>   smoked sea salt, mustard, spicy beer cheese	<b>10</b>	amber lager
	<b>AVOCADO TOAST (V) (+egg, herbed goat cheese-\$3)</b>   roasted red pepper, chili oil	<b>10</b>	pale ale
	<b>CRISPY CHEDDAR GRITS (V)</b>   fried grits bites, jalapeño jelly	<b>10</b>	amber lager
	<b>YOGURT &amp; GRANOLA (V)</b>   house made granola, fresh fruit, honey	<b>10</b>	witbier
	<b>SLIDERS (+avocado-\$3)</b>   cheeseburger* -or- garden burger* -or- catfish	<b>11</b>	ipa/brown/kolsch
	<b>STEAK SKEWERS</b>   marinated skirt, roasted cauliflower	<b>12</b>	porter
	<b>HUMMUS PLATE (V)</b>   chili-oil, fried chickpeas, w/ ciabatta	<b>12</b>	kolsch
	<b>CANTINA CORN (V) (+pulled pork-\$3)</b>   piquillo pepper, chili-lime, cotija, avocado, cilantro	<b>12</b>	pale ale
	<b>MAPLE BACON SPROUTS</b>   maple-balsamic glaze, bacon lardon	<b>12</b>	porter
<b>SHISHITO PEPPERS (V)</b>   lemon, soy, togarashi spice	<b>12</b>	pilsner	
<b>SIDE OF:</b>   fruit salad, bacon, sausage, 2 eggs	<b>5</b>		
IN A BOWL	<b>PROTEINS</b>   salmon - steak - shrimp - chicken	<b>+5</b>	
	<b>ADD ONS</b>   avocado - bacon - cheddar - sunny egg	<b>+3</b>	
	<b>BKFAST NACHOS (V) (+pulled pork-\$3)</b>   cheddar & jack, black bean, ranchero, egg	<b>14</b>	porter
	<b>SHRIMP N' GRITS</b>   garlic-poached shrimp, sunny side egg, shishitos	<b>14</b>	season
	<b>SCRAMBLED EGGIES</b>   egg whites, mushroom, tomato, kale	<b>11</b>	hefeweizen
	<b>WARM GRAINS (V)</b>   5 grain blend, sautéed kale, mushrooms, tomato	<b>11</b>	amber lager
	<b>CAULIFLOWER RICE (V)</b>   cauliflower, sautéed kale, mushrooms, tomato	<b>11</b>	amber lager
	<b>WARM VEGGIES (V)</b>   seasonals, avocado, asparagus, sprouts, chimichurri	<b>11</b>	amber ale
<b>COOL GREENS (V)</b>   zoodles, kale, cucumber, apple, vinaigrette	<b>11</b>	season	
ON A BUN	<b>ADD ONS</b>   avocado - bacon - cheddar - egg	<b>+3</b>	
	<b>CHALLAH FRENCH TOAST (V) (+fried chicken-\$5)</b>   fresh berries, maple syrup	<b>13</b>	tripel
	<b>BREAKFAST CROISSANT (sub steak-\$3)</b>   2 eggs, cheddar, bacon-or-sausage, fries	<b>13</b>	hefeweizen
	<b>EGGS BENEDICT (sub steak-\$3)</b>   english muffin, pulled pork	<b>13</b>	kolsch
	<b>EGGS FLORENTINE (V) (+salmon, lobster-\$5)</b>   english muffin, sauteed kale	<b>13</b>	witbier
	<b>BURGER W/ CHEESE</b>   sharp cheddar, house made aioli w/ pickle & fries	<b>17</b>	ipa
	<b>GARDEN BURGER</b>   herbed goat cheese, spicy guacamole w/ side salad	<b>17</b>	brown ale
	<b>STEAK SANDWICH</b>   pepperjack cheese, pickled veggie, sambal aioli w/ fries	<b>17</b>	porter
	<b>FRIED CHICKEN SANDWICH</b>   southern coleslaw, house made aioli w/ fries	<b>16</b>	tripel
<b>JERK CHICKEN PO' BOY</b>   jack cheese, caramelized onion, cilantro aioli w/ fries	<b>16</b>	pale ale	
C:	<b>WARM DONUTS</b>   beignets, chocolate-stout & berry compote sauces	<b>9</b>	quadrupel
	<b>NUTELLA GRILLED CHEESE</b>   nutella, banana, ricotta cheese, challah french toast	<b>13</b>	porter

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