

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 house-made stone ground mustard.

*Try it with a **Pale Lager**.*

GF ARTISAN SAUSAGE & CHEESE BOARD 15

Trio of jalapeño cheddar, spicy andouille & hickory smoked sausages. Served with Chimay Cheese, Danish Blue Cheese, spicy pickled green beans & our house-made stone ground mustard. *Ask your server for a flight recommendation.*

GF CHIMICHURRI MEATBALLS 8

Latin-inspired beef and pork meatballs topped with fresh garlic and herb sauce, served with an arugula salad. *Pairs well with a **Pale Ale**.*

TUSCAN HUMMUS 7

House-made pesto hummus with fresh tomato cucumber salad served with warmed artisan flatbread and slices of crisp cucumber. *Pairs nicely with a **White Wheat**.*

SOUTHERN FRIED PICKLES 7.5

An assortment of dill pickle chips, pickled peppadews and spicy pickled green beans, hand-breaded to order & fried to perfection. Served with a local IPA dipping sauce.

*Pairs nicely with a **Kölsch**.*

MAC & CHEESE 6.5

Pasta shells and spiced pepper jack cheese sauce with bacon, topped with herbed bread crumbs for crunch. *Pairs nicely with a **Brown Ale**.*

BEER-BRINED CRISPY CHICKEN SLIDERS 7

Beer-brined chicken breast, fried crisp, southern style with dill pickles & our local IPA sauce served on two toasted brioche buns. *Try them with a **Pilsner**.*

STREET TACOS TWO / 7 THREE / 10

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas.

Beer-Battered Shrimp + Sriracha Lime Aioli | IPA

Crispy Beer-Brined Chicken + House-made Ranch | Pale Ale

Beef Barbacoa + Sriracha Lime Aioli | Brown Ale

CALAMARI 10

Crispy flash fried calamari served with our Sriracha lime aioli and sesame soy dipping sauces. *Complement them with a **Kölsch**.*

TAVERN TATERS 7.5

Tater tots topped with our homemade beer cheese, jalapeños, crispy bacon, scallions & sour cream. *Pair them with an **Amber Ale**.*

WOB CHICKEN WINGS 5 PC / 7 10 PC / 12 20 PC / 21

Served with house-made blue cheese or ranch & celery.

Dry Rubbed | Pale Ale

Buffalo | IPA

Garlic Parmesan | Saison

Hot Honey BBQ | Brown Ale

Korean Spicy (Gochujang) | Pale Lager



FLATBREADS

MARGHERITA 8.5

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. *We suggest a **Pilsner** to complement.*

CHIPOTLE BBQ CHICKEN 8.5

Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ. *We suggest an **Amber Ale** to complement.*

BLACK & BLUE* 9.5

Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze. *Pair it with a **Doppelbock**.*

SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF APPLE & KALE COLESLAW, TATER TOTS OR TAVERN FRIES.
BURGERS CAN BE SUBSTITUTED FOR A BLACK BEAN PATTY. ADD A SALAD (+2.5)

GUINNESS BRATWURST 9

Guinness-infused Bratwurst with sauerkraut, sautéed onions & peppers and our house mustard in a toasted hoagie roll. *Pair it with a **Stout**.*

CHIPOTLE CHICKEN SANDWICH 10

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

VEGGIE & HUMMUS WRAP 8.5

ADD GRILLED CHICKEN (+2.5)

Sundried tomato wrap with grilled red & green peppers, red onions, mushrooms, mozzarella cheese, tomatoes and basil & pine nut pesto hummus. Served with apple & kale coleslaw and balsamic vinaigrette. *Try it with a **Brown Ale**.*

FLAT IRON STEAK SANDWICH* 12

Sliced seasoned steak with sweet pickled red onions, fresh arugula, goat cheese & garlic aioli on a lightly toasted hoagie roll. *Pairs well with a **Porter**.*

CLASSIC CHEESEBURGER * 9.5

Fresh beef burger served on a toasted brioche bun with lettuce & tomato. Choose your cheese: Cheddar, Swiss, Pepper Jack, or Danish Blue. Ask your server for a beer pairing.

BBQ BACON BURGER* 11

Fresh beef burger topped with bacon, cheddar cheese & chipotle BBQ sauce. Served on a toasted brioche bun with lettuce & tomato. *Pair it with a **Stout**.*

CHIMAY BURGER* 12.5

Fresh 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 Tripel**.*

GF Gluten-Friendly Item

** Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.*

PLATES

PLATES ARE SERVED AFTER 5 PM

BEER CAN CHICKEN 14

A half chicken marinated with our secret dry rub seasonings & slow roasted with an Amber Lager. Served with a warm Italian Kale with sweet & sour red onions and our creamy garlic red skinned mashed potatoes & pan gravy.
*Complement it with a **Amber Lager**.*

PORK SCHNITZEL 14

Panko crusted pork loin, brown butter, crispy sage, topped with a fried egg, capers & lemon. Served with sour cream red skin mashed potatoes & warm Italian Kale with sweet & sour red onions.
*Pair it with a **German Pilsner**.*

STEAK FRITES* 16

Marinated flat-iron steak grilled & thinly sliced, served with steamed broccoli, fries & garlic aioli for dipping.
*Complement them with a **Belgian Dubbel**.*

FISH & TOTS 12

Crispy beer-battered cod served with tater tots, apple & kale coleslaw & house-made tartar sauce. *Complement them with an **English Bitter**.*

IPA SALMON* 16

Fresh Grilled Salmon, brushed with our Spicy IPA Glaze, Red skin mashed potatoes & steamed broccoli.
*Try it with an **IPA**.*

FRESH GREENS

ADD GRILLED CHICKEN (+4) OR SALMON (+8) TO ANY OF THE SALADS LISTED BELOW.

CAESAR SALAD 5

Romaine lettuce, zesty house made pretzel croutons, parmesan cheese & creamy Caesar dressing. *Pair it with a **Hefeweizen**.*

SPRING GREENS & KALE SALAD 7

Fresh spring greens & kale with goat cheese, apples, sweet pickled red onions & candied pecans tossed in a house-made Framboise vinaigrette.
*Pair it with a **Framboise**.*

GF THE WOB WEDGE 8

Iceberg lettuce, candied bacon, blue cheese crumbles, grape tomatoes, red onions, blue cheese dressing & balsamic glaze.
*Try it with a **White Wheat**.*

FLAT IRON STEAK SALAD* REGULAR / 8.5 FULL / 15

Mixed greens, blue cheese crumbles, grape tomatoes, shredded carrots and red onions, tossed in our house dressing. Topped with steak grilled to order & crispy garbanzo beans. *Pairs nicely with a **Doppelbock**.*

SOUPS & SIDES

COLORADO CHILI 7

Our rich & savory steak, chorizo & red bean chili is spiced up with roasted red chilies. Served with sour cream, onions, & cilantro on the side to mix in & make it your own.

TAVERN FRIES 2.5

TATER TOTS 2.5

APPLE & KALE COLESLAW 2.5

SWEETS

BELGIAN WAFFLE S'MORES 5.5

Light & crispy, fresh baked, Belgian beer-infused waffles with toasted marshmallow, drizzled with a Kahlúa fudge sauce, & topped with graham cracker crumbles & powdered sugar. *Try them with a Stout.*

PRETZEL BREAD PUDDING 6

Bavarian pretzel pieces baked in a rich cinnamon custard, served warm with salted caramel. *Try it with a Belgian Quad.*



ASK ABOUT OUR HAPPY HOUR SPECIALS

\$5 BURGER & BRAT MONDAYS



Try a mouthwatering Beef Burger
or Guinness Brat with tavern fries.



Ask your server or bartender for details.

DRINK IN THE WEEKEND...

JOIN US FOR BOTTOMLESS BEERUNCH

Your choice of endless Mimosas, Beermosas,
or Bloody Marys paired with a breakfast item.

Ask your server or bartender for days and times