

STARTERS

.....

GF V **DOUBLE HEART DIP** Warm artichoke heart and heart of palm cheese dip served with toasted focaccia bread and carrot and celery sticks. 13.

PORK NACHOS Fresh fried tortilla chips topped with shredded pork carnitas, white cheese sauce, corn salsa, cotija cheese, fresh avocado, pickled jalapenos and a guajillo chili drizzle. 15.

Substitute: pork belly \$2 • steak or chicken \$3

GF **CHARCUTERIE PLATTER** A selection of cured meats and artisan cheeses served with olives and toasted focaccia bread. Small 15. / Large 29.

GF **PAN SEARED SCALLOPS** Served over cilantro lime sauce. 18.

V **FRIED PICKLES** Crispy masa breaded and fried pickle spears. Served with ranch for dipping. 7.5

V **PEPPERJACK CHEESE CURDS** Dipped in Tumble-wheat beer batter and fried. Served with ranch dressing for dipping. 12.

WONTONS Filled with bacon, cheddar and cream cheese and lightly fried. Served with ranch dressing for dipping. 8.

GF **MUSSELS BLANCO** Tossed in a white wine, lemon and garlic butter sauce. Served with toasted focaccia. 15.

CHICKEN + FISH

Add a cup
of soup or a salad
for \$4

CEDAR PLANK SALMON Served with sauteed asparagus, orzo and lemon caper oil. 23.

LOBSTER MAC + CHEESE Cavatappi pasta topped with creamy cheese sauce, lobster meat, sliced portabella mushrooms and shallots. 24.

GF **SESAME CRUSTED YELLOWFIN TUNA** Seared rare and served with an avocado, lime and kale salad. Finished with wasabi cream. 24.

SHRIMP SCAMPI Shrimp tossed in a lemon reduction sauce with capers and oven roasted tomatoes poached in olive oil. Served over linguine with a side of toasted focaccia. 21.

Substitute scallops \$6

CHICKEN PICCATA Flour dredged chicken breast served over polenta cakes and topped with sauteed spinach and a lemon caper sauce. 19.

BAKED CHICKEN ROSA Grilled chicken breast and cavatappi pasta tossed in a white cheddar and tomato rosa sauce. Topped with melted mozzarella and served with toasted focaccia. 17.

FROM THE GRILL



*We proudly serve fresh cut upper two-thirds choice cuts of beef.
All selections are served with choice of two sides.*

Add
5 scampi
shrimp
\$8

GF **BOURBON GLAZED PORK CHOP** Ten ounce center cut, bone-in pork chop brushed with a bourbon apricot glaze. 20.

GF **SIRLOIN** Eight ounces, locally cut. Served over homemade steak sauce. 26.

GF **FILET OF BEEF** Wrapped in bacon and topped with a brandy peppercorn sauce. 35.

CENTER CUT RIBEYE Twelve ounces of generously marbled beef garnished with fried onions and a worcestershire sour cream sauce. 40.

SIDES

GREEN OR CAESAR SALAD

CUP OF SOUP

GF SWEET POTATO FRIES (+\$1.75)

GF SIMPLE WEDGE SALAD

BEER BATTERED FRENCH FRIES

GF QUINOA *edamame, kale, green chickpeas*

GF BAKED POTATO *(while they last)*

JALAPENO MAC + CHEESE (+\$1.75)

GF SEASONAL VEGETABLE

GF GARLIC MASHED POTATOES

BATTERED ONION RINGS (+\$1.75)

GF ROASTED MUSHROOMS (\$1.75)

*Many of our menu items are gluten free (GF), or can be modified (GF) for our gluten sensitive guests.
Vegetarian items are marked with a V symbol.*

• Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •

BREW FAVORITES



Salad dressings include ranch, gorgonzola, balsamic vinaigrette, white wine vinaigrette and honey mustard.

LAMB AND GREEN CHILI MEATLOAF

Rubbed in signature seasoning and served with mashed potatoes, Altbier gravy and fried onion strings. 16.

GF SIGNATURE TACOS Two or three tacos in flour or corn tortillas. Served with chips and salsa. 12. / 16. *(mix and match on flavors not available)*

: COWBOY TACOS Chipotle adobo marinated beef
: tenderloin, pico de gallo, pepperjack cheese,
: poblano sauce, pickled onions and cilantro.

: BLACKENED SHRIMP TACOS Shrimp, avocado,
: pico de gallo, avocado lime slaw, pickled onions and
: jalapenos.

: BAJA FISH TACOS Battered cod, avocado lime slaw,
: chipotle sauce, pickled onions and jalapenos and
: fresh cilantro.

CRISPY'S MAC + CHEESE Cavatappi pasta tossed with white cheddar cheese sauce and topped with panko, sharp cheddar cheese and fried pork belly or grilled chicken. 16. *(Substitute beef brisket \$2)*

FISH 'N CHIPS Battered cod filets served with french fries and lemon dill tartar sauce. 17.

SALADS

Add
On's

\$6
Chicken
Breast

\$6
Sautéed
Shrimp

\$6
Grilled
Steak

GF COBB SALAD Mixed greens with smoked bacon, hard boiled egg, pickled onions, tomatoes, gorgonzola crumbles and your choice of dressing. 10.

GF V KALE + QUINOA SALAD Baby kale tossed with sliced apples, pecans, quinoa, green chickpeas, edamame, dried cranberries and roasted shallot vinaigrette. 10.

GF CAESAR SALAD Crisp romaine tossed with creamy Caesar dressing, shaved asiago cheese, seasonal tomatoes and house made croutons. 9.

GF WEDGE SALAD Iceberg topped with yellow and red tomatoes, bacon bits, green onion, gorgonzola dressing and buttermilk bleu crumbles. 10.

HAND HELDS



Sandwiches and burgers are served with choice of beer battered french fries, tortilla chips and salsa, cinnamon applesauce, cottage cheese, homemade soup or a salad. Or, substitute onion rings or sweet potato fries for \$1.75 extra.

GF PULLED PORK SANDWICH Texas style pulled bbq pork and coleslaw stacked on a brioche bun. 14.

SPICY THAI SALMON BURGER Fresh salmon patty seasoned with Thai spices. Served on a brioche bun with sriracha aioli. 15.

GF STEAKHOUSE SANDWICH Thin sliced prime rib tucked in a rustic baguette with sautéed onions, mushrooms, melted cheddar cheese and steak sauce. \$18.

GF V APPLE, GOAT CHEESE + FIG PANINI Sliced apples, goat cheese and caramelized onions on toasted focaccia bread with fig jam. 12.

GF PRIME RIB FRENCH DIP Thin sliced prime rib and melted Swiss cheese tucked in a rustic baguette. Served with au jus. 18.

GF THE CUBAN Shredded pork loin, smoked ham, melted provolone cheese, sliced pickles and pickled jalapenos tucked in a rustic baguette with dijonnaise. 15.

Burgers are served on a brioche or gluten free bun (add \$1) with your choice of:

Half
Pound Beef
Patty

Impossible
Burger (\$4)

Beer
Braised Chicken
Breast

GF V BREW BURGER Choice of white cheddar, smoked gouda, pepperjack or Swiss cheese. 15.

GF V MONTEREY BURGER Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 17.

GF HICKORY BURGER Melted cheddar cheese, sweet bbq sauce and smoked bacon. 17.

GF V GOUDA BURGER Caramelized onions and smoked gouda cheese. 16.

GF V ALTITUDE BURGER Mushrooms and Swiss cheese. 16.

DAILY BURGER Ask your server about today's burger special!

• Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness •