

Monday October 5 Specials

*Tacos y Tequila
Thursdays!*

Soup: Southwest Chicken

Blue Plate Lunch Specials \$10 (11am-4pm dine-in only)

French Onion Pasta Bake
Beef tips, caramelized onions, and mushrooms tossed with egg noodles in a rich French onion cream sauce and baked

Stuffed Cabbage Rolls
Served over creamy mashed potatoes and topped with tomato gravy

Tuna Melt
Creamy tuna salad and cheddar cheese on griddled Texas toast
(With a side salad and soft drink)

Cheese Pizza or Wings \$8
Extra items + \$, bone-in
or boneless
(dine-in only)

**Jumbo Loaded
Potato Skins \$10**

Cubano Sandwich \$14
Roasted pork loin, ham, swiss, pickles, spicy brown mustard, on a pretzel bun.
With housemade kettle chips

Pastrami Rueben \$14
With housemade kettle chips

Black-N-Blue Steak Melt \$15
Blackened eight oz. steak, mushrooms, onions, crumbled bleu cheese, swiss, AI Steak Sauce, on Texas toast with fries

Dessert \$8
Cheesecake, Imported Chocolate Fondant Cake, or Pumpkin Cheesecake

all items subject to change

**Breakfast Every Sunday
7am until Noon!**



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Featured Beers +



Crafted Artisan - Mead
(Honey Wine)- 16 oz pint \$10

Cinnamon and Maple Spice with all the Cranberry feels... Let's Go!
Tasting Notes: Crisp cranberry tartness balanced by sweet maple syrup and savory fall spices. Semi-sweet with a refreshing light body.
- 5.5% ABV



Twin Oast Brewing
Punka 16 oz pint - \$8

Brewed with mashed pumpkins, cinnamon, nutmeg, cloves, ginger, and vanilla, it is the perfect companion for fall.
-6.3% ABV



High Grain - Isar Weiss
Hefeweizen 16 oz pint \$7

Medium bodied, phenolic characteristics such as clove and nutmeg, as well as banana aromas through the esters. -ABV 4.7%

**Entertainment
Tonight
Boozy Bingo**

Wednesday
Trivia RE-Vamped
(7pm-9pm)

Saturday
Terry Lee
Coffee

Craft Beer Menu:



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