

# Super Bowl Sunday Specials



**Soup: Chicken or Dumpling, Pepper Steak**

**Wings \$8**  
Bone-in or Boneless

**Chicken & Broccoli  
Potato Skins \$12**

**Steak Quesadilla \$14**  
With salsa & sour cream

**Salmon Caesar Wrap \$14**  
With house-made kettle chips

**Voodoo  
Chicken & Shrimp \$16**

Cajun grilled chicken breast over  
rice, smothered with peppers, onions,  
andouille sausage, baby shrimp  
in cajun cream sauce

**Dessert \$8**  
Caramel Apple Fritters, Cheesecake,  
Strawberry Short Cake Cream Pie

**\*\*all items subject to change\*\***

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**Cream Soda, or Root Beer \$5**

## Featured Beers



**Aecht Schlenkerla  
à la Grodziskie \$10 - 16 oz pint**

A historic Polish wheat beer  
revived in 2010 after nearly  
disappearing in the 20th  
century. For its 15th anniversary,  
Schlenkerla created a  
Grätzer-style version using  
oak-smoked wheat malt and  
Lubelski hops. The result is a  
light, drinkable beer with gentle  
smoke, fruity hop notes, and  
crisp carbonation. - 2.9% ABV



**Einstöck Ölgero  
Icelandic \$8 - 16 oz pint**

Brewed with pure Icelandic  
glacier water and a classic  
witbier recipe, this clean, crisp  
white ale features orange peel,  
coriander, and rolled oats for a  
flavorful yet refreshing finish —  
everything a Blue Moon aims to  
be, just more refined.  
ABV-5.2%

**Flights  
Available!  
4 five oz.  
Pours  
\$15.00  
(from our taps)**

**Entertainment:  
Monday  
Tavern Feud**

**Wednesday  
Twiste Up  
Trivia**

**Thursday  
Great Lakes  
Boozy Bingo  
(FREE to play!)**

**Thursday Feb 19  
Jim & Eroc**

**View Our  
Craft Beer  
Menu Scan:**  
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