

**Tuesday October 13
Specials**

*Tacos y Tequila
Thursdays!*

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

Chicken Fajitas

Grilled chicken breast with roasted peppers and onions tossed in fajita sauce and served with rice and flour tortillas

Roasted Stuffed Pork Loin

Apple walnut stuffed pork loin glazed in maple bacon and served over country stuffing

Shepherd's Pie

Ground meat, vegetables, guinness, topped with delicious mashed potatoes & cheese to create a perfect golden crust

(With a side salad and soft drink)

Tavern Burger Tuesday \$10

Grilled your way, with a domestic pint
Upgrades:

Cheese, Bleu Cheese, Pepper Jack etc. +\$.50

Cajun Seasoning + \$.50, Grilled Onions +\$1.00

Grilled Mushrooms + \$1.00, Egg +\$1.00

Gluten-Free Bun +\$2.00

THE FAMOUS

Narragansett
BEER

16 oz \$4 • 22 oz \$6

Featured Beers +



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

Cinnamon and Maple Spice with all the Cranberry feels... 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%

Bavarian Pretzel \$9

With cheese & mustard

Fried Zucchini Planks \$9

With warm marinara

Hot Italian Sub \$13

With housemade kettle chips

Philly Steak Pizza \$15

Steak Kabob Wrap \$15

Grilled sirloin peppers, onions, tomatoes, mushrooms, rice, garlic mayo. With fries

Dessert \$8

Cheesecake, Imported Chocolate Fondant Cake, or Key Lime Cheesecake

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

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Entertainment
Wednesday

Trivia

RE-Vamped
(7pm-9pm)

Friday

T. Rose 3

(Theresa Rose w/Jim & Eroc)
Post Guardians game

Craft Beer Menu:



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