

Wednesday October 14 Chef's Specials

*Tacos y Tequila
Thursdays!*

Soup: White Chicken Chili

**Breaded Portabelo
Mushrooms \$9**
With truffle hot sauce aioli

**Crispy Fried
Brussels Sprouts \$10**
Tossed in caramelized
onion bacon jam

Kafta Sliders \$11
A savory blend of ground lamb and
beef with diced cucumber, tomatoes
and tzatziki sauce. Served on
three mini hoagie rolls

**Korean Pulled
Pork Nachos \$12**

Tender braised pork tossed in Korean
BBQ sauce drizzled with sweet soy,
pickled green peppers and carrots.
With a side of kimchi

**Pretzel Crusted
Chicken Skewers \$13**

Served over spaetzle with a side of
spicy brown mustard

Seafood Pizza \$18

Creamy boursin cheese topped with
spinach, mozzarella, lobster, scallops,
shrimp and diced tomato

Dessert \$8

Cheesecake, German Chocolate
Cake, or Key Lime Cheesecake

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

THE FAMOUS

**Narragansett
BEER**

16 oz \$4 • 22 oz \$6

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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%

Entertainment Tonight Trivia

RE-Vamped
(7pm-9pm)

**Friday
T. Rose 3**

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

Craft Beer Menu:



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