

Wednesday October 7 Chef's Specials

*Tacos y Tequila
Thursdays!*

Soup: Southwest Chicken

Keto Zucchini Latkes \$10

Just like potato cakes but with zucchini. Served with a side of sour cream

Korean BBQ Potstickers \$10

Pork potstickers tossed in Korean BBQ, served with cucumber salad

Baked Red Pepper Hummus \$11

Warm roasted red pepper hummus, topped with fresh mozzarella and feta cheese. Served with Naan bread dippers

Pork Al Pastor Nachos \$13

Seasoned pork tenderloin with queso, roasted peppers and onions, grilled pineapple and black bean corn salsa. Over corn tortillas

Spicy Peanut Shrimp Pad Thai \$13

Jumbo shrimp and stir fry vegetables tossed in a Thai chili peanut broth. Served over lo mein nooles

Cavatelli Bolognese \$18

Roast veal, pork, and beef simmered in a rich tomato sauce with spinach roasted tomatoes and cavatelli

Dessert \$8

Cheesecake, German Chocolate 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

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

Saturday 8pm

**Terry Lee
Goffee**

(featuring your favorite country songs, Terry's own songs, and a band performance featuring cuts from his album "Blame It On Hank")

Craft Beer Menu:



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