

September 10, Specials

*Tacos y Tequila
Today!*

Soup: Chicken Fajita

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

Baja Fish Tacos

Crispy battered white fish topped with coleslaw, cilantro mayo and sriracha. Wrapped in pita bread with tortilla chips

Tempura Chicken

Tossed in teriyaki sauce with stir fried veggies and rice

Hungarian Goulash

Tender beef and egg noodles in a rich tomato sauce with peas.

(With a side salad and soft drink)

Dessert \$8

Cheesecake, Key Lime Cheesecake, or Italian Cannoli 1 -\$4.50, 2 for \$8

all items subject to change

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



ASK FOR OUR COCKTAIL MENU

Orange Creamsicle, Summer Splash, Spicy Mango Margarita, Blueberry Lavender Margarita, + more!

Featured Beers



**Three Floyds Brewing
Deluxe - 16 oz pint \$7**

Brewed using Indiana corn grits, this lighter style premium lager is clean, refreshing, and ultimately "gulp-able." A clean and refreshing lager. - 4.5% ABV



**Crafted Artisan - Mead
(Honey/Wine) 16 oz pint - \$8**

Apple Cider Aroma and Flavor, Honey and Fruit Sweetness, Tart and Rich Cherry and Raspberry.
-6% ABV

ACE
CRAFT CIDER

**Ace Craft Ciders -
12 oz can \$6**

We've got Perry(Pear), Pineapple, and Pumpkin!
-ABV 5%
Or Pineapple Zero (NA)

Entertainment

**Saturday
Fire On Fire**
(dynamic classic rock)

**Sat Sept 19
Sonic 67 &
The
Vulture Kings**
(album release party)

Google

Please leave a review scan here:



Craft Beer Menu:



**Join Our
E-mail Blast:**

