

Wednesday June 17,
Chef's Specials

Team USA
Vs. Australia
Friday, 3pm



Soup:
Chicken Noodle, or Italian Wedding

Traditional Bruschetta \$9
Marinated diced tomatoes, basil and fresh mozzarella, over focaccia toast. Topped with balsamic reduction

Puff Battered Shrimp \$10
With cilantro lime aioli

Breaded White Cheddar Cheese Curds \$11
With sriracha mayo

Crab Stuffed Croissant Puffs \$11
With a side of seafood alfredo

Calzone-Of-the-Week \$15
"Chicken Parmesan"
Crispy chicken, ricotta, fresh mozzarella, fresh tomatoes. Served with a side of marinara

Blackened Scallops \$17
With fruit salad and coconut rice

Bleu Cheese Crusted 10 oz. Two Rivers Porterhouse \$19
Over garlic mashed potatoes, and roasted cauliflower

Dessert \$8
Caramel Apple Blossoms, Cheesecake, Vanilla Crispy Bread Puddin' Bites

all items subject to change

*Tacos y Tequila
Thursdays!*

Join Our
E-mail Blast:



Featured Craft Beers

Flights Available, 4 five oz. Samples-\$15



War Pigs - Foggy Geezer IPA - 12 oz can - \$6

Citrus and tropical hop varietals gather en masse to bring you this dynamic and expressive Hazy IPA. Built to showcase what an IPA can be. - 7.3%



Allagash - White 16 oz pint - \$8

Features a refreshing balance of citrus and spice. Wheat, coriander, and Curaçao orange peel round out the flavor of this pale straw-colored, hazy beer. -5.5% ABV



Ace Pineapple Cider 12 oz can - \$6

The world's very first Pineapple Cider and America's leading juice cider is a blend of pineapple juice and fermented apple cider at 5% ABV. It is reminiscent of biting into fresh pineapple and has a tart finish.

Craft Beer
Menu:



ASK FOR OUR BOURBON & COCKTAILS MENU!

Entertainment

Tonight
Twisted Up Trivia

Thursday
Jim & Eroc

Friday
World Cup Watch Party-1pm
Go TEAM USA!
Beer Specials
Wing Specials
3pm Game!



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