<table>
<thead>
<tr>
<th>SHAREABLES</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOUSEMADE KETTLE CHIPS with french onion dip</td>
<td>$6</td>
</tr>
<tr>
<td>COLOSSAL ONION RINGS buttermilk ranch</td>
<td>$8</td>
</tr>
<tr>
<td>LOADED TOTS cheddar, bacon, cajun ranch sauce, green onion</td>
<td>$12</td>
</tr>
<tr>
<td>CHEESE CURDS tomato jam &amp; buttermilk ranch</td>
<td>$10</td>
</tr>
<tr>
<td>GIANT PRETZEL with cheese sauce &amp; beer mustard</td>
<td>$13</td>
</tr>
<tr>
<td>BRUSSEL SPROUTS bacon, goat cheese &amp; honey</td>
<td>$15</td>
</tr>
<tr>
<td>WINGS choice of: dry rub, buffalo or whiskey glazed served with: ranch or blue cheese</td>
<td>$16</td>
</tr>
<tr>
<td>BLACKENED SHRIMP jumbo shrimp in sweet, tangy hot sauce</td>
<td>$17</td>
</tr>
<tr>
<td>CAJUN STEAK BITES* whiskey glaze, horseradish cream</td>
<td>$17</td>
</tr>
<tr>
<td>GARLIC CHEESE FLATBREAD with marinara sauce</td>
<td>$10</td>
</tr>
<tr>
<td>PESTO CHICKEN FLATBREAD mozzarella, aioli, balsamic glaze, red onion</td>
<td>$13</td>
</tr>
<tr>
<td>PEAR &amp; PROSCIUTTO FLATBREAD goat cheese, candied walnuts &amp; arugula</td>
<td>$14</td>
</tr>
</tbody>
</table>

| HAPPY HOUR                                    |          |
| MONDAY-FRIDAY | 2-5PM    |          |
| $2 OFF SHAREABLES                               |          |
| $2 OFF SELECT COCKTAILS                         |          |
| $2.75-$4.75 DRAFT BEERS (16OZ)                  |          |
| $2.50 SELECT BOTTLED BEER                       |          |
| $4-$7.50 HOUSE WINE (5OZ & 9OZ POUR)            |          |
BEERS

DRAFTS & PITCHERS
*ask your server for seasonal variety

FEATURED DRAFT**
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

BLUE MOON
$5.50 - 16oz | $7 - 20oz | $17.50 - pitcher

COORS LIGHT
$4.50 - 16oz | $6 - 20oz | $15 - pitcher

FULTON LONELY BLONDE**
$5.50 - 16oz | $7 - 20oz | $17.50 - pitcher

GRAIN BELT NORDEAST
$4.50 - 16oz | $6 - 20oz | $15 - pitcher

KONA BIG WAVE
$5.50 - 16oz | $7 - 20oz | $15 - pitcher

LIFT BRIDGE**
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

LUPULIN**
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

MICHELOB GOLDEN LIGHT
$4.50 - 16oz | $6 - 20oz | $15 - pitcher

SUMMIT EPA
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

SURLY FURIOUS**
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

BLUE MOON
$5.50 - 16oz | $7 - 20oz | $17.50 - pitcher

COORS LIGHT
$4.50 - 16oz | $6 - 20oz | $15 - pitcher

FULTON LONELY BLONDE
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GRAIN BELT NORDEAST
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SUMMIT EPA
$6.50 - 16oz | $8 - 20oz | $20 - pitcher

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$6.50 - 16oz | $8 - 20oz | $20 - pitcher

DESSERTS

MOCHA MOUSSE JAR
cookie crust, yellow cake, white chocolate mousse and coffee mousse
$6

HONEY & APPLE JAR
graham cracker crust, honey fondant, white chocolate mousse & spiced apple compote
$6

CRÈME BRULÉE
classic vanilla bean
$6

CHOCOLATE LAVA CAKE
molten center, vanilla bean ice cream
$6

HOUSEMADE CHEESECAKE
ask server for current selection
$7

RED VELVET CAKE
with cream cheese icing
$8

DESSERT COCKTAILS

SALTED CARAMEL WHITE RUSSIAN
New Amsterdam vodka, caramel, coffee liqueur, cream
$10

LOTUS ESPRESSO
New Amsterdam vodka, coffee liqueur, maple syrup, espresso
$11

ESPRESSO MARTINI
New Amsterdam vodka, coffee liqueur, espresso, cream
$11

MOCHA MARTINI
Maker’s Mark bourbon, Baileys irish cream, dark crème de cacao, espresso, cream
$12

SELTZERS & CAN COCKTAILS
*ask your server for current flavors

HIGH NOON* $6
TATTERSALL* $7
WHITE CLAW* $6
**COCKTAILS**

**SPIRIT FREE**
- CHERRY BOMB
  - ginger beer, grenadine, maraschino cherry
  - $5

**CHERRY BOMB**
- ginger beer, grenadine, maraschino cherry
- $5

**BLUEBERRY NOJITO**
- blueberry syrup, mint, soda water
- $5

**BLUEBERRY NOJITO**
- blueberry syrup, mint, soda water
- $5

**RASPBERRY ITALIAN CREAM SODA**
- raspberry syrup, cream soda, water
- $5

**RASPBERRY ITALIAN CREAM SODA**
- raspberry syrup, cream soda, water
- $5

**STRAWBULL**
- strawberry puree, lemonade, red bull
- $6

**STRAWBULL**
- strawberry puree, lemonade, red bull
- $6

**SPICY MANGO MARGARITA**
- Camarena silver tequila, leroux triple sec, sweet & sour, lime juice, mango puree & fresh jalapeño
- $11

**SPICY MANGO MARGARITA**
- Camarena silver tequila, leroux triple sec, sweet & sour, lime juice, mango puree & fresh jalapeño
- $11

**SEASONAL SANGRIA**
- $10

**SEASONAL SANGRIA**
- $10

**TRIPLE RUM PUNCH**
- Captain Morgan original spiced rum, cruzan coconut rum, cruzan banana rum, cranberry, pineapple
- $11

**TRIPLE RUM PUNCH**
- Captain Morgan original spiced rum, cruzan coconut rum, cruzan banana rum, cranberry, pineapple
- $11

**TAVERN OLD FASHIONED**
- Maker’s Mark bourbon, bitters, bordeaux cherry, brown sugar cube
- $12

**TAVERN OLD FASHIONED**
- Maker’s Mark bourbon, bitters, bordeaux cherry, brown sugar cube
- $12

**STRAWBERRY BASIL LEMON DROP**
- Ketel One vodka, barrow’s ginger liqueur, strawberry, basil syrup
- $12

**STRAWBERRY BASIL LEMON DROP**
- Ketel One vodka, barrow’s ginger liqueur, strawberry, basil syrup
- $12

**BLACKBERRY MOJITO**
- Cruzan light rum, mint, blackberry syrup
- $11

**BLACKBERRY MOJITO**
- Cruzan light rum, mint, blackberry syrup
- $11

**PALOMA**
- Camarena silver tequila, grapefruit juice, simple syrup, lime juice & club soda
- $11

**PALOMA**
- Camarena silver tequila, grapefruit juice, simple syrup, lime juice & club soda
- $11

**BOULEVARDIER**
- Bulleit Rye, sweet vermouth, campari
- $12

**BOULEVARDIER**
- Bulleit Rye, sweet vermouth, campari
- $12

**BLACKBERRY SPARKLING MULE**
- New Amsterdam vodka, Wycliff brut, ginger beer, lime juice, blackberries & mint
- $12

**BLACKBERRY SPARKLING MULE**
- New Amsterdam vodka, Wycliff brut, ginger beer, lime juice, blackberries & mint
- $12

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**BEERS + CIDER**

**BOTTLES | CANS**

**ANGRY ORCHARD CIDER**
- $6.50

**BUD LIGHT**
- $4.50

**COORS EDGE NA**
- $4.50

**COORS LIGHT**
- $4.50

**CORONA**
- $6.50

**LAGUNITAS IPA**
- $6.50

**LEINENKUGEL’S SEASONAL**
- $6.50

**DESHUTES SEASONAL**
- $6.50

**GUINNESS**
- $6.50

**HEINEKEN ZERO NA**
- $4.50

**MICHELOB GOLDEN LIGHT**
- $4.50

**MICHELOB ULTRA**
- $4.50

**PABST BLUE RIBBON**
- $4.50

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- Camarena silver tequila, leroux triple sec, sweet & sour, lime juice, mango puree & fresh jalapeño
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- New Amsterdam vodka, Wycliff brut, ginger beer, lime juice, blackberries & mint
- $12

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- New Amsterdam vodka, Wycliff brut, ginger beer, lime juice, blackberries & mint
- $12
## WINES

**light to heavy**

### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Country</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LA MARCA PROSECCO</strong></td>
<td>Italy</td>
<td>$9.50 - glass</td>
</tr>
<tr>
<td><strong>LA MARCA PROSECCO ROSÉ</strong></td>
<td>Italy</td>
<td>$9.50 - glass</td>
</tr>
<tr>
<td><strong>WYCLIFF BRUT</strong></td>
<td>California</td>
<td>$7 - glass</td>
</tr>
</tbody>
</table>

### WHITE & ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOUGE</strong></td>
<td>Riesling, WA</td>
<td>$8.50 - 5oz</td>
</tr>
<tr>
<td><strong>PROVERB</strong></td>
<td>Pinot Grigio, CA</td>
<td>$6.50 - 5oz</td>
</tr>
<tr>
<td><strong>CHEMISTRY</strong></td>
<td>Pinot Gris, OR</td>
<td>$10 - 5oz</td>
</tr>
<tr>
<td><strong>NOBILLO</strong></td>
<td>Sauvignon Blanc, NZ</td>
<td>$8.50 - 5oz</td>
</tr>
<tr>
<td><strong>WHITEHAVEN</strong></td>
<td>Sauvignon Blanc, NZ</td>
<td>$11.50 - 5oz</td>
</tr>
<tr>
<td><strong>PROVERB</strong></td>
<td>Chardonnay, CA</td>
<td>$6.50 - 5oz</td>
</tr>
<tr>
<td><strong>MURPHY-GOOSE</strong></td>
<td>Chardonnay, CA</td>
<td>$8.50 - 5oz</td>
</tr>
<tr>
<td><strong>KENDALL-JACKSON</strong></td>
<td>Chardonnay, CA</td>
<td>$10 - 5oz</td>
</tr>
<tr>
<td><strong>PROVERB</strong></td>
<td>Rosé, CA</td>
<td>$6.50 - 5oz</td>
</tr>
</tbody>
</table>

### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PROVERB</strong></td>
<td>Pinot Noir, CA</td>
<td>$6.50 - 5oz</td>
</tr>
<tr>
<td><strong>TRIBUTE</strong></td>
<td>Pinot Noir, CA</td>
<td>$9 - 5oz</td>
</tr>
<tr>
<td><strong>LA CREMA</strong></td>
<td>Pinot Noir, CA</td>
<td>$12.50 - 5oz</td>
</tr>
<tr>
<td><strong>TERRAZAS “ALTOS DEL PLATA”</strong></td>
<td>Malbec, AR</td>
<td>$8.50 - 5oz</td>
</tr>
<tr>
<td><strong>JOEL GOTT “PALISADES”</strong></td>
<td>Red Blend, CA</td>
<td>$10 - 5oz</td>
</tr>
<tr>
<td><strong>PROVERB</strong></td>
<td>Cabernet Sauvignon, CA</td>
<td>$6.50 - 5oz</td>
</tr>
<tr>
<td><strong>JOSH CELLARS “CRAFTSMAN COLLECTION”</strong></td>
<td>Cabernet Sauvignon, CA</td>
<td>$9 - 5oz</td>
</tr>
<tr>
<td><strong>FRANCIS COPPOLA “DIAMOND”</strong></td>
<td>Cabernet Sauvignon, CA</td>
<td>$11 - 5oz</td>
</tr>
</tbody>
</table>