

WINES

[FIZZ]

- MOSCATO** • 10/40
Carlin de Paolo, Piedmont,
Italy 2020

PROSECCO • 10/40
Col Di Luna “Flora”,
Veneto, Italy

CAVA • 8/32
Papet del Mas Brut,
Catalonia, Spain
- MUSUZAC, CHENIN BLANC,
CHARDONNAY** • 8/32
Saint Hilaire, Blanquette
de Limoux, France

JEAN LAURENT • 95
Brut, NV

[WHITES]

- PINOT GRIGIO** • 8/32
Villa San Martino, Cantina
Di Bertiole, IT 2019

RIESLING • 9/36
Anne Amie Estate,
Willamette Valley, Oregon
- CHARDONNAY** • 10/40
Six Degrees Chardonnay,
Napa Valley, California
2019

SAUVIGNON BLANC • 10/40
Fernlands, Marlborough, NZ

[ROSE]

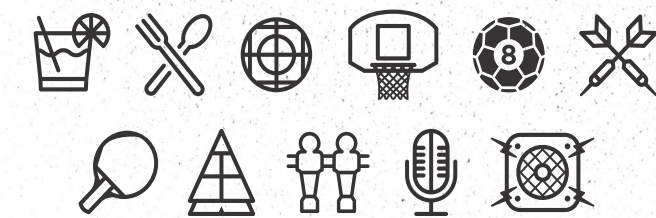
- ROSE** • 9/36
Tinto Rey, Yolo County, CA
2020

[REDS]

- RED BLEND** • 9/36
QSS Rare, Lisboa,
Portugal, 2018

PINOT NOIR • 10/40
Hybrid, Lodi, California
2018
- CABERNET SAUVIGNON** • 10/40
Pavette, California 2019

ZINFANDEL • 10/40
Paris Valley Road,
California 2017



COCKTAILS

- FOR THE HONEYS** • 12
Wildflower Honey Vanilla
Bean Vodka, Passionfruit,
Vanilla, Citrus, Rosé
Float

ORIGIN OF THYME • 10
1220 Origin Gin, Thyme
Infused Simple, Citrus,
Tonic

MALLOW DRAMATIC • 10
Hamilton Pot Still Gold
Rum, Pear, Orgeat,
Hibiscus, Sour, Smoked
Orange Bitters

FROZEN SPICY PALOMA • 11
Jalapeno Infused
Una Vida Blanco Tequila,
Grapefruit, Citrus, Pink
Peppercorn Agave
- SEOUL SURVIVOR** • 12
Golden Barley Soju,
Raspberry, Elderflower,
Citrus, Vegan Egg White

ROSÉ MARIA • 13
Hiatus Blanco Tequila,
Rosemary Simple, Citrus,
Grapefruit, Rosé Float

TIKI • 10
Plantation Pineapple Rum,
Pineapple, Coconut, Almond,
Lime, Angostura

INDUSTRY SOUR SLUSHIE • 10
Fernet Branca, Dolin Genepy
Des Alps, Simple, Citrus,
Ginger Beer



BEERS

[LAGER/PILSNER]

BUD LIGHT (4.2%) • 4
MOTHER’S SOCIAL BREW (5.0%) • 6 ♦
LOGBOAT BOBBER LAGER (4.9%) • 6 ♦

[WHEAT]

AVERY WHITE RASCAL (5.6%) • 6
GOLDEN ROAD MANGO CART (4.0%) • 6
4 HANDS CONTACT HIGH (5.0%) • 7 ♦
ROCKWELL PASSING CLOUDS (4.6%) • 7 ♦

[FRUIT/SOUR]

BRICK RIVER HOMESTEAD PEACH CIDER (5.0%) • 7 ♦
ALPHA APRICOT FUNK (8.0%) • 7 ♦
PRAIRIE SLUSH SOUR (6.1%) • 9

[HOPPED]

ELYSIAN SPACEDUST (8.2%) • 7
MODERN CITRAPOLIS (7.0%) • 7 ♦
FIRESTONE WALKER HOPNOSIS IPA (6.7%) • 7

[FARMHOUSE/BELGIAN]

BOULEVARD TANK 7 (8.5%) • 7

[ALE/BROWN/STOUT]

4 HANDS STATEWIDE HAZY PALE ALE (5.5%) • 7 ♦
MODERN AFTER DARK (5.5%) • 7 ♦
CIVIL LIFE AMERICAN BROWN ALE (4.8%) • 6 ♦
HEAVY RIFF VELVET UNDERBROWN (6.5%) • 7 ♦
FIRESTONE WALKER MERLIN NITRO (5.5%) • 7
TOPPLING GOLIATH PSEUDO SUE PALE ALE (5.8%) • 8

[CANS]

4 HANDS CITY WIDE APA (5.5%) • 6 ♦
STIEGL GRAPEFRUIT RADLER (2.5%) • 6
URBAN CHESTNUT UNDERDOG LAGER (4.2%) • 6 ♦
4 HANDS SELTZER (4.0%) • 7 ♦
HIGH NOON HARD SELTZER (4.5%) • 8

[BOTTLES]

BUDWEISER (5.0%) • 4
BUD LIGHT (4.2%) • 4
BUD SELECT (4.2%) • 4
MICH ULTRA (4.2%) • 4
ESTRELLA JALISCO (4.5%) • 5
BUD ZERO (NON-ALCOHOLIC) • 5

[♦ = LOCAL BREWERIES]



Scan for more
info on our
draft selection

SHARES

TATER TOT • 9
Bacon, Cheddar, Chive Sour
Cream

SMOKED WINGS • 14
Calabrian Buffalo Sauce,
Black Peppercorn Ranch
+ Add Togarashi \$1

HUMMUS • 9
House-Made, Feta, Tomato,
Naan Rolls

ROASTED BRUSSELS • 9
Crispy Prosciutto, Goat
Cheese, Coriander Blood
Orange Vinaigrette,
Marcona Almond

PORK RIND • 5
Salt & Vinegar, Ranch

FRIES • 6
Herb Salt, Aioli

FRIED MAC N CHEESE • 8
White Cheddar, Jalapeno,
Red Hot Riplets Dust, Spicy
Limed Ranch

BAVARIAN PRETZELS • 9
Beer Cheese

BURNT END BEEF NACHOS • 14
Wonton Chips, Avocado
Crema, Cheese Sauce,
Kalamata Olive, Banana
Peppers, Bean Pico

CEVICHE • 12
Shrimp, Lime, Wonton Chips

TACOS

BARBACOA • 11
Braised Short Rib, Ancho
Pink Peppercorn Mole,
Pickled Red Onion, Queso
Fresco

CHICKEN TACO • 11
Korean BBQ, Grilled
Leek, Kim, Chee, Toasted
Sesame, Cilantro

FISH • 11
Blackened White Fish, Red
Cabbage Slaw, Avocado
Crema, Cilantro

SALADS

+ Add Chicken \$4

SPRING SALAD • 10
Arugula, Goat
Cheese, Blood Orange
Supreme, Pickled Red
Onion, Tear Drop Pepper,
Toasted Quinoa, Citrus
Vinaigrette

BIG O • 10
Spinach, Strawberries,
Blueberries, Feta,
Pistachio, Red Onion,
Raspberry Balsamic
Vinaigrette

CAESAR SALAD • 9
Baby Kale, Focaccia
Crumble, Grana Padano,
Pink Peppercorn, Charred
Lemon Caesar Dressing

SHARE A FEW SMALL PLATES,
SIP ON A HANDCRAFTED COCKTAIL,
AND CATCH UP AROUND THE TABLE.
OUR MENU’S MADE FOR FRIENDS.

PLATES

Served with Choice of Fries or Side of the Day

HOUSE BURGER • 14
Craft Blend, Cheddar,
Roasted Tomato, Garlic
Aioli Leaf Lettuce

IMPOSSIBLE BURGER • 15
Tomato Mustard Jam,
Fontina, Leaf Lettuce,
Crispy Onion

STUFFED MEATBALL • 14
Hollowed Hoagie,
Fontina, Pomodoro,
Grilled Banana Pepper

HOT HONEY WRAP • 14
Grilled Chicken Breast,
Lettuce, Fried Green
Tomato, Cheddar, Ranch,
Hot Honey Drizzle

SMOKEHOUSE BURGER • 14
Smoked Patty, White
Cheddar, Pickled Onion,
Leaf Lettuce, Tomato, BBQ
Sauce.
+ Add Brisket \$2
+ Add Bacon \$2

CHICKEN & WAFFLE • 14
Maple-Infused Belgian
Waffle, Lavender Butter

NASHVILLE HOT CHICKEN • 14
Dill Pickle, Mayocue
Sauce, Cole Slaw, Pickled
Red Onion, Fermented Honey

PORK STEAK • 13
Smoked Pork Steak, Fried
Onion, Cheddar, BBQ Sauce,
Pretzel Bun

PIZZAS

[GLUTEN FREE CRUST ADD \$3]
[DAIRY FREE CHEESE ADD \$3]

PEPPERONI • 14
Fermented Garlic Honey,
Parmesan

MARGHERITA • 13
Fresh Basil And
Mozzarella

CHORIZO • 16
Onion, Radish, Cilantro,
Lime, Queso Fresco, Mole
Drizzle

SAUSAGE • 14
Local Sausage

BBQ CHICKEN • 16
White Cheddar, Smoked
Chicken, Peppadew,
Charred Corn, Crispy
Onion

PESTO SHRIMP • 17
Mozzarella, Tear Drop
Pepper, Calabrian Chili,
Roasted Tomato, Parmesan

SWEETS

FUNNEL CAKE STRAWS • 6
Coffee-Vanilla Anglaise, Confectioners Sugar

GOOEY BUTTER TRIO • 6
Chocolate, Raspberry, Original, Whipped Cream

