

WINES

[FIZZ]

MOSCATO • 10/40
Foris Vineyards, Oregon
2021

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

CAVA • 8/32
Papet del Mas Brut,
Catalonia, Spain

[WHITES]

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

RIESLING • 9/36
Anne Amie Estate,
Willamette Valley, Oregon

**MUSUZAC, CHENIN BLANC,
CHARDONNAY** • 8/32
Saint Hilaire, Blanquette
de Limoux, France

JEAN LAURENT • 95
Brut, NV

CHARDONNAY • 10/40
Six Degrees Chardonnay,
Napa Valley, California
2019

SAUVIGNON BLANC • 10/40
Ned, Marlborough, NZ

[ROSE]

ROSE • 9/36
Mulderbosch, Stellenbosch,
South Africa 2021

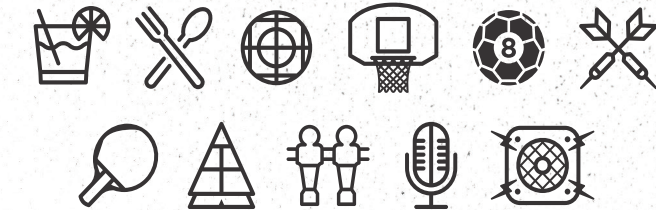
[REDS]

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

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

WPS MULE • 10
Western Son Blueberry
Vodka, Basil, Simple,
Lime, Ginger Beer

FALL FASHIONED • 11
Bulleit Rye, Maple Simple,
Bitters

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

CALI DREAMING • 10
Western Son Watermelon
Vodka, Fresno Infused
Simple, Grapefruit, Lime

LIVING LAVENDERISH • 12
Frozen 1220 Lemon
& Lavender Vodka,
St. Germaine, Lemonade,
Sour, Simple

FROZEN ZOMBIE • 12
Plantation Dark Rum,
Planataion Pineapple
Rum, Velvet Falernum,
Grapefruit, Cinnamon,
Grenadine, Angostura,
Absinthe, Lime



BEERS

[LAGER/PILSNER]

BUD LIGHT (4.2%) • 6
MOTHER’S SOCIAL BREW (5.0%) • 7 ♦
LOGBOAT BOBBER LAGER (4.9%) • 6 ♦
URBAN CHESTNUT O-KATZ (5.4%) • 7 ♦

[WHEAT]

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

[FRUIT/SOUR]

BRICK RIVER AUTUMN SPICE CIDER (4.5%) • 8 ♦
ALPHA PEACH PIE FUNK (8.0%) • 9 ♦
PRAIRIE RAINBOW SHERBET (5.2%) • 9
MODERN DISCO PUNCH (5.5%) • 7 ♦

[HOPPED]

MODERN CITRAPOLIS (7.0%) • 7 ♦
FIRESTONE WALKER HOPNOSIS IPA (6.7%) • 9
4 HANDS DIVIDED SKY RYE IPA (6.5%) • 8 ♦
2ND SHIFT ART OF NEUROSIS (7.7%) • 9 ♦

[FARMHOUSE/BELGIAN]

BOULEVARD TANK 7 (8.5%) • 7

[ALE/BROWN/STOUT]

CIVIL LIFE AMERICAN BROWN ALE (4.8%) • 7 ♦
ELYSIAN NIGHT OWL PUMPKIN ALE (6.7%) • 7
BREKENRIDGE VANILLA PORTER (5.4%) • 7
4 HANDS CHOCOLATE MILK STOUT (5.5%) • 8 ♦

[CANS]

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

[BOTTLES]

BUDWEISER (5.0%) • 5
BUD LIGHT (4.2%) • 5
BUD SELECT (4.2%) • 5
MICH ULTRA (4.2%) • 5
ESTRELLA JALISCO (4.5%) • 6
BUD ZERO (NON-ALCOHOLIC) • 5

[♦ = LOCAL BREWERIES]

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
Bacon Lardon, Candied Pecan, Goat Cheese, Maple Dijon Vinaigrette

PORK RIND • 5
Salt & Vinegar, Ranch

FRIES • 6
Herb Salt, Aioli

TACOS

BARBACOA • 12
Wyagu Short Rib, Pickled Red Onion, Queso Fresco, Ancho Anatto Mole, Cilantro

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

SALADS/SOUPS

FALL SALAD • 10
Spinach, Romaine, Candied Pecan, Dried Cherries, Red Onion, Goat Cheese, Maple Dijon Vinaigrette

HEALTH KICK • 11
Romaine, Fennel, Apple, Celery, Pumpkin Seed, Crispy Buckwheat, Dried Cherries, Avocado Green Goddess

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

EDAMAME • 6
Lime & Chilies

SMOKED RIB TIPS • 16
Molasses BBQ, Spicy Pickle Spear

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

MUSHROOM • 10
Cold Creek Oyster Mushroom, Sweet Potato, Maple Miso, Toasted Pumpkin Seed, Goat Cheese, Cilantro

+ Add Chicken \$4

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

STEAK CHILI • 9
Red & Black Bean, Chopped Sirloin, White Cheddar, Onion, Wonton Chips

PLATES

[GLUTEN FREE BUN ADD \$2]

Served with Choice of Fries or Side of the Day

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

IMPOSSIBLE BURGER • 16
Dairy Free Pepper Jack, Lettuce, Tomato, Candied Jalapeno, Avocado Green Goddess

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

PORK BELLY BURN ENDS • 15
Potato Roll, Molasses BBQ, Cheddar, Fried Onion, Brussel Sprout Slaw

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

GYRO WRAP • 14
Whole Wheat Wrap, Tzatziki, Cucumber, Tomato, Red Onion, Lettuce

PIZZAS

[GLUTEN FREE CRUST ADD \$3]

[DAIRY FREE CHEESE ADD \$3]

PEPPERONI • 14
Fermented Garlic Honey, Parmesan

MARGHERITA • 13
Fresh Basil And Mozzarella

DAHMER • 18
Pepperoni, Sausage, Bacon, Brisket, Mozzarella, Candied Jalapeno

SAUSAGE • 14
Local Sausage

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

SPIN-DIP • 14
Cheese Curd, Spinach, Artichoke, Red Pepper, Toasted Bread Crumbs

+ Add Chicken \$4

SWEETS

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

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

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