

APPETIZERS

BAVARIAN PRETZELS

beer cheese, grain mustard

FRESH PORK RINDS

smoky chili rub, hot sauce

THE BIG DILL VG

garlic white sauce, dill pickles, provolone, mozzarella arugula, ranch

CHARCUTERIE

chef select meats, cheeses, accoutrements

CORNED BEEF POUTINE

gravy, cheese curds, french fries

IRISH NACHOS

beer cheese, jalapenos, bacon, green onions, sour cream, kettle chips



SCOTCH EGG

pork sausage, honey dijon

BAKED BRIE VG

honey, raspberry preserves, crostini

MISO PEPPERS GF VG V

blistered sweet shishito peppers, garlic vegetable miso

BUFFALO CAULIFLOWER BITES VG

bleu cheese crumbles

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Our kitchen utilizes wheat flour, eggs, shellfish, peanuts, tree nuts, dairy, and other potential allergens.

SOUP & SALAD

HOUSE SOUP

playalinda blonde beer cheese, bacon

5/8

SOUP DU JOUR

ask your server for our latest creation

5/8

BLACKENED CHICKEN CAESAR

romaine, parmesan, garlic croutons

10

WEDGE SALAD GF

blackened chicken, tomato, bleu cheese, bacon, ranch

10

TOGARASHI SEARED TUNA

cucumber apple salad, almonds, cilantro, asian spices

12

WOOD FIRE FLATBREADS

hand tossed crust, wood fired, with spots of natural char, giving our flatbreads a distinctive flavor and texture

STEAK FAJITA

grilled onion, peppers, cheddar, provolone, jalapeño, tomato, sour cream

10

SPINACH ARTICHOKE VG

parmesan, mozzarella, pesto, sundried tomato

9

CHICKEN BACON RANCH

provolone, cheddar, tomato, scallions

9

TUSCAN HERB VG V

hummus, sundried tomato, olive, arugula, goat cheese, red onion, chili oil

10

PROSCIUTTO

fig, provolone, arugula, prosciutto, honey balsamic drizzle

10

Symbols indicate that select menu items can be modified to accommodate the following dietary limitations, please notify your server of your needs.

V Vegan

VG Vegetarian

GF Gluten-Free

EAT

SANDWICHES & BURGERS

REUBEN GF	10
swiss, kraut, thousand island, kettle chips	
DUCK SLIDERS	10
almond-crusted, blue raspberry sauce, arugula, havarti horseradish & chive cheese, fennel, kettle chips	
THAI CHICKEN SLIDERS	10
pineapple, guacamole, provolone, salsa, kettle chips	
RIB ROAST ON SOURDOUGH GF	12
garlic dijonnaise, grilled onions, melted swiss, fries	
BRIX BURGER GF	13
bleu cheese, bacon jam, bbq sauce, house brisket, pickled beets, smoky fried onions, kettle chips	
PLAIN OL' CHEESY GF	10
lettuce, tomato, onion, kettle chips	
BOHEMIAN BBQ SANDWICH V VG	12
jackfruit, mustard bbq, onion, bell pepper, blistered sweet shishito peppers, garlic vegetable miso	
BURGER OF THE WEEK GF	MKT
ask your server about our latest creation	

EAT MORE

SIDES A' LA CARTE

SIDE SALAD	5
VEGETABLE MEDLEY	4
KETTLE CHIPS	3
WHITE TRUFFLE PARMESAN FRIES	6
FRIES	4
regular, plain sweet potato, sugared sweet potato	

BEVERAGES

COKE, DIET COKE, SPRITE, CHERRY COKE, ORANGE SODA, LEMONADE, CLUB SODA, GINGER ALE, SWEET TEA, UNSWEET TEA, COFFEE, DECAF COFFEE, TONIC 2.50

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness.

ENTREES

PORK BELLY GF	13
chipotle rub, creamed bacon brussel sprouts, orange marmalade	
SEA & GARDEN	13
fried cod, french fries, malted coleslaw	
BLACK AND BLEU FILET GF	24
6 oz. cut, potato romanoff, grilled asparagus	
LIME CILANTRO GROUPEL GF	19
poblano cream, corn salsa, saffron rice	
SEA SCALLOPS GF	19
bacon mint caper garbanzo puree, asparagus, zucchini fries, garlic rosemary clarified butter	
OXTAIL MAC & CHEESE	12
three cheese mac and cheese, oxtail stew, lima beans, onions, garlic, thyme, truffle oil	
FISH OF THE WEEK	MKT
ask your server about our latest creation	

DESSERT

S'MORES FLATBREAD	8
graham cracker dough, marshmallow, chocolate	
NITRO STOUT CAKE	6
cocoa cream cheese mousse, chocolate ganache	
BEER-MI-SU	7
vanilla custard, espresso surreptitious lady fingers	
ROOT BEER FLOAT	5
vanilla ice cream	

EAT MORE