

EATS

Charcuterie for Two | 22.00

Locally Sourced Cured Meats, Domestic and Imported Cheeses,
Mixed Olives, Grainy Mustard, Garlic Crostini

(GF Crackers Available Upon Request)

Craft Nachos | 18.00 ■ ■

Corn Tortillas, Pico de Gallo, Mozzarella and Cheddar Cheese, Green Onions, Salsa, Sour Cream

Add: Beef 5.00 | Buffalo Chicken 6.00 | Flames Cheese Sauce 2.50

Bacon and Caramelized Onion Flat Bread | 14.00

Garlic Cream Sauce, Mozzarella, Green Onions

Caesar Salad | 12.00

Crisp Romaine, Croutons, Parmesan, Garlic Dressing

Add Brisket Burnt Ends 6.50

Breaded Wings | 24.00

Seasoned with Salt and Pepper, served with Ranch Choice of: Hot Sauce | Honey Garlic | Whisky BBQ

Pretzel Bites | 9.00 **■**

Garlic Parm Butter served with Mustard Sauce

Brisket Burnt Ends | 14.00

Overnight Smoked Beef Brisket tossed in Sweet BBQ Sauce, served with a Jalapeño Butter Biscuit