

BREAKFAST

(served until 10:30 AM)

Waffle Iron Omelette ^{GF} | 12 Mimosa

Choose goat cheese or cheddar, and up to three of the following: Onion, Tomato, Bell Pepper, Portobello Mushroom; Bacon, Chorizo, Bangers; additional ingredients, \$.75 each

Avocado Breakfast Burrito | 10 Michelada

Choice of black beans or pinto beans, with onion, tomato, bell pepper, avocado, and eggs;
add sausage, 3 | add bacon, 4 | add chorizo, 3

Nashville Chicken & Waffles | 12 Brown Ale

Our signature Nashville Chicken served over fresh waffles with Nashville oil and maple syrup *(served all day)*

Fresh Fruit, Cheese & Hard Boiled Egg ^{GF} | 9 Bloody Mary

SMALL PLATES

Chef's Board | 18 Wheat, Wit or Hefeweizen

Rotating selection of meats, cheeses, fruits and vegetables; served with toast points and whipped butter

Pretzels | 9 Belgian or IPA

Sage brown butter, stone-ground mustard and house cheese sauce; garnished with rock salt

Hummus | 9 Pale Ale

Black bean-jalapeño hummus accompanied by carrots, mixed greens, pita, and roasted red pepper coulis

Mac 'n' Cheese | 8 Red Ale

Fusilli pasta with house-made three-cheese sauce, topped with breadcrumbs and parmesan

SALADS

House Salad ^{GF} | 8 Sour or Gose

Mixed greens, tomato, red onion, chorizo, parmesan, green goddess dressing

Petite Arugula ^{GF} | 10 Brown Ale

Petite arugula greens with pepitas, goat cheese, and avocado; served with an herb vinaigrette

Iceberg Wedge ^{GF} | 9 Pale Ale

Iceberg wedge, blue cheese crumbles and dressing, tomato, fried bacon, olives

SANDWICHES

Portobello Burger | 13 American IPA

Roasted portobello mushroom on a brioche bun with arugula, walnut aioli, green goddess dressing

Ahi Sandwich* | 14 Blonde

Sliced ahi tuna on a brioche bun with wasabi mayo, roasted bell peppers, and spring mix

Nashville Chicken | 12 Brown Ale

Fried chicken drizzled with Nashville oil and spice; served with Texas toast, dill pickle, and slaw

Sonoran Dog | 6 American lager

Bacon-wrapped all-beef hot dog with pinto beans, onion, tomato, mayo, mustard, and jalapeño salsa

SURF & TURF

Thai Seared Ahi Tuna* | 20 Blonde Ale

Pan-seared ahi tuna, sweet and tangy glaze, jasmine rice and seasonal vegetables

Bangers and Mash | 18 English IPA

Two sausages over horseradish mashed potatoes; served with seasonal veggies, sauerkraut and gravy

Thee Noble Shepherd's Pie | 18 Stout

Our take on the traditional dish, served in a cast-iron skillet topped with horseradish mashed potatoes and finished with sage brown butter

DESSERT

Bread Pudding | 7 Cider Beer

A must-have with rum-soaked raisins and choice of praline sauce or honey-bourbon anglaise



**Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness | GF: gluten free*