

STARTERS

- FRESH CUT FRIES** 6
- BEER BATTERED ONION RINGS** 8
- CHEESE CURDS** 10
BEER BATTERED AND FRIED TO CRISPY GOODNESS SERVED WITH HOUSE BERRY JAM
- FRIED PICKLES** 9
HOUSE FRIED PICKLES. SERVED WITH CHIPOTLE RANCH
- BUFFALO CAULIFLOWER** 9
FRIED CAULIFLOWER LIGHTLY BATTERED WITH RICE FLOUR, TOSSED IN BUFFALO SAUCE AND SERVED WITH RANCH.
- SMOKEHOUSE POUTINE** 12
HAND CUT FRIES TOPPED WITH FRESH CURDS, HOUSE SMOKED BRISKET, AND SMOTHERED WITH GRAVY
- SMOKEHOUSE NACHOS** 14
CRISPY TORTILLA CHIPS LAYERED WITH MELTED CHEDDAR, AND PILED HIGH WITH SMOKED BRISKET, BLACK BEANS, SMOKED JALAPENOS. SERVED WITH SOUR CREAM, SALSA, AND GUACAMOLE
- BAVARIAN PRETZEL BITES** 12
BAVARIAN PRETZEL BITES, SERVED WITH BAVARIAN MUSTARD AND HOUSE MADE CHEESE SAUCE.
- CHICKEN WINGS** 14
FRIED WINGS TOSSED IN YOUR CHOICE OF: BACON BOURBON GLAZE. BUFFALO SAUCE OR DRY RUB CAJUN SEASONING.



THE BURGERS

ADD A SIDE: HAND CUT FRIES OR FRESH FRIED CHIPS FOR \$2
BEER BATTERED ONION RINGS OR TATER TOTS FOR \$3 OR
CHEESE CURDS FOR \$4

- GUACAMOLE BURGER** 11
SLICED RED ONION AND AMERICAN CHEESE BETWEEN TWO ANGUS STEAK BURGERS. TOPPED WITH HOUSEMADE GUACAMOLE, LETTUCE, AND LIME SOUR CREAM.
- BACON CHEESE BURGER** 11
TWO ANGUS STEAK BURGERS TOPPED WITH CHEDDAR CHEESE, BACON, MAYO, LETTUCE, TOMATO, ONION.
- MUSHROOM SWISS BURGER** 10
GRILLED MUSHROOMS, ONIONS AND SWISS CHEESE BETWEEN TWO ANGUS STEAK BURGERS, TOPPED WITH LETTUCE, TOMATO AND MAYO.
- FIRED UP BURGER** 10
SMOKED JALAPENOS AND MELTED PEPPER JACK BETWEEN TWO ANGUS STEAK BURGERS. TOPPED WITH LETTUCE, TOMATO AND GREEN CHILE MAYO.
- BRUNCH BURGER** 11
FRIED EGG, CHEDDAR CHEESE AND BACON BETWEEN TWO BURGERS.
- CHEESE CURD BURGER** 11
FRIED CHEESE CURDS ON TOP OF TWO BURGERS, BACON AND CHIPOTLE RANCH.
- PEANUT BUTTER BACON BURGER** 11
SMOKEHOUSE BACON AND CHEDDAR BETWEEN TWO ANGUS PATTIES. TOPPED WITH CRUNCHY PEANUT BUTTER.
- BBQ BRISKET BURGER** 12
HALF ANGUS STEAK BURGER, HALF HOUSE SMOKED BRISKET. TOPPED WITH CHEDDAR, BACON, ONION RING AND BBQ SAUCE.
- JUICY LUCY** 13
HALF POUND GRILLED ANGUS BURGER STUFFED WITH AMERICAN CHEESE. TOPPED WITH LETTUCE TOMATO, ONION AND MAYO.
- TURKEY BURGER** 11
FLAME GRILLED AND TOPPED WITH SPRING GREENS, PICKLED ONIONS AND HERB MAYO.
- CHIPOTLE BLACK BEAN BURGER** 11
BLACK BEAN BURGER WITH CHIPOTLES AND CORN. TOPPED WITH LETTUCE, TOMATO, RED ONION AND HOUSE MADE GUACAMOLE. **CONTAINS EGG AND WHEAT.**
- BACON BOURBON BURGER** 12
TWO ANGUS STEAK BURGERS TOPPED WITH BACON AND CHEDDAR CHEESE. SMOTHERED IN OUR HOUSE BACON BOURBON GLAZE.
- FO' CHEEZY** 12
TWO ANGUS STEAK BURGERS
SERVED "GRILLED CHEESE STYLE" ON PARMESAN CRUSTED SOURDOUGH
BRUSHED WITH ALABAMA SAUCE, WITH CHEDDAR & PEPPER JACK CHEESES

BURGER OF MONTH - Guest Picked Monthly

ASK YOUR SERVER FOR DETAILS, AND HOW TO SUBMIT YOUR DREAM BURGER!
MONTHLY PRIZE FOR BEST BURGER SUBMITTED!!!

VOLSTEAD HOUSE BURGER

14

8OZ BURGER PATTY BRUSHED WITH BOURBON MUSTARD GLAZE, TOPPED WITH BACON, MONLAMORE CHEESE, LETTUCE, TOMATO & PICKLE

SALADS

GRILLED CHICKEN TACO SALAD 14

FRESH ROMAINE LETTUCE TOPPED WITH GRILLED CHICKEN BREAST, TOMATOES, RED ONION, GREEN PEPPERS, BLACK OLIVES, FRESH JALAPENOS, SHREDDED CHEESE, SIDE OF CHIPOTLE RANCH AND BLACK BEAN CORN SALSA. SERVED IN A CRISP TORTILLA BOWL.

COBB SALAD 12

HARD BOILED EGG, AVOCADO, TOMATOES, CHICKEN, ONION, BACON AND BLUE CHEESE DRESSING ON TOP OF CRISP ROMAINE LETTUCE

BBQ CHICKEN SALAD 12

FRESH ROMAINE, TOMATOES, AVOCADO, CORN, AND BLACK BEANS, TOPPED WITH BBQ GLAZED CHICKEN BREAST AND BLUE CHEESE DRESSING .

CHICKEN CAESAR SALAD 11

CHICKEN, ROMAINE LETTUCE, PARMESAN, CROUTONS, CHERRY TOMATOES, AND CAESAR DRESSING

BUFFALO CHICKEN SALAD 13

HOUSE GREENS, BUFFALO SMOTHERED CHICKEN BREAST, CHEDDAR CHEESE, RED ONION, CELERY SERVED WITH BLEU CHEESE DRESSING

KIDS

CHOICE OF ENTREE, DRINK AND A SIDE 6

ENTREE:

CHICKEN TENDERS, CHEESEBURGER, CHEESE CURD BURGER, CHEESE QUESADILLA, OR MAC AND CHEESE

SIDES:

FRENCH FRIES, YOGURT, BANANA OR MIXED FRUIT

DRINK:

MILK, CHOCOLATE MILK, APPLE JUICE OR UPGRADE TO ANY GLASS BOTTLE OF SODA FOR \$1.50

NON-BURGERS

ADD A SIDE: HAND CUT FRIES OR FRESH FRIED CHIPS FOR \$2
BEER BATTERED ONION RINGS OR TATER TOTS FOR \$3
OR CHEESE CURDS FOR \$4

CHICKEN TENDERS BASKET

12

HOT AND CRISPY GOLDEN BROWN WHITE MEAT CHICKEN TENDERS SERVED WITH HAND CUT FRENCH FRIES AND CHOICE OF DIPPING SAUCE

WEST COAST CHICKEN SANDWICH 12

GRILLED CHICKEN BREAST TOPPED WITH MELTED CHEDDAR CHEESE, SMOKEHOUSE BACON, HOUSEMADE GUACAMOLE, LETTUCE, AND TOMATO

BUFFALO CHICKEN WRAP 12

HOUSE GREENS, BUFFALO SMOTHERED DICED CHICKEN BREAST, CHEDDAR CHEESE, RED ONION, CELERY, WITH BLEU CHEESE DRESSING AND WRAPPED IN A FLOUR TORTILLA

SOUTHWEST CHICKEN WRAP 11

FRESH ROMAINE, TOSSED WITH GRILLED CHICKEN BREAST, SMOKEHOUSE BACON, TOMATOES, BLACK BEAN-CORN SALSA AND CHIPOTLE RANCH DRESSING. WRAPPED IN A FLOUR TORTILLA.

BIG TEXAS WRAP 12

SMOKED BRISKET, MAC N' CHEESE, HAND CUT FRIES, SMOKED JALAPENOS, MAYO, AND TEXAS BBQ.

CRISPY CHICKEN SANDWICH 13

CRISPY BUTTERMILK FRIED CHICKEN BREAST TOPPED WITH PICKLES AND HOUSE MADE ALABAMA WHITE SAUCE.

SPICY CRISPY CHICKEN SANDWICH 13

CRISPY BUTTERMILK FRIED CHICKEN BREAST TOPPED WITH SPICY PEPPER SAUCE, PICKLES AND CHIPOTLE RANCH.

BRISKET SMOKEHOUSE SANDWICH 12

HOUSE SMOKED MOUTH WATERING BEEF BRISKET, SMOTHERED IN TEXAS BBQ SAUCE, SERVED ON A BRIOCHE BUN

TENNESSEE SMOKEHOUSE SANDWICH

12

HOUSE SMOKED MOUTH WATERING BEEF BRISKET,
HOUSEMADE BOURBON BBQ SAUCE, BACON, COLE
SLAW AND AN ONION RING ON A BRIOCHE BUN

PULLED PORK SMOKEHOUSE

11

SLOW SMOKED PORK SMOTHERED IN CAROLINA
GOLD BBQ SAUCE ON A BRIOCHE BUN

SIGNATURE COCKTAILS

THE OFFERINGS 10

Flor De Cana 4yr Extra Dry Rum, Passion Fruit, Guava, Grapefruit, Lime, Mint

TENNESSEE SWEET TEA 10

Gentleman Jack Tennessee Whiskey, Grilled Peaches, Lemons, Sweet Tea, Bitters

LUST FOR LIFE 10

Beefeater London Dry Gin, St. Germain, Cranberry, Limoncello, Prosecco

HIBISCUS PALOMA 10

Lunazul Blanco Tequila, Hibiscus, Grapefruit, Agave, Lime, Jarritos Grapefruit

TEQUILA BUTCHER MARGARITA 10

El Jimador Blanco Tequila, Orange Infused Agave, Lime, Citrus Zested Salt Rim

ROSEMARY & HONEY SPRITZER 10

Modist Vodka, Alpe's Genenpy Herbetet Liqueur, Rosemary, Honey, Spring Grove Lemon Sour Soda

MAKE IT GRAIN 12

Michters US #1 Bourbon, Foro Rosso Vermouth, Foro Amaro Speciale, Black Lemon Bitters

OLD-FASHIONED 13

Knob Creek Bourbon, Knob Creek Rye, Dark Sugars, Molasses, Bitters

MULES 10

APPLE CIDER MOSCOW MULE

Finlandia Vodka, Apple, Cinnamon, Lime, Ginger Beer

TRIPLE GINGER IRISH MULE

D.E.W. Irish Whiskey, Blackberry, Strawberry, Raspberry, Lime, Ginger Beer

KENTUCKY MULE

Four Roses Bourbon, Pineapple, Charred Jalapeño, Lime, Ginger Beer

JALISCO MULE

El Jimador Reposado Tequila, Orange, Cinnamon, Habanero, Lime, Ginger Beer

MILKSHAKES 8

MAKE ANY MILKSHAKE BOOZY FOR \$4

OREO SHAMROCK SHAKE

Oreo Cookies, Chocolate Chips, Chocolate Syrup, Mint Ice Cream, Whipped Cream

RASPBERRY RED VELVET BROWNIE SHAKE

Fudge Brownies, Shaved Chocolate, Raspberries, Red Velvet Ice Cream, Whipped Cream

FRUITY PEBBLE CRUNCH SHAKE

Fruity Pebbles Cereal, Candied Rainbow Sprinkles, Vanilla Ice Cream, Marshmallow, Whipped Cream

CARAMEL & PECAN TOFFEE SHAKE

Heath Toffee Bits, Praline Pecans, Cinnamon, Vanilla Ice Cream, Caramel, Whipped Cream

PEANUT BUTTER & BANANA S'MORES SHAKE

Peanut Butter, Banana, Graham Cracker, Vanilla Ice Cream, Hershey's Chocolate Bar, Whipped Cream

BOTTLE SODA 3

MAKE ANY SODA A FLOAT FOR \$2

Coca Cola

Diet Coke

Sprite

Gossling's Ginger Beer

Blenheim "Hot" Ginger Ale

Jarritos Grapefruit

Jarritos Pineapple

Cheerwine

Dad's Root Beer

Dang Butterscotch

Sioux City Prickly Pear

Americana Huckleberry

Fanta Orange

Avery's Monster Mucus

Avery's Dog Drool

Frostie Concord Grape

Frostie Blue Cream Ale

Spring Grove Lemon Sour

Spring Grove Rhu-berry

Sidral Mundit Apple

Iced Tea

Lemonade

Arnie Palmer

Raspberry Lemonade

HAPPY HOUR

MONDAY-FRIDAY 3P-6P & 10P-CLOSE

SUNDAY ALL DAY

DRAFT

2-4-1 All Draft

WINE

2-4-1 All Wine

SPIRITS

2-4-1 All Rail Spirits

MOSCOW MULE \$5

Vodka, Ginger, Lime, Ginger Beer

DRAFT

ROTATOR	ASK SERVER FOR DETAILS		
SOUR ROTATOR	ASK SERVER FOR DETAILS		
Coors Light	4.0%	5	
Toppling Goliath Dorothy's Lager	5.5%	6	
Coronado Orange Avenue Wit	5.2%	6	
Inbound Raspberry Kolsch	4.3%	6	
Alaskan Amber	5.3%	6	
Founder Dirty Bastard Scotch Ale	8.5%	7	
Blacklist Dark Stout	8.5%	7	
Lupulin CPB Peanut Butter Porter	5.2%	7	
Indeed Day Tripper Pale Ale	5.4%	7	
Fairstate Party Forward IPA	6.0%	7	
Brass Foundry Question 63 IPA	6.2%	7	
Insight Trollway IPA	7.0%	8	

BOTTLES & CANS

CRISP & LIGHT

Mich Golden Light	4.1%	5
Budweiser	4.8%	5
Corona	4.6%	6
Lake Monster Como Claw Pilsner	5.4%	6.25
Kona Big Wave Blonde Ale	4.4%	6

MALT

Summit Epa	5.0%	6
Castle Danger Castle Cream Ale	5.5%	6.25
Cigar City Maduro Brown Ale	5.5%	7
Rush River Scenic Pale Ale	5.0%	6.25
Rogue Hazelnut Brown Ale	8.0%	7.75
Bad Weather Windvane Amber Ale	6.0%	6.25
Bell's Amber Ale	5.8%	6.25
Pipeworks Lizard King	6.0%	9

HOPS

Sierra Nevada Torpedo Extra Ipa	7.2%	7
Lagunitas Hop Stoopid	8.0%	7
Odell IPA	7.0%	7
Stone Fear Movie Lions Double Ipa	8.5%	8.25
Warpig Foggy Geezer Hazy Ipa	6.8%	7.5
Decadent Pecan Pie Ipa	8.6%	13
Fat Orange Cat I Don't Like Monday's Ipa	7.5%	12

ROAST

Colima Ticus Porter	4.6%	6
Badger Snack Peanut Butter Milk Stout	6.3%	6.75
Deshutes Black Butte Porter	5.2%	6
Great Lakes Edmond Fitzgerald Porter	6.0%	6.75
New Holland Dragon's Milk Stout	11.0%	14
North Coast Old Rasputin Imperial Stout	9.0%	9.75

FRUIT & SPICE

Dogfish Head Namaste Belgian Witbier	4.8%	6.5
Weihenstephaner Hefeweizen	5.4%	7
Funkwerks White Belgian Witbier	6.0%	7.25
Lakes & Legends St Gail Raspberry Honey Ale	7.2%	7.5
Wasatch Apricot Hefeweizen	4.0%	5.75

TART & FUNKY

Brooklyn Bel Air Sour	5.8%	6
Fair State Roselle	5.8%	9.5
Destihl Wild Sour Series Red Ale	6.9%	8.75
Crooked Stave Petite Sour Rose	4.5%	8

CIDER & SELTZER

White Claw Hard Seltzer	5.0%	6
Loon Juice Extra Juicy Cider	6.0%	6.5
Ciderboys Raspberry Smash Cider	5.0%	6.5
2 Town Pacific Pineapple Cider	5.0%	7
Woodchuck Granny Smith Cider	5.0%	6

BEER & A BUMP

PICK YOUR BEER AND YOUR BUMP FOR \$5

THE BEERS Coors Banquet, PBR, Lonestar, High Life

THE BUMPS Cinnamon Whiskey, Evan Williams Black, El Jimador Blanco, Tullamore D.E.W

WINE

WHITES

Vihno Verde	8/28
Vera	
Minho, Portugal	
Pinot Grigio	10/36
Benvolio	
Fruili-Venezia Giulia, Italy	
Sauvignon Blanc	10/36
The Alias	
Marlborough, New Zealand	
Chardonnay	11/40
zolo	
Mendoza, Argentina	

REDS

Red Blend	9/32
Gen 5	
Lodi, California	
Malbec	8/28
The Seeker	
Mendoza, Argentina	
Pinot Noir	12/44
Cloudeline	
Willamette valley, Oregon	
Cabernet	12/44
Lyeth	
Sonoma County, California	