

STARTERS

FRESH CUT FRIES 6

BEER BATTERED ONION RINGS 8

CHEESE CURDS 10

Beer battered and fried, served with house berry jam.

FRIED PICKLES 9

Breaded and fried pickles. Served with Chipotle ranch.

BUFFALO CAULIFLOWER 9

Fried cauliflower lightly battered, 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 house queso, and piled high with smoked brisket, smoked jalapenos and pico. Served with sour cream, salsa, and guacamole.

BAVARIAN PRETZEL BITES 12

Bavarian pretzel bites, served with bavarian mustard and house made queso.

CHICKEN WINGS 14

Smoked wings tossed in your choice of: bacon bourbon glaze. Buffalo sauce or cajun dry rub.

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

American cheese between two angus steak burgers. Topped with housemade guacamole, lettuce, tomato, onion, and seasoned sour cream.

MONSTER BURGER* 11

Two angus steak burgers topped with american cheese, bacon, mayo, lettuce, tomato, onion and house pickles.

MUSHROOM SWISS BURGER* 10

Grilled mushrooms and swiss cheese between two angus steak burgers, topped with garlic aioli.

WALK OF SHAME* 11

Sunny up egg, american cheese, bacon, maple butter on a "French toasted" bun.

CHEESE CURD BURGER* 11

Fried cheese curds on top of two burgers with bacon and chipotle ranch.

PB&J BURGER* 11

Smokehouse bacon and cheddar between two angus patties. Topped with crunchy peanut butter and berry jam.

BBQ BRISKET BURGER* 12

Half angus steak burger, half house smoked brisket. Topped with smoked 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.

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 with alabama sauce, with cheddar, pepper jack and american cheese.

FIRE UP BURGER* 11

Smoked jalapenos and pepper jack between two angus steak burger, with chili mayo.

TURKEY BURGER 11

Topped with house greens, pickled onions and alabama sauce.

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.

BURGER OF WEEK* -

Ask your server for details

SALADS

COBB SALAD 12

Hard boiled egg, avocado, tomatoes, chicken, onion, bacon and blue cheese dressing on top of crisp romaine lettuce

CHICKEN CAESAR SALAD 11

Chicken, romaine lettuce, parmesan, croutons, and caesar dressing

BUFFALO CHICKEN SALAD 13

House greens, buffalo smothered chicken, cheddar cheese, red onion, and celery 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, gogurt, banana or applesauce

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

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, cheddar cheese, red onion, celery, with bleu cheese dressing wrapped in a flour tortilla

BRISKET PHILLY 12

Slow smoked brisket, peppers, onions, and our house queso on a toasted hoagie.

BIG TEXAS WRAP 12

Slow 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 sauce.

SPICY CRISPY CHICKEN SANDWICH 13

Crispy buttermilk fried chicken breast topped with spicy pepper sauce, pickles and chipotle ranch.

CHICKEN TENDERS BASKET 12

Hot and crispy golden brown chicken tenders served with hand cut french fries and choice of dipping sauce

BRISKET SMOKEHOUSE SANDWICH 12

House smoked mouth watering beef brisket, smothered in texas bbq sauce.

TENNESSEE SMOKEHOUSE SANDWICH 12

House smoked mouth watering beef brisket, housemade bourbon bbq sauce, bacon, cole slaw and an onion ring.

PULLED PORK SMOKEHOUSE 11

Slow smoked pork smothered in carolina gold bbq sauce.

*Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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	