

CHARCUTERIE + SPREADS

Feisty Feta Spread

A perfect mixture of crumbled Feta cheese blended with tomatoes, green peppers and spice. Served with pita chips and toasted naan bread.

Roasted Red Pepper Hummus

A delicious puree of garbanzo beans, red peppers, garlic and a hint of lemon. Served with pita chips and toasted naan bread.

Charcuterie & Cheese Board

3 Smoking Goose Meats: Capocollo Salami, Delaware Fireball Salami and smoked Duck Pear Port Sausage.

3 Cheeses: Capriole Goat Cheese, Ludwig Vermillion River Blue and Red Dragon Cheddar. Accompanied by Croccantini crackers, Fig Jam, LocalFolks Stone Mustard and horseradish pickles.

SHAREABLES

Tap Fries

House seasoned french fries. Served with 4 house made dipping sauces: beer cheese, Parmesan garlic aioli, sun dried tomato pesto crema and chipotle ranch.

Loaded Tap Fries

House seasoned fries smothered with our signature beer cheese and topped with bacon, fresh diced jalapeños and red onions. Served with a side of sour cream and pickled jalapeños.

Bleu Cheese Kettle Chips

Kettle chips topped with crumbled Bleu Cheese and a sweet balsamic glaze.

Pretzel Sticks + Beer Cheese

Seasoned warm pretzel sticks with savory craft beer cheese dipping sauce.

Fried Green Beans

Crunchy green beans breaded and fried to a golden brown. Cool and creamy chipotle ranch dip adds just a touch of spice.

Firecracker Shrimp

Shrimp dipped in buttermilk and a seasoned batter then tender fried and tossed in a creamy red pepper sauce and finished with a drizzle of Sriracha and Sweet Thai Chili dipping sauce.

Pulled Pork Kettle Chips

Kettle chips smothered in slow roasted smoked pork, Monterey Jack cheese, fire-roasted corn, red and green peppers, tomatoes, black beans, jalapeño peppers with a drizzle of barbecue and ranch.

Dill Pickle Fries

Lightly-breaded fried dill pickles served with ranch dipping sauce.

Calamari

Tender strips of calamari lightly dusted and tossed with zesty banana peppers, served with marinara and jalapeño cream sauce.

Chicken Wings

Traditional or boneless tender chicken wings fried to perfection, served with Ranch or Bleu Cheese, celery and carrots. Your choice of sauce: Buffalo, Hot Buffalo, Sweet Thai Chili, Parmesan Garlic, Barbecue, Citrus Chipotle BBQ, Kickin' Bourbon BBQ or Teriyaki.

5 Wings 7 / 10 Wings 12.5 / 15 Wings 18

SALADS + SOUPS

House Salad

Iceberg and romaine lettuce mixed with cheese, egg, tomatoes, onions, cucumbers, croutons and your choice of dressing.

Dressings: Ranch, Bleu Cheese, Italian, Cucumber Wasabi, Chipotle Ranch, Honey Mustard, Light Ranch, 1000 Island, Raspberry Vinaigrette, White Balsamic

Caesar Salad

Romaine lettuce with Asiago, Parmesan and Pecorino Romano Cheeses tossed in Caesar dressing.

Southwest Grilled Chicken Salad

Grilled marinated strips of chicken breast, romaine and iceberg lettuce, black beans, cheese, corn, onions, tomatoes, cilantro, tortilla strips and garnished with guacamole. Served with a side of chipotle ranch.

Ahi Tuna Salad

Seared black sesame seed Ahi Tuna on a bed of house-made slaw plus romaine, onions, tomatoes, and iceberg lettuce. Drizzled with a sweet teriyaki glaze. Completed with cheese and crispy rice noodles. Served with a side of Cucumber Wasabi dressing.

Soup Of The Day

Rotating

CUP 4 / BOWL 6

Beer Cheese Soup

Two things you can never go wrong with: beer and cheese! A savory blend of beer, cheese, bacon and signature spices.

CUP 5 / BOWL 7

ARTISAN PIZZAS

6 Cheese

Mozzarella, feta, Muenster, provolone, cheddar and Monterey Jack cheeses melted on our traditional red pizza sauce.

Margherita

Traditional red sauce as the base with mozzarella cheese, fresh Roma tomatoes and fresh basil drizzled with a sweet balsamic glaze.

Pepperoni

Freshly shredded mozzarella and premium slices of butcher-quality pepperoni on our traditional red sauce.

Garden

Our traditional red sauce, olive oil, spinach, red onions, fresh tomatoes, artichoke hearts, mushrooms and topped with feta and mozzarella cheeses.

Supreme Carnivore

This supreme starts with traditional red sauce and is loaded with pepperoni, Italian sausage, bacon, red onions, spinach, mushrooms, green bell peppers and banana peppers.

BBQ Pulled Pork

Barbecue sauce base topped with slow roasted smoked pulled pork, bacon, red onions, pickles and mozzarella cheese with a drizzle of barbecue and ranch.

Smoky Ghost

A base of Sweet Thai Chili sauce covered with smoky ghost pepper jack cheese and topped with chicken, red onions, bacon & finished with a drizzle of Sweet Thai Chili and Thai Ranch.

- See our 'on the side' section to substitute or add an extra side -

SANDWICHES

served with Tap Fries and
parmesan garlic aioli
dipping sauce

Beer Cheese Steak

Thinly sliced premium steak smothered in our house made beer cheese with
grilled onions and green peppers on a toasted roll.

The Fried Green Tomato BLT

Fried green tomatoes, ripe red tomatoes, crisp lettuce, thick cut Applewood
smoked bacon smothered with pimento cheese and cracked peppercorn
mayo on wheat berry bread.

Reuben

Hand sliced corned beef, sauerkraut, Russian dressing and Swiss cheese
grilled between two hearty slices of marbled rye bread.

5 Cheese Grilled Cheese

A gourmet grilled cheese filled with melted beer cheese, smoked Gouda,
sharp white, Monterey Jack and chipotle cheeses between toasted wheat
berry bread.

Bourbon BBQ Pulled Pork

Slow roasted pulled pork tossed in a sweet and tangy barbecue sauce and
finished with our Bourbon Barbecue sauce then topped with our house-
made coleslaw and pickles on a toasted brioche bun.

California Chicken

Juicy grilled all-white-meat chicken breast topped with bacon, avocado,
white cheddar, lettuce and tomatoes. Finished with sun dried tomato aioli on
ciabatta bread.

Cranberry Turkey Club

Thinly shaved slices of turkey piled high and accompanied by lettuce,
tomatoes, sharp white cheddar cheese with black peppercorn mayo
and a jellied cranberry glaze on toasted wheat berry bread.

Pesto Chicken Salad

Tender chicken tossed in mayonnaise with celery, Dijon mustard, onions and
pesto. Accompanied by crisp lettuce and tomato on wheat berry bread.

BURGERS

served with Tap Fries and
parmesan garlic aioli
dipping sauce

Beer Cheese Burger

A half-pound of premium beef smothered with our house made beer cheese
topped with Applewood smoked bacon, lettuce, tomato, and red onion on a
toasted brioche bun.

Haystack Burger

Steak burger with lettuce, tomato, Applewood smoked bacon, smoked
Gouda cheese, guacamole, onion petals, chipotle jalapeño sauce on a
toasted brioche bun.

Black And Bleu Burger

Grilled to perfection and topped with lettuce, tomato, Applewood smoked
bacon, melted bleu marble cheese, bleu spread and bleu crumbles on a
toasted brioche bun.

Black Bean Burger

Made primarily of black beans, this kosher patty has a base of rolled oats
and panko crumbs, red and green bell peppers, cilantro and parsley. Topped
with lettuce, tomato, red onion and fresh guacamole. Finished with sun
dried tomato aioli and cilantro cream sauce on a toasted Greek yogurt
wheat bun. Served with chips and house-made salsa.

Angus Sliders

Certified Angus beef topped with Brie cheese and a schmear of 'bourbon
bacon jam' on a pretzel bun. Served with horseradish pickles.

FRESH TACOS

served with tortilla chips
and house-made salsa

BBQ Mahi

Grilled citrus chipotle BBQ Mahi-Mahi tacos stuffed with fresh slaw, tomato,
avocado, mixed cheeses and finished with our cilantro white sauce.

Drunk Pig

Slow roasted pork marinated in bourbon barbecue sauce, stuffed with fresh
slaw, pickles, and mixed cheeses.

Seared Ahi Tuna

Blackened rubbed medium-rare tuna grilled in sesame oil, stuffed with fresh
slaw, tomato, mixed cheeses, and black toasted sesame seeds. Drizzled with
teriyaki and our Cucumber Wasabi sauce.

Southwest Chicken

Herb rubbed chicken tossed in southwest sauce and stuffed with avocado,
lettuce, tomato, fire-roasted corn, red and green peppers, tomatoes, black
beans, jalapeños, mixed cheeses and topped with our jalapeño ranch.

Firecracker Shrimp Tacos

Tender fried shrimp tossed in a creamy red pepper sauce. Stuffed with fresh
slaw, tomato, avocado, mixed cheeses, and finished with cilantro white sauce
plus a drizzle of Sriracha and Sweet Thai Chili sauce.

ON THE SIDE

SUB *Free* ADD 2

SUB 1.5 ADD 3

SUB 2 ADD 3

Tap Fries

Fresh Fruit Cup

House Salad

Kettle Chips

Chips 'n Salsa

Caesar Salad

Coleslaw

Loaded Potato Salad

Soup of the Day

Notice: Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

DESSERTS

Turtle Cheesecake

Begins with a graham cracker crust with a creamy vanilla
cheesecake middle. Finished with caramel, rich dark chocolate
and pecan pieces.

- 6.5 -

Black Tie Cake

This three-layer cake starts with a rich chocolate brownie, layered
with creamy white chocolate filling, topped with moist chocolate cake, resting
on a chocolate cookie crust.

- 6.5 -

Roasted Pistachio Mascarpone Cake

Nutty notes fill this tender cake, layered with real, smooth
mascarpone, and iced with creamy mascarpone frosting. Hand
finished with crunchy, roasted pistachios, to create a
sweet yet salty dessert delight.

- 6.5 -