

American Craft Beer Week May 14-20, 2018

*Order prix-fixe from the feature menu and receive 10% off. *
Ordering from the menu insert earns entry into prize drawings.*

Starters

Loaded Potato Pierogies

Deep fried and topped with beer cheese sauce, sliced jalapenos, crumbled bacon, and sour cream. ~ 12
Celestial Gold (German Pilsner)

Spinach Salad

Fresh baby spinach with red onion, house roasted walnuts, and feta cheese.
Served with blackberry Quad vinaigrette. ~ 8
Continental Kölsch (Kölsch)

Dinner Features

Pub Steak

Grilled and basted with beer. Served with crispy fingerling potatoes, grilled summer squash, and jalapeno butter. ~ 25
Pious Monk Dunkel (Lager- Dunkel Munich)

Mahi-mahi

Pan-roasted and served with cilantro rice, oven roasted grape tomatoes, and citrus-ale vinaigrette. ~ 26.5
Knifey Spooney (Aussie Pale Ale)

Cajun Mac & Cheese

Cavatappi pasta tossed with andouille sausage, crawfish tails, holy trinity, and grape tomatoes. Finished in a smoked gouda, cheddar cheese and ale sauce. ~ 20.5
Thunderhop (IPA)

Dessert

Pineapple Cake

IPL infused pineapple cake topped with whipped buttercream.
Served with Dave & Andy's malted strawberry ice cream. ~ 8
Quadzilla (Belgian Quad)

* Prix fixe Beer Pairings: \$13.95 plus sales tax

Due to operational constraints, we cannot accommodate substitutions on the features menu. Thank you for your cooperation and understanding.