TAKE OUT MENU

-Including beer and wine TO GO!-

BITES

PRETZEL grainy mustard & beer cheese dip \$6

FRENCH FRIES \$5 / GARLIC PARMESAN FRIES \$6.5

CHEESE CURDS white cheddar curds served with buttermilk ranch \$8.5

BEER BATTERED ONION RINGS with chipotle aioli \$7

SPICY CHICKEN WINGS classic, perfectly spicy \$11

LEMON PEPPER CHICKEN WINGS crispy, light, zesty \$11

BAKED MAC AND CHEESE gruyere, jack, parmesan, sharp cheddar \$10 / add bacon \$2.5

SOUP AND SALADS

Add grilled chicken \$5.5 / Add fried chicken \$6.5

TOMATO BASIL SOUP parmesan, crostini / Cup \$5 / Bowl \$7

HOUSE GREENS seasonal greens, cherry tomato, shaved carrot, toasted sunflower seeds \$9.5 **SIDE HOUSE SALAD** \$5.5

Dressings: buttermilk ranch, blue cheese, house vinaigrette

KALE AND QUINOA SALAD organic baby kale, organic quinoa, cherry tomato, roasted pecans, shaved parmesan, heirloom tomato vinaigrette \$13

HOMEMADE PIZZAS (12")

Add pepperoni \$3 / chicken sausage \$3.5 / grilled chicken \$5.5

CLASSIC CHEESE homemade tomato sauce, mozzarella, parmesan \$14

PEPPERONI mozzarella, homemade tomato sauce \$16

BBQ CHICKEN mozzarella, red onion, cilantro, bbq sauce \$17

RICOTTA mozzarella, fresh tomato, basil, olive oil and garlic, ricotta cheese \$17

MUSHROOM SAUSAGE olive oil, garlic, mozzarella, sautéed mushrooms, grilled sausage, arugula, and shaved parmesan \$18

SANDWICHES served with fries or house salad

add bacon \$2.5 / add fried egg \$2

- **GRILLED CHEESE** gruyere, jack, sharp cheddar, grilled onions on sourdough with a lil' side of tomato soup for dipping \$13.5
- **BUTTERMILK FRIED CHICKEN SANDWICH** pickled onion, crispy cabbage and jalapeño slaw, garlic aioli, on a brioche bun \$14.5
 - **ROASTED VEGGIE** caramelized onion, sautéed mushrooms, roasted peppers, goat cheese, fresh basil, arugula, garlic aioli, on a brioche bun \$14
- PHILLY CHICKEN SANDWICH grilled chicken breast, jack cheese, sautéed mushrooms, onions, peppers, roasted garlic aioli, on a brioche bun \$14.5

BURGERS served with fries or house salad

add bacon \$2.5 /add fried egg \$2

- **BLACK AND BLEU** beef patty, caramelized onions, bleu cheese, baby arugula, fresh tomato, roasted garlic aioli, on a brioche bun \$14.5
 - MIGHTY MUSHROOM beef patty, sautéed mushrooms, melted gruyere, lettuce, tomato, roasted garlic aioli, on a brioche bun \$15
 - **YELLOW BELLY** beef patty, sharp cheddar, chipotle aioli, caramelized onions, lettuce, fresh tomato, on a brioche bun \$14.5
- **FIG + GOAT + BACON** beef patty, fig jam, goat cheese, bacon, baby arugula, roasted garlic aioli, on a brioche bun \$15.5
 - **ROYALE WITH CHEESE** beef patty, American cheese, bacon jam, lettuce, tomato, dill pickles, thousand island, and yellow mustard, on a brioche bun \$15

FOR LITTLE BELLIES served with fries or veggies sticks \$7.5 KIDS GRILLED CHEESE PASTA WITH BUTTER AND PARMESAN CORN DOG CHICKEN TENDERS

DESSERT

SCOOP OF MCCONNELL'S ICE CREAM Brazilian coffee, Vanilla Bean, Cookies and Cream, or Double Peanut Butter Chip

BEER AND WINE

BEER To Go

RUSSIAN RIVER Blind Pig IPA 17.25oz Bottle **\$8**

RUSSIAN RIVER Pliny the Elder IIPA 17.25oz Bottle \$8

TOPA TOPA Chief Peak IPA, 12oz Can \$4.5 ea / 6 pack \$20

BOOCHCRAFT Grapefruit Hibiscus Kombucha, 12oz \$5 ea / 4 pack \$16.5

GOLDEN STATE Mighty Dry Cider, 16oz \$6 ea or 4 pack \$17.5

ANTHEM Pear Cider, 12oz Can \$4.5 ea / 6 pack \$14.5

WIDMER BROS Omission Pale Ale 12oz \$3 / 6 pack \$14

GROWLERS

SOLD HERE! \$30 (64oz)

BEER ON TAP

- 1. AVERY White Rascal Wheat
 - 2. VICTORY Prima Pilsner
- 3. RUSSIAN RIVER Blind Pig IPA
- 4. TOPA TOPA Chief Peak IPA
- 5. VENTURA COAST Pale Ale
- 6. BOOCHCRAFT Apple Lime Kombucha
- 7. DESCHUTES Black Butte Porter
 - 8. ENEGREN Hefeweizen
- 9. ANDERSON VALLEY Boont Amber
 - 10. DRAUGHTSMEN Crimson and Clover Red

OR Bring Your Own! \$0.30/oz

WINE BOTTLES

POL CLEMENT Sparkling Brut \$13

BRIDLEWOOD Chardonnay \$13

BRANDER Sauvignon Blanc \$16

MACROSTIE Chardonnay \$18

DI BRUNO Pinot Grigio \$15

CURRAN Grenache Rose \$16

LA PLAYA Rose \$12

BRIDLEWOOD Pinot Noir \$13

PARKER STATION Pinot Noir \$14

VINA ROBLES Red Blend \$15

ANDREW MURRAY Syrah **\$15**