



## LATE NIGHT BAR MENU

### BITES

#### ✓ SOFT PRETZEL \$7

Served with Beer Cheese and Spicy Mustard

#### BBQ NACHOS \$11 PORK/\$10 CHICKEN

Corn tortillas covered with white queso, pickled jalapeños, lettuce, pico, sour cream and guacamole

### FLAT Breads\*

#### BUFFALO CHICKEN \$11

Pulled chicken tossed in buffalo sauce, ranch dressing, tomato, red onion, bleu cheese, chopped celery, cheddar and mozzarella

#### ✓ CAPRESE \$10

Fresh mozzarella, basil pesto, tomato and balsamic glaze

#### THREE MEATS \$12

Tomato sauce, pepperoni, Italian sausage, bacon, mozzarella, cheddar and parmesan

### WINGS\* 12 For \$10



- BUFFALO
- CHIPOTLE BBQ
- THAI GARLIC
- WICKED

\*These items may be cooked to order and may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.

### Meat & Cheese BOARDS\*

Served with grilled beer bread, spicy mustard, sauerkraut and pickles

CHOOSE 2 FROM EACH LIST \$11

CHOOSE 3 FROM EACH LIST \$15

#### MEATS

Hot Mett  
Smoked Sausage  
Prosciutto  
Candied Pork Belly  
Smoked Salmon  
Sweet Coppa  
Hot Coppa  
Hot Sopressata  
Salame al Pepe Nero

#### CHEESE

King Ludwig Beer Cheese  
Goat Cheese Fritter  
Butterkase  
Marinated Fresh Mozzarella  
Bacon-Chive Cream Cheese  
Drunken Goat  
Jalapeno Harvarti  
Port Salut  
Kickapoo  
Smoked Cheddar

### SALADS\*

#### CAESAR SALAD \$6

#### GF APPLEWOOD CHICKEN SALAD \$12

Chicken over spring greens tossed in cranberry poppyseed dressing with bacon, egg, cranberries, spiced pecans and bleu cheese

#### CHOPPED SALAD \$12

Iceberg and romaine with tomatoes, avocado, grilled corn, green apple, grilled chicken and bleu cheese tossed in balsamic vinaigrette

✓ Denotes Vegetarian

GF Denotes Gluten Free

