

RESTAURANT MONTH LUNCH \$30

February 2023

SOUP OR SALAD

Choose 1

Beer Pairings: Intercontinental Pilsner, Valley of Gold Golden Ale

Intercontinental Loaded Potato & Leek Soup

Intercontinental Pilsner braised leeks, applewood smoked bacon, sharp cheddar, scallions, everything pretzel crouton.

Tangled Root Salad 🌱

Arugula, roasted root vegetables carrots, beets, fennel, candied walnuts, goat cheese, tossed in Valley of Gold Golden Ale sweet herb vinaigrette.

ENTRÉE

Choose 1

Beer Pairings: Devil's Paint Box IPA, Sieur De LaSalle Lager, River Raptor Tropical Pale Ale

Blue Cheese Sliders

3 Slagel Farm patties, brioche bun, applewood smoked bacon, blue cheese aioli, IPA caramelized onion.
Served with side of truffel parmesan fries.

Holy Schnitzel

Oversized pan-seared chicken schnitzel, arugula, tomato, lemon beurre blanc, capers, served (just about!) in a brioche bun.

Devil's Chipotle Cream Pasta 🌱

Gemelli pasta, carrots, red onion, yellow squash, asparagus, red bell peppers, zucchini, and chipotle cream sauce.

DESSERT

Choose 1

Beer Pairings: Golden Samurai Rye Lager, Mango YUM Hazy IPA

Drunken Very Berry Gelato 🌱

Champagne-soaked fresh berries, waffle bowl, vanilla whipped cream, chocolate tuile.

Fresh Strawberry Cheesecake 🌱

The original cheesecake covered in fresh glazed strawberries.

ADD A FLIGHT FOR \$10!

Try a flight of four 5oz beers of your choice! Ask your server today.

CONSUMER ADVISORY The Department of Public Health advises that consumption of raw or under-cooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

RESTAURANT MONTH DINNER \$40

February 2023

SOUP OR SALAD

Choose 1

Beer Pairings: Intercontinental Pilsner, Valley of Gold Golden Ale

Intercontinental Loaded Potato & Leek Soup

Intercontinental Pilsner braised leeks, applewood smoked bacon, sharp cheddar, scallions, everything pretzel crouton.

Tangled Root Salad

Arugula, roasted root vegetables carrots, beets, fennel, candied walnuts, goat cheese, tossed in Valley of Gold Golden Ale sweet herb vinaigrette.

STARTER

Choose 1

Beer Pairings: Matthiessen English Mild, Devil's Paint Box IPA, Vermilion River Weiss

The Beer Belly

Beer-braised pork belly, sizzling and succulent, with maple-glaze, jalapeño cheddar grits, and pickled fennel slaw.

Bone-less" Cauliflower Florets

Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.

Poke Tostadas

Ahi tuna (raw), with shaved jalapeño, sriracha, mango, cucumber, avocado, on wonton chips.

ENTRÉE

Choose 1

Beer Pairings: River Raptor Tropical Pale Ale, Sieur De LaSalle Lager, Shamhop Irish Red, Kit Kupfer Amber Ale

Parmesan Crusted Cod

Parmesan crusted cod, asparagus, roasted tomatoes, lemon beurre blanc sauce, and charred lemon.

Hops and Herbs Drunken Bird

Pan seared herb chicken breast, heirloom tomatoes, onion, basil, grilled asparagus, rustic garlic croutons, finished with rosemary and hops lemon au jus.

Grilled Char Crusted Cauliflower Steak

Toasted ancient grains, balsamic char grilled seasonal vegetables, arugula, toasted pistachios, and Argentinian chimichurri.

DESSERT

Choose 1

Beer Pairings: Golden Samurai Rye Lager, Mango YUM Hazy IPA

Drunken Very Berry Gelato

Champagne-soaked fresh berries, waffle bowl, vanilla whipped cream, chocolate tuile.

Fresh Strawberry Cheesecake

The original cheesecake covered in fresh glazed strawberries.

ADD A FLIGHT FOR \$10!

Try a flight of four 5oz beers of your choice! Ask your server today.