

HAPPY HOUR

TUESDAY – FRIDAY

5pm - 7pm

DRINKS

CAFFEINE MAN {7}

coffee infused bourbon, sweet vermouth, bitters

BARTENDER'S CHOICE {6}

rotating libation of your bartender's design

SPARKLING {5}

Le Contesse Prosecco DOC, Italy '15

ROSÉ {5}

Vihno Verde Rose, Portugal '15

WHITE {5}

Le Petite Perriere Sauvignon Blanc, France '14

Big Bill's White Blend, Australia '16

RED {5}

El Circo Grenache, Spain '15

Tempranillo/Syrah Blend, Spain '14

DRAUGHT BEER {5}

Rogue Honey Kolsch 5.7%

BOTTLES/CANS

Miller High Life 4.6% {2}

Tyskie 4.5% {2}

Founder's Redankulous IPA 6.5% {5}

Blake's Blood Orange Cider 4.5% {5}



WEEKLY SPECIALS

Tuesday -- \$10 Burger and Beer
Wednesday -- All Night Happy Hour
Thursday -- 1/2 Off Wine and Cheese

FOOD

SMOKED BRISKET + BETT CHILI {**six**}
pickled jalapeño, cotija, crème fraiche, chive
**gf*

WILD MUSHROOM FLATBREAD {**ten**}
caramelized onion, local gouda, garlic jam

UDON NOODLE BOWL {**eight**}
Killbuck valley mushroom, tamari,
fried egg, house kimchee
~add pork belly {three}
**gf, vg*

BLISTERED SHISHITO PEPPERS {**six**}
crumbled bacon, blue cheese, burnt orange
**gf*

CONFIT TEA HILLS CHICKEN WINGS {**eight**}
house hot sauce, blue cheese dressing,
scallion, shaved radish

WOLF BOY CORN DOG {**six**}
house mustard, koji dill pickle

SPICE ACRES GREENS {**nine**}
local chevre, crispy okra, crumbled bacon,
pickled green tomato

DEE JAY'S GROUND BACON BURGER {**seven**}
great lakes cheddar, pickled onion, arugula,
house english muffin
~add fried egg {two}
~ add fries {two}

