# Specials

#### Southwest Chili

Classic house made chili with a slight kick. Topped with cheddar cheese, sour cream, and scallions.

• cup \$4.9 | bowl \$8.9 •

### Sausage + Pretzel Platter

Soft baked German pretzel served with jalapeño cheddar sausage, house made beer cheese, mustard.
\$13.9

#### THE COWBOY

Slow-roasted pulled pork, pepper jack + parmesan cheese, maple-ginger BBQ sauce, jalapeno cornbread. GFO \$14.9

# SMOKY BBQ BEEF SHORT RIB Slow-roasted, wood-grilled Angus beef short ribs,

maple-ginger BBQ sauce. Garlic whipped potatoes and jicama slaw. GF \$34.9

#### CARAMEL APPLE DONUT HOLES

House made dulce de leche filled donut holes, caramelized apple, toasted graham cracker crumbs, vanilla bean ice cream, warm caramel sauce. GFO V \$10.9

## **AUTUMN APPLE**

Hennessey, apple cider, cinnamon. \$13 • Smooth + crisp •

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. \*\*Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.