

Specials

FRENCH ONION SOUP

Classic, house-made with melted Grand Cru Swiss cheese. \$7.9

SAUSAGE + PRETZEL PLATTER

Soft-baked German pretzel, cheddar-jalapeno sausage, house-made beer cheese, mustard. \$14.9

SALMON* SLIDERS

Two sliders. Certified sustainable. Organic greens, tomato, red onion, chimi aioli. With greens. \$14.9

SOUTHWEST STEAK

8 oz. USDA Choice Black Angus Beef® flat iron*, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$25.9

SOUTHWEST PORK CHOP*

8 oz. bone-in, grilled, chili-glazed and char-grilled. Garlic whipped potatoes and southwest corn. \$24.9

SEASONAL CATCH: PAN-SEARED FLOUNDER

Certified sustainable. Choice of topping and two house-made sides. GF \$25.9

OKTOBERFEST FLIGHT

Choice of (4) 4 oz. seasonal beers. Rotating selection. \$10

PALLINI LIMONCELLO

\$10

• bright + sweet •

*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.

**All fried items assume cross-contamination with some or all of the following allergens: sesame, poultry, fish, and shellfish.