

HAPPY HOUR

MON-FRI, 3-6PM AND 9PM-CLOSE

Bar Area and Patio Only

\$5 FOOD SPECIALS

Flatbreads

PEPPERONI FLATBREAD

Mozzarella cheese blend, marinara, and pepperoni

MARGHERITA FLATBREAD

Thinly sliced roma tomatoes, marinara, mozzarella cheese blend, basil and balsamic glaze

WILD MUSHROOM FLATBREAD

Garlic aioli crust, mushrooms, arugula, truffle oil, mozzarella cheese blend, and goat cheese

Classics

CHICKEN QUESADILLA

Grilled chicken, peppers, onions, cheddar cheese blend, pico de gallo and Santa Fe drizzle

BATCH 1000 BBQ PORK NACHOS

Pulled pork braised in our Batch 1000 Double IPA, sriracha queso, cheddar cheese blend, corn and black bean salsa, cilantro, guacamole and our Santa Fe cream sauce

FRENCH FRIES WITH DIPPING SAUCES

Crispy French fries served with bacon ketchup, Chipotle Ranch, and Truffle Tarragon Aioli

Mini Street Tacos

PORK TACOS

Mini tortillas, shredded pork, chipotle ranch, lime-cilantro cabbage, queso fresco and pico de gallo

CHICKEN TACOS

Mini tortillas, chicken, chipotle ranch, lime-cilantro cabbage, queso fresco and pico de gallo

ASIAN SHRIMP TACOS

Mini tortillas, spicy Asian glazed shrimp, lettuce, cilantro, pico de gallo, and Santa Fe cream drizzle

Wings

BONELESS WINGS

3/4 lb. of crispy boneless wings tossed in your choice of Fiery Buffalo, Mango Habanero BBQ, Agave Chili, or Old Bay Dry Rub.

CITY WINGS

3/4 lb. of bone-in jumbo chicken wings tossed in your choice of Fiery Buffalo, Mango Habanero BBQ, Agave Chili, or Old Bay Dry Rub.



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OUR BEER ON TAP

20^{oz} Beer \$3.25



THE NORTHERN

STYLE: American Lager | COLOR: Pale Golden
FLAVOR: Mild, crisp and minimal bitterness.



PRAIRIE VIXEN

STYLE: Hefeweizen | COLOR: Golden Straw with a slight haze
FLAVOR: Mild banana and clove, bubble gum, hints of citrus and mild spiciness.



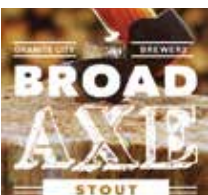
THE BENNIE

STYLE: German Bock | COLOR: Deep Garnet
FLAVOR: Malty, nutty sweetness and subtle hints of caramel.



THE DUKE

STYLE: Pale Ale | COLOR: Copper
FLAVOR: Nice balance of hops and malt with floral aroma and hints of grapefruit.



BROAD AXE

STYLE: Oatmeal Stout | COLOR: Opaque Black
FLAVOR: Roasted character, rich and creamy with hints of chocolate and coffee.

DRINK SPECIALS

\$4 Premium House Cocktails

SOBIESKI

Traditional, Orange, Raspberry, Cytron, Vanilia

**BEEFEATER GIN | SAUZA TEQUILA
DON Q RUM | EVAN WILLIAMS BOURBON**

\$5 Handcrafted Cocktails

FLYING MONKEY

Sweet blend of Sobieski Cytron Vodka, peach and strawberry schnapps, strawberry puree and lemonade

BLOOD ORANGE BOURBON SOUR

Elijah Craig 12 Yr mixed with blood orange

AMERICAN MULE

A Moscow Mule made in America: Tito's Vodka, ginger puree, and fresh lime

JUICY WATERMELON MARTINI

Sobieski Orange Vodka, orange juice, watermelon puree, and cranberry juice

MARGARITA

Classic Margarita with Sauza Gold Tequila and lime sour

\$5 Wine

**TWISTED MOSCATO | ECCO DOMANI PINOT GRIGIO
CANYON ROAD CHARDONNAY | MIRASSOU PINOT NOIR
CANYON ROAD CABERNET SAUVIGNON**