

# HAPPY HOUR

MON-FRI 3-6PM &  
MON-THURS 9-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

#### **BBQ CHICKEN FLATBREAD**

BBQ-tossed chicken, cilantro, red onions, and 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, or Old Bay Dry Rub.



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## OUR BEER ON TAP

16<sup>oz</sup> Beer \$4



### 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

### BLOD ORANGE BOURBON SOUR

Elijah Craig Small Batch Bourbon, and blood orange sour

### 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 | STEMMARI PINOT NOIR

### CANYON ROAD CABERNET SAUVIGNON