

STARTERS & SMALL PLATES

SMOKED BEEF POUTINE \$11.25

Crispy french fries, smoked beef, cheese curds, porter beer gravy

BUFFALO CHICKEN POUTINE \$11.25

Crispy french fries, buffalo chicken, bleu cheese cream sauce, smoked cheddar cheese, bacon, scallions

CRISPY PORTOBELLO MUSHROOM FRIES \$8.50

Pickled grapes, horseradish ranch sauce

CRAB & CAPRIOLE GOAT CHEESE STUFFED JALAPENOS \$13.50

Baked jalapeno peppers wrapped with bacon, sriracha honey drizzle

TRIO OF DIPS \$9.50

Red pepper hummus, Tex-Mex black bean, lemon-chevre w/ crispy lavosh & pita chips

BEEF & PORK BELLY KABOB \$10.50

Ginger-soy marinated beef & pork belly skewers, orange & wasabi-sesame glaze, Asian slaw

CHEDDAR CHEESE & ALE FONDUE \$9.75

Smoking Goose chorizo, Cornerstone Kolsch beer, braided pretzels

SOUTHWESTERN SHRIMP PIZZA \$11

Spicy marinara, chorizo, charred jalapenos, corn, pepper jack cheese, queso fresco, cilantro

THREE CHEESE MAC & CHEESE \$10.50

Three cheese "mac & cheese", pulled barbecue pork, crispy pork belly

ARTISINAL CHARCUTERIE & CHEESE PLATE \$13.50

In-house made beef jerky, local seasonal cheese, salami, fig jam, grilled baguette

FIG JAM & PROCIUTTO PIZZA \$11

Fuji apple, basil, "Moody Blue" smoked bleu cheese, fresh mozzarella, balsamic drizzle

IN-HOUSE SMOKED CHICKEN WINGS \$10.50

traditional buffalo sauce or spicy soy, ginger & orange glaze, jicama sticks, sriracha ranch

CLAUS' GERMAN SAUSAGE SAMPLER \$13

A trio of Claus' sausages (Knockwurst, Kielbasa & Cajun) with sauerkraut, German potato salad and spicy mustard

SALADS

ST. JOSEPH SALAD \$7.50

Grilled romaine, cherry tomatoes, bleu cheese crumbles, crispy potato straws, pale ale vinaigrette

GREEK SALAD \$9.50

Tomatoes, Kalamata olives, crispy pita chips, cucumber, pepperoncini, feta cheese, lemon-herb vinaigrette

CAESAR SALAD \$9.50

Romaine lettuce, parmesan cheese, house-made croutons, crispy prosciutto

ADD ONS:

Grilled Chicken \$5.00
Grilled Salmon \$6.50
Grilled Shrimp \$7.00

CLASSIC COBB SALAD \$13

Grilled chicken, tomato, avocado, bleu cheese crumbles, crispy bacon, hard boiled farm egg, choice of dressing

CRISPY CAPRIOLE

GOAT CHEESE SALAD \$11.25

Baby arugula, candied pecans, strawberries, smoked balsamic vinaigrette

BUFFALO CHICKEN SALAD \$13

Baby greens, cherry tomatoes, red onion, bleu cheese crumbles, ranch dressing

DRESSINGS:

Pale ale vinaigrette
Lemon-herb vinaigrette
Smoked balsamic vinaigrette
Sriracha ranch

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF:
FRENCH FRIES, PICKLED VEGGIES, FRUIT OR ORZO PASTA SALAD

BARBECUED CHICKEN SANDWICH \$10.75

In-house smoked pork belly, barbecue sauce, aged white cheddar cheese, jalapeno slaw, brioche bun

JERK GRILLED FISH SANDWICH \$11.50

Zander fish, heirloom tomato, jalapeno slaw, pickled red onion, brioche bun

BACON LETTUCE TOMATO AVOCADO SANDWICH \$11.50

"BLTA" in house cured & smoked bacon, heirloom tomato, heart of romaine, avocado, basil aioli, whole wheat bread

BLACKENED CHICKEN TACOS \$11.25

Blackened chicken, Monterey jack cheese, avocado, pico de gallo, cilantro, corn tortillas

WARM HEIRLOOM TOMATO & MOZZARELLA SANDWICH \$10.50

Lemon-fennel salad, arugula pesto, herb focaccia

PAN SEARED TURKEY BURGER \$11.25

"Moody Blue" smoked bleu cheese, red onion jam, heirloom tomato, avocado, pretzel bun

*****VIKING FARMS LAMB BURGER \$13.75**

Grilled lamb, feta cheese, arugula, pickled red onion, harissa aioli, brioche bun

*****"REIFEN" BURGER \$12.75**

Seasoned grilled beef patty, smoked cheddar, pork belly, red onion, Beer B-Q sauce, brioche bun

TURKEY MELT \$10

Smoked turkey breast, crispy bacon, Fuji apple, swiss cheese, whole wheat bread

*****OPEN-FACED BISON MEATLOAF SANDWICH \$13.25**

Roasted bison meat, Yukon mashed potatoes, black pepper-porter gravy, fried farm egg, Texas toast

"CAB" GRILLED CHICKEN BREAST \$10.75

Avocado & bacon club, Swiss cheese, basil aioli, whole wheat bread

PULLED PORK BEER-B-Q SANDWICH \$10.50

Smoked pork beer-b-q sauce, house-made cole slaw, crispy onion ring, brioche bun

SMOKED TRI TIP BEEF SANDWICH \$11.50

Sautéed beef, bleu cheese, pickled red onion, & horseradish aioli, baguette

½ TURKEY MELT & SALAD \$10

Choice of ½ Turkey melt sandwich & ½ Greek salad

SPECIALTIES

JAMBALAYA \$18

Tasso Ham, Andouille Sausage, Chicken, Shrimp, Fire-Roasted Tomato Sauce, Jasmine Rice

LASAGNA \$18

Italian Sausage Ragu, Mozzarella, Provolone, Parmesan, Basil

CHICKEN PARMESAN \$18

Parmesan Crusted Chicken Breast, Fusilli Pasta, House-Made Marinara

DESSERT

Bread Pudding \$6

***CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.