



~Shared Plates~

Chicken n' Waffles 16

Southern Style Fried Chicken, Maple Bacon Butter, Belgian Style Waffle, Syrup, & Louisiana Hot Sauce

Candied Bacon 9

House Spicy Pepper, Smoked & Candied Bacon

Wings 4 for \$6 or 8 for \$11

Marinated Chicken Wings, Creamy Bleu Cheese, and carrot spears, served with your choice of:

Sticky Honey Soy, Habanero BBQ, or Buffalo Green Onion

HOP stickers 13

Pork Pot Stickers, Hop Reduction Glaze, Stout Infused Sweet Soy Dipping Sauce

Cali Kahlua Pork Nachos 12

Chili Lime Tortilla Chips, House made beer cheese, Crema, Kahlua Pork, Salsa Verde, Pico de Gallo

Pork Belly Poutine 13

Skin on Pub fries, Cheddar Cheese curds, Smoked Pork Belly, and House Gravy

Mushroom Poutine 12

Skin on Pub fries, Cheddar cheese curds, Smoked portobello mushrooms, topped with a wild mushroom gravy

The Kraken 15

Roasted Red Pepper Chimichurri Grilled Octopus with Arugula, Bruled Lemons

Truffle Mac 14

Cavatappi Pasta, Three Cheese Sauce, Truffle Oil, Mushrooms, and topped with Parmesan Panko Breadcrumbs

Veggie Board 14

A selection of our Fall vegetables, Grilled, Pickled, & Raw. Served with seasonal accompaniments

Antipasto- 19

Cured and smoked Charcuterie, And an Assortment of both local and regional cheeses, Pickled vegetables, Dried Fruits, Preserves, Roasted nuts, Grapes and olives.

Chips and Salsa 6

Beer Cheese Fries 7

Onion Ring Tower 8

Bruschetta & Crostini 8

~Mains~

Beer Can Chicken 18

Wood Oven fired beer can chicken. Grilled zucchini, truffle mashed potatoes (half chicken) (Subject to nightly availability)

Porterhouse Porkchop 22

Whiskey brined, porterhouse cut pork chop, Smoked and grilled. Served with truffle mac-n-cheese and Sautéed greens.

Fra Diavolo 26

Sautéed prawns, Rock Cod, and Octopus w/ carrots, celery, shallots, garlic, and spicy red chilis, in a saffron chardonnay marinara. Served with grilled garlic toast

Artichoke Pomodoro 16

Artichokes, Sundried tomatoes, basil, garlic, shallots, tossed in angel hair pasta, with a saffron chardonnay marinara

Skirt Steak & Kale 19

Grilled Chimichurri Marinated Skirt Steak, Sautéed kale, Peppercorn Porter braised onions,

Pub Style Fish & Chips 15

IPA Battered Cod, Old Bay, French Fries, House Made Tartar Sauce, Lemon Wedge, Malt Vinegar

Tzatziki Chicken 18

Lemon Oregano Grilled chicken breast. Served over sundried tomato and spinach orzo, and seasonal vegetables, with a cucumber dill Tzatziki sauce

Whiskey peppercorn New York 27

Grilled 12-ounce NY Strip Steak, Served with truffle mashed potatoes, and Seasonal Vegetables. Topped with a creamy whiskey peppercorn sauce

Firecracker Chicken Penne 18

House Beer Can Smoked chicken, Garlic, Shallots, Zucchini, Roasted Red Peppers, Grilled green Onions in a Sambal Alfredo with Penne pasta.

~Burgers & Sandwiches ~

Your choice of fries: Truffle, Chili Lime, or Yam Tater Tots

The Train Wreck 16

Chuck/Brisket House Ground Patty, Candied Bacon, Smoked pork belly, and Kalua pork, with Beer Cheese, Fried Jalapenos, Served on a Brioche bun

The Bruschetta Burger 15

House ground patty, Roma tomato Bruschetta, With Fried Burrata Cheese and a balsamic glaze, Arugula, Almond pesto aioli, and a brioche bun

Pulled Chicken Torpedo 14

Red Chimichurri beer can chicken, with Roasted peppers, Sliced tomatoes, fried onion strings, and sambal aioli, arugula, on a Cuban style roll

Surf & Turf Burger 16

House ground patty, Prawns, Avocado, Scampi Sauce, Grilled Tomatoes, Gruyere Cheese, Arugula, Roasted garlic aioli, Brioche Bun

Porto Burger 14

Marinated and grilled Portobello Mushroom cap, Roasted red Pepper, Pickled onions, Spinach, Artichoke Garlic aioli, Lettuce, Tomato, Brioche Bun

The Golden State Dubwich 14

Southern Style Fried Chicken, Bacon, Pico de Gallo, Gruyere, Chipotle Aioli Lettuce, Tomato, Cuban Style Roll

Cod Sandwich 15

IPA Battered Codfish, Dusted in Old Bay. With Carrot & Zucchini slaw, Sliced tomatoes, Caper lemon tarter, Arugula, Served on a Cuban Style Roll

~From The Garden~

Add Chicken to Any Salad \$4

Simple Salad 14

Fresh Greens + Dried Cranberry + Honey Walnuts +
Carrots + Bleu Cheese + Balsamic Vinaigrette

Classic Salad 10

Fresh Greens, Tomato, Cucumber, Onions, Aged White Cheddar, Croutons, Buttermilk Dressing

Thai Mushroom Salad 15

Udon Noodle, Tempura Fried Mushrooms,
Carrot strings, Napa Cabbage, Broccoli, Spicy Peanut Sauce

Grilled Zucchini Club Salad 15

Marinated and Grilled Rosemary Zucchini, served over Fresh Greens with, Garlic Croutons, Artichokes, Pickled Onions,
Pepperoncini, Olives, Crumbled Blue Cheese, In a Buttermilk House Dressing

Faux Chicken Bites 9

Fried Cauliflower Florets, Honey infused Sriracha Sauce, sesame seeds, cilantro or Buffalo Hot Sauce

Beer Can Chicken Salad 15

Beer Can Chicken, Tomato, Aged Cheddar Cheese, Chopped Mixed Greens, Roasted Corn, Red Bell Peppers, Red Onion,
Black Beans, Tortilla Strips, Buttermilk Cilantro Dressing

Soup of the Day

Cup 5 Bowl 7

-Bowl of soup and House Salad 9

~Kids Menu~

Little Pizza Cheese or Pepperoni 8

Mini Nachos 6

Mac-n-Cheese 7

Chicken & veggies 7

Kids Cheeseburger & Fries 8

Little Fried Chicken & Fries 8

~Sweets~

Chocolate lava Cake 8

(Daily) Bread Pudding 8

(Daily) Fresh Fruit Pie 8

Churro Doughnut 8

~Beverages~

Coke, Diet Coke, Cherry coke, Root Beer, Pink Lemonade, Sweet Tea, Raspberry tea, Unsweet tea, 3

French press 6

Hot Tea 4

~Sides~

Truffle Mashed Potatoes 5

Grilled Zucchini 5

Mac-n-Cheese 7

Sauteed Kale 5

Sun dried Tomato, Spinach Orzo 5

House Gravy 4