



DINNER

Available 4:00 pm - 11:00 pm

BURGERS

Cowgirl Burger \$14.00

One third pound patty of Black Angus beef cooked to order, smothered with pepperjack cheese, barbeque sauce, and 3 strips of bacon

Peppercorn Burger \$11.00

Half pound patty of Black Angus beef, crusted in crushed peppercorns and topped with cheddar cheese

Veggie Burger \$11.00

Black bean patty, spicy peppers, spring mix and tangy herb vinaigrette. Cheese available upon request

Brunch Burger \$12.50

Patty topped with fried egg, peanut butter and thick cut bacon

Turkey Burger \$11.00

Turkey and herb mixed burger topped with provolone, tomato, spring mix and thousand island dressing - served on ciabatta bun

Juicy Lucy \$13.00

Half pound angus beef, choice of cheese topped with caramelized onions served on a thick pretzel bun. Approach this burger with caution - hot oozing cheese expected with each bite.

California Burger \$11.00

Half pound patty of Black Angus beef, tomato, lettuce, mayo

Cheeseburger \$10.00

Half pound patty of Black Angus beef, choice of American, Swiss, or Cheddar

SANDWICHES

PB&J \$6.00

Peanut butter jelly time!

Rachel \$10.00

Turkey, Swiss cheese, sauerkraut, and Russian dressing on Rye

Reuben \$10.00

Corned beef, Swiss cheese, sauerkraut, and Russian dressing on Rye

Grilled Chicken \$10.00

Avocado
Grilled Chicken Breast topped with Avocado, Tomato, Melted Swiss and Herb Mayonnaise served on ciabatta bread

Crispy Walleye \$13.00

Beer batter fresh walleye, topped with crisp lettuce, house made tartar sauce, lemon and tomato served on the side

Pulled Pork \$12.00

Slow roasted pork, pulled to perfection and tossed in house made BBQ sauce. Topped with fried onion strings and pepperjack cheese.

Farbar Reuben \$11.00

Horseradish secret sauce, sharp cheddar and braised cabbage - served on marble rye bread

Cuban \$11.00

Ham, pickles, roast pork, swiss cheese, mustard

ENTREES

Ahi Tuna \$22.00

Seared, chilled and served over white rice with sriracha aioli, stir-fried vegetables, grilled pineapple and wasabi butter sauce.

Chicken Riesling \$18.00

Sautéed chicken breasts, mushrooms, bacon pieces and garlic in a creamy white wine riesling sauce with buttered parmesan pasta on the side

Grilled Chops Thick center cut pork chop - seared with herb seasonings, served with housemade plum sauce, choice of potatoes and asparagus	\$20.00	PASTA		BEERS	
Fish Tacos Panko fried tilapia, coleslaw, cilantro, lime aioli sauce and flour tortillas - served with lime seasoned rice and black beans	\$16.00	Chicken Florentine Pasta Pasta with spinach, tomato, artichoke, garlic, red onion, parmesan and mozzarella	\$16.00	Lucid Air 8.4% - European Amber Lager - 94 IBU	\$9.00
Broiled Lamb Chops 3 Porterhouse Chops with mint chimichurri, choice of potatoes and grilled vegetables	\$25.00	Mushroom Fettuccine sautéed fresh garlic, mushrooms with sherry then tossed in mornay sauce, mixed with fettuccini pasta finished with bias cut asparagus tossed in lemon oil. Add Chicken or Shrimp upon request	\$14.00	Bad Weather Windvane Red 3.7% - Bock - 74 IBU	\$5.00
Filet Mignon 10 oz of the most tender cut steak, choice of starch and vegetables	\$35.00	Angel Hair Shrimp Large shrimp sautéed with lemon, garlic, herbs and fresh basil on top of angel hair pasta with a white wine sauce.	\$15.00	Founders All Day IPA 3.4% - Merican Ale - 27 IBU	\$7.00
Chilean Sea Bass Pan seared, hand cut Chilean sea bass on creamy sweet pea risotto, with roasted wild mushrooms, finished with miso butter sauce	\$33.50	Cajun Chicken Pasta Grilled chicken marinated in Italian seasonings, chopped and tossed in bowtie pasta with peppers, red onion and spinach	\$15.00	Deschutes Jubel Vintage 2010 8.8% - English Pale Ale - 95 IBU	\$6.00
Whole Roasted Dry Aged Duck (for two) Foie gras sausage, onion, prunes	\$80.00	Baked Penne Penne noodles with some kind of cheese and seasoning, baked for a while		Greens Discovery Amber 4.2% - Light Hybrid Beer - 42 IBU	\$6.00
Fish & Chips Breaded strips of cod served with waffle fries	\$17.00	Macaroni and Cheese Classic homemade mac and cheese topped with breadcrumbs	\$15.00	Westmalle Tripel 7.2% - Wood-aged Beer - 28 IBU	\$3.00
Ribeye Steak 16oz ribeye, well marbled, cooked to order	\$29.00	Spaghetti with Meatballs Heaping mound of spaghetti with home made red sauce and 2 large meatballs	\$16.00	Clown Shoes Clementine 7.6% - Fruit Beer - 30 IBU	\$5.00
Surf & Turf 6 oz filet mignon paired with lobster	\$34.00			Dark Horse Crooked Tree IPA 6.2% - Belgian And French Ale - 16 IBU	\$9.00
				Alaskan Smoked Porter vintage 2010 7.9% - European Amber Lager - 99 IBU	\$5.00
				Ommegang Three Philosophers 2011 5.0% - German Wheat And Rye Beer - 43 IBU	\$4.00
				Flying Dog In Heat Wheat 10.0% - Porter - 76 IBU	\$8.00
				Dark Horse FF Dekoorc Eert 3.4% - Merican Ale - 84 IBU	\$9.00
				Clown Shoes Porcine Unidragon 6.0% - Wood-aged Beer - 56 IBU	\$4.00

DeuS **\$9.00**

5.3% - European
Amber Lager - 37 IBU

New Belgium **\$8.00**

Hoppy Bock

5.5% - European
Amber Lager - 20 IBU