

W H I C H E S

COMES WITH HOUSE PASTA SALAD or COLESLAW

- PESTO CAPRESE SANDWICH**.....10
Fresh Mozzarella/Tomato/Basil Pesto/Balsamic Glaze on Fresh Sourdough
Suggested Pairing: Saison
- PRESSED CUBAN**.....12
Pulled Pork/ Roasted Rosemary Ham/Swiss Cheese/Dill Pickles/Dijonaise
Suggested Pairing: Wheat/Hefeweizen
- CRAB CAKE GRILLED CHEESE**.....14
Maryland Lump Crab Cake/Pepperjack/Old Bay Aioli on Fresh Sourdough
Suggested Pairing: Belgian Tripel
- SLAWHOG SAMMY**.....9
BBQ Pulled Pork/House Pineapple Coleslaw on Fresh Brioche
Suggested Pairing: Porter/Stout
- ROASTED GARLIC STEAK SANDWICH**.....15
Premium Beef Tenderloin Medallions/Lettuce/Tomato
Crumbly Bleu/Garlic Aioli
Suggested Pairing: Amber/Scotch Ale/Porter
- SWEET HOME AVOCADO CHICKEN SANDWICH**.....11
Fire-Roasted Chicken Breast/Lettuce/Avocado Puree
Lime-Curry Mayo/ on Fresh Brioche
Suggested Pairing: Pilsner/Saison/Belgian Tripel

W H I C H B U R G E R D O Y O U C R A V E ?

COMES WITH HOUSE PASTA SALAD or COLESLAW / BURGER ADD-ON'S: BACON \$2/EGG \$1

- WCB DOUBLE DOUBLE**.....12
Two Burger Patties/Smoked Gouda/Applewood Bacon
Jalapeno Relish on a Pretzel Roll
Suggested Pairing: Porter/Stout
- PEANUT BUTTER AND JEALOUSY**.....10
Maple Peanut Butter Sauce/Bacon/Pepper Jack on Fresh Brioche
Suggested Pairing: Porter/Scotch Ale
- IT'S NOT-CHO BURGER!**.....8
White Queso Cheese/Pepperjack/Jalapenos/Pico de Gallo/Lettuce
on Fresh Brioche
Suggested Pairing: IPA/Pale Ale
- REUBEN PATTY MELT**.....9
Burger/Corned Beef/Swiss/Sauerkraut on Marbled Rye
Suggested Pairing: Pilsner

K I D F R I E N D L Y O P T I O N S

COME WITH KETTLE CHIPS AND DILL PICKLES

- GRILLED CHEESE**.....5
American Cheese on Sourdough. Add Bacon \$2/Add Tomato \$1
- JUST A CHEESEBURGER**.....5
American Cheese on Fresh Brioche



WHICH CRAFT BREWS



APPZ AND SHAREABLES

ROCHOS: ORIGINAL OR BUFFALO-STYLE.....12

*Original: Kettle Chips/Pulled Pork/White Queso
Green Onions/Ranch/Jalapenos (Optional)
Buffalo-Style: Kettle Chips/Buffalo Chicken/Crumby Bleu
Green Onions/Ranch/Jalapenos (Optional)
Suggested Pairing: IPA/Pale Ale*

MAPLE CANDIED BACON (5 strips).....6

*Applewood Bacon/NYS-Sourced Maple Syrup/Brown Sugar
Suggested Pairing: Brown/Porter/Stout*

PRETZILLA.....14

*Served with:
Maple Peanut Butter Sauce/White Queso/Horseradish Mustard
Suggested Pairing: Wheat/Hefeweizen/Belgian Tripel*

CHARGUTERIE.....16

*Prosciutto/Pepperoni/Ham/Smoked Gouda/Brie/Bleu Cheese Wedge
Dried Cranberries/Fig Jam/Crostini
Suggested Pairing: Saison/Belgian Quad*

REUBEN DIP.....9

*Toasted Rye Bread/Corned Beef/Sauerkraut/Thousand Island/Swiss
Suggested Pairing: Rye/Amber/Scotch Ale*

PULLED PORK QUESADILLA.....10

*BBQ Pulled Pork/Pepperjack/Cheddar/Peppers/Onions/Salsa Fresca
Sour Cream & Chive Aioli
Suggested Pairing: IPA/Pale Ale*

MEAT LOAF SLIDERS (3).....9

*House Meatloaf/Applewood Bacon/Smoked Gouda
Bacon & Sage Gravy
Suggested Pairing: Porter/Brown*

**WHICH CRAFT
DO YOU
CRAVE?
VISIT OUR
BEER TENDER
STATION
FOR
BOTTLES,
6-PACKS,
CASES,
KEGS
AND
CRAWLERS
TO-GO!**

SALADS

ADD CHICKEN \$3 / STEAK TENDERLOIN \$5

CRANBERRY PECAN SALAD.....8

*Iceberg Lettuce/Dried Cranberries/Pecans/Crumby Bleu/Balsamic
Suggested Pairing: Saison/Belgian Quad*

WEDGE SALAD.....7

*Iceberg Lettuce/Tomato/Bacon/Scallions/Crumby Bleu/Creamy Bleu/Balsamic
Suggested Pairing: Wheat/Hefeweizen*