

# BEER ON TAP

♣ = LOCAL CRAFT SELECTION

4 HANDS INCARNATION 7 ♣  
*American IPA [ABV 7%]*

4 HANDS RIPPLE 7 ♣  
*Belgian-style White Ale [ABV 5%]*

ALPHA PLUMB FUNK (12 OZ) 7 ♣  
*Fruited Kettle Sour [ABV 6.8%]*

BUD LIGHT 6  
*Light Lager [ABV 5%]*

CIVIL LIFE AMERICAN BROWN 7 ♣  
*American Brown Ale [ABV 4.8%]*

CRANE TEA WEISS (10 OZ) 9  
*Sour - Berliner Wiesse [ABV 4.1%]*

HEAVY RIFF LOVE GUN 7 ♣  
*Cream Ale [ABV 4.6%]*

MODERN CITROPOLIS 7 ♣  
*American IPA [ABV 7%]*

ROCKWELL PASSING CLOUDS 7 ♣  
*Belgian-style Witbier [ABV 4.6%]*

PERENNIAL FANTASTIC VOYAGE (10 OZ) 9 ♣  
*Milk Stout [ABV 11.5%]*

URBAN CHESTNUT SCHNICKELFRITZ 7 ♣  
*Bavarian Weissbier [ABV 5.0%]*

URBAN CHESTNUT ZWICKEL 7 ♣  
*Bavarian Style Lager [ABV 5.1%]*

# BOTTLES, CANS, & SELTZERS

2ND SHIFT LSD IMPERIAL STOUT/ CHICO'S REVENGE 10 ♣

4 HANDS CITY WIDE APA/PILS/ DIVIDED SKY RYE IPA 8 ♣

4 HANDS SELTZERS (BLACKBERRY, MANGO, APRICOT) 7 ♣

BRICK RIVER HOMESTEAD CIDER (PINT) 8 ♣

BRICK RIVER CORNERSTONE CIDER (PINT) 8 ♣

BUD LIGHT/ BUD SELECT/ BUDWEISER 6

HIGH NOON SELTZER (PINEAPPLE, LIME, PEACH, WM) 8

MICHELOB ULTRA/ MILLER LITE 6

MODELO ESPECIAL (PINT) 7

MODERN DISCO PUNCH KETTLE SOUR (PINT) 10 ♣

PRAIRIE ARTISAN SOURS (VAPE, RAINBOW, BB) 8

SCHLAFLY PALE ALE (PINT) 8 ♣

STELLA ARTOIS (PINT) 7

STIEGL GRAPEFRUIT RADLER (PINT) 7

WELL BEING HEAVENLY BODY N/A WHEAT 6 ♣

## QUICK SNACKS

**OLIVE BOWL** 7  
*assorted marinated olives, served warm with herbs*

**CHEESE & CHARCUTERIE BOARD** 19  
*selection of artisan cured meats & cheeses with accompaniments*

**CRAB DIP** 16  
*crab claw meat, corn, pepperjack cheese, potato chips*

**BURRATA** 13  
*eggplant caponata, pine nuts, grilled bread*

**EDAMAME DIP** 12  
*avocado, cilantro, mint, garlic, cucumbers, carrots, house bread*

## SMALL PLATES

**HOUSE FRIES** 6  
*cajun dill fries, served with garlic aioli family style - 15*

**BAKED GOAT CHEESE** 12  
*creamy romesco sauce, marcona almonds, house bread*

**SMOKED MAC & CHEESE** 13  
*gouda, cellentani pasta, cream, cheddar cracker crumble add bacon & chives - 4*

**GRILLED BROCCOLI RABE** 9  
*almond pesto, garlic, chili, onion vinaigrette*

**BRUSSELS SPROUTS** 8  
*bagna cauda, radish, pickled red onion*

**SMOKED SALMON CHIPS** 12  
*chilled house-smoked salmon, chipotle cream cheese, onions, capers*

**CHICKEN WINGS** 18  
*‘trash’ wings, bama sauce*

**SHRIMP SCAMPI** 19  
*sauteed shrimp, butter, white wine, garlic, chili, herbs, grilled bread*

**GRILLED BEEF SKEWERS** 16  
*petit filet, smoked potato salad, hollandaise*

**CRISPY PORK RIBS** 13  
*deep fried, hot honey, pickles*

**GENERAL TSO’S STEAMED BUNS** 12  
*general tso’s chicken, kimchee aioli, sesame*

**MOJO PORK TACOS** 13  
*bitter orange marinated pork, grilled pineapple salsa, queso fresco, habanero mayo, chicharones*

**CAULIFLOWER TACOS** 12  
*harissa, pickled chickpea puree, cilantro, pistachio*

## SALADS

**BEET SALAD** 9  
*marinated beets, basil pesto, pine nuts, mascarpone*

**FIG CAESAR** 8  
*romaine lettuce, fig, garlic, anchovy, parmesan cheese, bread crumbs, , add fried chicken - 7*

**WEDGE SALAD** 11  
*iceberg lettuce, smoked blue cheese dressing, tomato, tasso spiced corn nuts, pickled red onion, herbs*

## 360 SMASH BURGER

**SMASH BURGER** 16  
*double patty prime beef, american cheese, bacon, comeback sauce, tomato, lettuce, brioche sesame bun, served with house fries  
\*gluten free bun \$2*

## OPEN-FLAME PIZZAS

**MARGHERITA PIZZA** 16  
*marcoot mozzarella, fresh basil*

**DRESSED TO IMPESTO** 17  
*prosciutto, arugula pesto, mozzarella, fresno chilis*

**BUFFALO SOLDIER** 17  
*buffalo chicken, mozzarella, roasted tomato, celery, chipotle ranch*

**BE ITALIAN** 16  
*house-made cotechino sausage, arugula, mozzarella*

**THE WHITE ALBUM** 17  
*truffle cheese, garlic cream, wild mushrooms, parmesan, mozzarella, truffle oil*

*\*substitute any pizza with vegan cheese -3*

*\*add vegan pepperoni to any pizza -3*

## SWEETS

**HOUSE-MADE KIT KAT** 7  
*milk chocolate, hazelnut, & crushed praline*

**GOOEY BUTTER CAKE** 8  
*fruit glaze*

**SPICED APPLE BREAD PUDDING** 8  
*white chocolate & apple whiskey glaze*

**CLEMENTINE’S VEGAN VANILLA ICE CREAM** 4

## WINES BY THE GLASS

**SPARKLING**  
Henry Varnay Brut Rose. Loire Valley, France 9  
Papet del Mas Brut Cava. Catalonia, Spain 10  
Villa Giada Moscato di Asi DOCG. Piedmont, Italy 12

**ROSE**  
Rose of the Day. Rotating Selection 9

**WHITE**  
Stolpman Roussanne. Ballard Canyon, CA 2017 9  
Selbach Kabinett Reisling. Germany 2018 10  
Orchard Lane Sauvignon Blanc. Marlborough, NZ 2021 10  
Ponzi Pinot Gris. Willamette Valley, OR 2019 11  
Matchbook Chardonnay. Dunnigan Hills, CA 2019 11

**RED**  
Folie a Deux Zinfandel. Dry Creek Valley, CA 2016 10  
Pike Road Pinot Noir. Willamette Valley, Oregon 2019 12  
Honoro Vera Garnacha. Calatayud, Spain 2019 9  
Trim Cabernet Sauvignon. California 2018 11  
Seamless Cabernet Sauvignon. North Coast, CA 2019 14

## HOLIDAY COCKTAILS

**HOT FOR SANTA** 12  
*hot chocolate, peppermint, vanilla vodka, marshmallow*

**SANTA’S LITTLE MULES** 10  
*NICE ELF - 1220 vodka, ginger, cranberry, ginger beer  
NAUGHTY ELF - montelobos mezcal, cranberry, ginger*

**ALL THE JINGLE LADIES** 11  
*vim & petal gin, st germaine, cranberry shrub, cava*

**NOCHEBUENA** 12  
*honoro vera garnacha, cinnamon cognac, fig, almond*

**FIZZ THE SEASON** 11  
*1220 origin gin, cassis, lemon juice, cranberry, cava*

**BABY IT’S COLD OUT-CIDER** 12  
*buffalo trace, allspice, sweet vermouth, cider, gingerale*

**NO PARTRIDGE IN MY PEAR TREE** 13  
*glenfiddich 12, hendricks, pear liqueur, lemon, cinnamon*

## SHOTS

**SON OF A NUTCRACKER!** 8  
*frangelico, amaretto, heavy cream, cinnamon*

**DOWN THE CHIMNEY** 9  
*blueberry red bull, smirnoff blueberry, lemon*

Please let your server or bartender know of any food allergies.

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

18% service charge added to parties of 8 or more and any tabs left open at the end of the business day.