

## starters and small plates . . .

**CRAB & ARTICHOKE DIP** Cream cheese dip highlighted with crab, artichoke hearts and pepperjack cheese. Served warm with carrot and celery sticks.

Small order with romano Swiss bread. 8.  
Large order served in a bread bowl. 10.

**PEPPERJACK CHEESE STICKS** Spicy cheese dipped in beer batter and fried. Served with a side of buttermilk ranch dressing. 6.5

**BAVARIAN PRETZEL STICKS** Served warm with beer cheese sauce for dipping. 5.

**TUNA SASHIMI** Cubes of seared tuna served three ways: rubbed with sweet soy, rolled in sesame seeds and glazed with orange sriachi. Served with wasabi and soy sauce. 9.5

**CRAB CAKES** Hand made crab cakes studded with roasted bell peppers, caramelized onions and garlic. Lightly fried and served with fresh lemon and roasted bell pepper aioli. 7.5

**SUNDRIED TOMATO WONTONS** Crispy wonton skins wrapped around artichoke heart and sundried tomato filling. Served with teriyaki sauce for dipping. 6.5

**TUNA CEVICHE** Diced ahi tuna, fresh avocado, bell peppers and green onion tossed in a lime, soy and chili sauce. Served with fresh fried wonton chips. 9.5

**PEPPERONI ROLL** Pepperoni and mozzarella cheese rolled in pizza dough and baked. Served with creamy rosa sauce for dipping. 7.5

## brewery favorites . . .

**FISH 'N CHIPS** Amber ale battered cod filets, fried golden. Served with waffle fries, lemon dill tartar sauce and malt vinegar. 8.5

**CHICKEN FRIED STEAK** A tender beef cutlet, breaded and fried. Served over a bed of creamy mashed potatoes with rich country gravy. 9.5

**SHRIMP TACOS** Grilled flour tortillas filled with blackened shrimp, fresh avocado, pico de gallo, shredded cheddar cheese and spicy chipotle lime slaw. Served with tri-colored chips and salsa. 9.

**GARLIC CHICKEN PIZZA** Marinated chicken, bacon, green onions, tomatoes and mozzarella cheese baked on an amber ale pizza crust. 8.

**MARGHERITA PIZZA** Tomatoes, fresh basil and mozzarella cheese baked on an amber ale pizza crust brushed with olive oil and garlic. 8.

**PETITE TENDER MEDALLIONS** Eight ounces of petite tender beef medallions, grilled to your liking. Served with creamy mashed potatoes and steamed broccoli. 10.

**BLACKENED CHICKEN ALFREDO** Cajun rubbed chicken breast served over ziti pasta tossed in a mildly spicy alfredo sauce. 9.

**ORIENTAL NOODLE BOWL** Grilled chicken breast or sauteed shrimp tossed with rice noodles, a medley of veggies and spicy sriacha teriyaki sauce. 9.



## soup and salad . . .

*Our dressings include ranch, gorgonzola, balsamic vinaigrette, white wine vinaigrette and honey mustard.*

**BALSAMIC CHICKEN SALAD** Balsamic marinated chicken breast served over mixed greens with dried cranberries, walnuts, green onions and gorgonzola crumbles. Accompanied by homemade balsamic vinaigrette. 8.5

**CHEF SALAD** Sliced turkey breast, applewood smoked bacon, cheddar and Swiss cheese, tomatoes, hard boiled egg and bell peppers served over greens with your choice of dressing. 8.5

**CRISPY CHICKEN SALAD** Breaded chicken slices served over greens with cheddar cheese, hard boiled egg, tomatoes and honey mustard dressing. 8.5

**SOUP AND SALAD COMBO** A mixed green dinner salad served with your choice of dressing, a bowl of homemade soup of the day and fresh bread and butter. 6.5

**CHOPHOUSE SALADS** *Top any of these salads with your choice of grilled chicken breast, sauteed shrimp or grilled steak. (Add \$1 for steak.) All dressings are served on the side.*

**COBB** Mixed greens topped with green onion, applewood smoked bacon, hard boiled egg, tomatoes, gorgonzola crumbles and your choice of dressing. 8.5

**SANTA FE** Mixed greens topped with pico de gallo, black olives, diced avocado, cheddar cheese, green onion and tortilla chips. Served with lime chipotle vinaigrette. 8.5

**ASIAN** Mixed greens and cabbage topped with mandarin oranges, cucumbers, bell peppers and rice noodles. Served with Asian soy dressing. 8.5

## signature burgers . . .

*Try any of these burgers with your choice of a half pound Certified Angus® beef patty, tender grilled chicken breast or a veggie burger patty.*

*Burgers are served with waffle cut french fries, tri-colored tortilla chips, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings or sweet potato fries for \$1 extra.*

**BREW BURGER** Melted cheddar, havarti dill, pepperjack or Swiss cheese. 8.5

**HICKORY BURGER** Melted cheddar cheese, barbeque sauce and applewood smoked bacon. 9.

**MONTEREY BURGER** Melted pepperjack cheese, pico de gallo and fresh sliced avocado. 9.

**ALTITUDE BURGER** Sautéed mushrooms and melted Swiss cheese. 9.



*We also offer a gluten free and vegan menu. • We accept cash and all major credit cards. Please, no checks. An 18% gratuity may be added to parties of six or more and to tables with special promotional discounts.*



# sandwiches and paninis . . .

*Sandwiches and paninis are served with waffle cut french fries, tri-colored tortilla chips, cottage cheese, homemade soup or a dinner salad. Or, substitute onion rings or sweet potato fries for \$1 extra.*

**CRAB CAKE SANDWICH** Hand made crab cake studded with roasted bell peppers, caramelized onions and garlic. Lightly fried and served on a hoagie with roasted bell pepper aioli. 9.

**TURKEY BACON CLUB** A triple stack of sliced turkey breast, applewood smoked bacon, Swiss and havarti dill cheese, tomatoes and lettuce. Served on toasted wheat berry bread with mayo. 8.5

**PRIME RIB FRENCH DIP** Thin sliced Certified Angus Beef® prime rib topped with melted Swiss cheese and tucked in a French hoagie. Served with au jus for dipping. 9.

**GRILLED PORTABELLA** Grilled portabella mushroom cap topped with tomatoes, spinach and melted havarti dill cheese. served on a multi grain bun with spicy mustard. 8.

**AHI TUNA SANDWICH** Grilled to your liking. Topped with wasabi mayo and Asian slaw tossed in toasted sesame vinaigrette. Served on wheat berry bread. 9.5

**STEAK SANDWICH** Tender, sliced steak topped with pepperjack cheese, grilled peppers and onions. Served in a hoagie with roasted bell pepper aioli. 9.

**BBQ PORK** Smoked pulled pork brushed with tangy amber ale bbq sauce. Topped with cheddar cheese and tucked in a French hoagie. 8.

**REUBEN** Corned beef, melted Swiss cheese, sauerkraut and rich dressing stacked on rye. 8.

**SPICY THAI SALMON** Fresh salmon patty seasoned with Thai spices. Served on a multi grain bun with chili-lime mayo. 9.

**TURKEY & HAVARTI PANINI** Thin sliced smoked turkey breast, melted havarti dill cheese, spinach, tomatoes, balsamic marinated onions and spicy mustard tucked in a French hoagie. 8.5

**HALF SANDWICH COMBO** Turkey Bacon Club, BBQ Pork, Prime Rib French Dip or Turkey Havarti Panini. Served with a cup of soup or a dinner salad. 6.5

## to drink...

*All non alcoholic beverages are \$2. Free refills are offered on soda, iced tea, coffee and hot tea.*

### FOUNTAIN DRINKS

Pepsi, Diet Pepsi, 7-up, Mountain Dew, Dr. Pepper, Club Soda

### LEMONADE AND ICED TEA

Lemonade, Arnold Palmer, Raspberry Arnold Palmer, Iced Tea, Raspberry Iced Tea

### HOT DRINKS

Coffee, Hot Chocolate, Apple Cider, Variety of Teas

### FROM THE BAR

We brew a variety of award winning microbrews and also offer a selection of domestic beers, premium wines and cocktails. Ask your server to see a menu.

