



Happy Hour 4-7pm:

\$4 House Wines, \$2.50 Domestic Beers,
\$3 Well Drinks, \$2.50 Bud Light Draft
25% off all Appetizers

Champagne	GI
House Champagne	4
Lunetta Prosecco, Italy (split)	7

Whites	GI	Reds	GI
House White	5	House Red	5
Chardonnay	6	Pinot Noir	7
Pinot Grigio	5	Cab Sauvignon	6
Riesling	7	Malbec	7
Sauv blanc	6	Merlot	6

16 Drafts

Many Drafts change out regularly so ask you server, or check the board.
The below drafts we try to always have on tap.

Bud Light, NB Ranger IPA, Harp, Guinness, Guinness Blonde, Goose Island, Shock Top, Bells Two Hearted Ale, Bass, Angry Orchard, Newcastle, Smithwicks

Domestic Beers: 3.75

Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling

Premium Beers: 4.75

Sam Adams, Amstel Light, O'Doul's Amber, Blue Moon, Corona, Corona Light, Heineken, Sierra Nevada Pale Ale, Stella Artois, Sweet Water 420

Premium Imports: 5.00 – 7.00

Dale's Pale Ale, Mama's Little Yella Pils, Samuel Smiths Taddy Porter
Samuel Smiths Nut Brown, Samuel Smith Pale Ale, McEwan's Scotch Ale,
Young's Double Chocolate Stout, Old Chub Nitro

Belhaven: 6.50 - 8

Scottish Ale, Wee Heavy, Black Scottish Stout, Twisted Thistle IPA 8

St. Peters Brewery, England: (16 oz.) 7.00

Golden Ale, Organic English Ale, IPA, Cream Stout, Old Style Porter
Sorgham (Gluten Free)



Happy Hour 4-7pm:

\$4 House Wines, \$2.50 Domestic Beers,

\$3 Well Drinks, \$2.50 Bud Light Draft

25% off all Appetizers

Bar and Game Day Menu

Shrimp Quesadillas - 9

with pickled jalapeños

Chicken Quesadilla - 8

cheddar/green chilies/pico de gallo

Loaded Potato chips - 6

house made chips/blue cheese/bacon/scallions

Bacon Wrapped Jalapeño Poppers - 9

cream cheese/cheddar cheese/house made ranch

Loaded Beef Nachos - 9

queso/cheddar cheese/bacon/beef
scallions/tomatoes/jalapeno

Kitchen Sink - 9

fries/sausage gravy/rarebit/bacon/scallions