

Seasonal

FEATURES

WHITE CHEDDAR GOUDA BAKED MAC & CHEESE 10.99

Hearty trottolo noodles smothered in silky white cheddar and gouda mornay sauce. Topped with more cheese and toasted breadcrumbs for the perfect comfort meal on a chilly day.

Add Buffalo Crispy Chicken +4

BBQ PULLED PORK MAC & CHEESE PIZZA 13.99

A base of white cheddar gouda mornay on our hand-stretched wood-fired pizza crust followed by trottolo noodles, pulled pork, smoked mozzarella, with post bake green onion and sweet & smoky BBQ drizzle.

STEAK YAKI UDON 17.99

Steak tips sautéed with broccoli, roasted red peppers, mushrooms and garlic in a sweet & spicy soy marinade atop a bed of pan-fried udon noodles. Garnished with green onion, Sriracha aioli and sesame seeds.

CARNITAS EGG ROLLS 13.99

Slow cooked shredded pork shoulder with green chilis, corn & bean salsa and mozzarella cheese rolled into a wonton wrapper and fried to golden brown perfection. Served with green goddess dressing and chipotle ranch.

Add a side of avocado +2

CHOPPED BEEF GRILLED CHEESE 12.99

New York style chopped beef with roasted red peppers & caramelized onions, smothered in white cheddar gouda mornay sauce atop a smoked mozzarella jalapeno cornbread grilled cheese.

Drink

FEATURES

AUTUMN LEAVES 11

Housemade pear liqueur is paired with our brown sugar ginger syrup, lemon juice, Traveller Whiskey, and grapefruit bitters reminiscent of the falling leaves of Autumn.

APPLE PIE OLD FASHIONED 12

This old fashioned combines Knob Creek smoked maple bourbon with apple juice and spiced apple bitters.

ESPRESSO MOCHA 12

Licor 43 chocolate, Cantera Negra agave coffee liqueur, Black Rifle Coffee Company's espresso, and brown sugar syrup.

PUMPKIN SPICED WHITE RUSSIAN 9

Back for another year! We have pumpkin cream liqueur, mixed with Kahlua, and Absolut vodka. Rimmed with graham crackers, it's a pumpkin delight!

CANNONBALL MARTINI 11

A twist on our Zipper cocktail, this martini has Sipsmith Lemon Drizzle gin, Cointreau, Chambord, and lemon juice for a light and refreshing autumn drink.

FORBIDDEN SOUR 10

Bulleit Rye, pomegranate syrup, and lemon juice builds to a slightly tart, yet sweet cocktail.