



Smalls & Snacks

Brussels Sprouts - \$9.50

Shaved and seared with roasted garlic, shallots, and balsamic glaze (GF)

Soft Pretzel Bites - \$9

Soft pretzel bites with Bavarian mustard and white cheddar ale sauce

Quesadilla - \$11

Quesadilla with grilled onion, pepper, and cheddar on a flour tortilla with sour cream, house-made salsa and guacamole. Add bean salad, grilled chicken, fried chicken nuggets, or fried shrimp - \$5

Buffalo Shrimp - \$11

Fried popcorn shrimp tossed in your choice of sauce and served with a side of celery

Fried Ravioli - \$9.50

Breaded and fried cheese ravioli topped with roasted red pepper marinara, and asiago cheese

Chili - Cup \$4.50 Bowl \$6.50

House-made chili with sour cream and cheddar (GF)

Chips with Salsa or Guacamole - \$8 with both \$11

House-made with fresh fried corn chips (GF)

Chili Nachos - \$13 add guacamole \$3

Fresh fried corn chips topped with beer cheese, chili, salsa, sour cream, and jalapenos (GF)

Substitute 3 bean salad and make it vegetarian!

Fresh Cut Fries - Small \$5 Large \$8 (GF)

Funky Fries - with melted cheese, bacon, scallions, and ranch - add \$4 (GF)

Sriracha Fries - with bacon, beer cheese, sriracha, cilantro lime crema, and scallions - add \$4

Garlic Fries - with garlic dust, asiago cheese, roasted garlic aioli, and scallions - add \$4

Curry fries - with pickled carrots, pickled onions, scallions, curry dust and curry dip - add \$4 (GF)

Wings and Nugs

Fresh, jumbo, dropped-to-order wings (GF) or hand-breaded boneless nuggets.

Wings - 5 for \$8.50 / 10 for \$16 Nugs - 5 for \$7.50 / 10 for \$13

Add Blue Cheese or Ranch and Celery - \$1.50

Sauces:

Hot	Medium	Mild	Thai Peanut
Jalapeño Peach	Habanero Garlic	Garlic Asiago	Parade Day Mustard
Sweet BBQ	Hot BBQ	Habanero BBQ	
Red Chili-Honey	Hot Garlic Asiago	PCS Apple Whiskey Glaze	

Dry Dust: Sweet Chili, Lemon Pepper, Indian Curry, Cajun, Hot Bay

Burgers and Dogs

Served with chips and house pickles. Add fries or a side salad \$1.50. Side Caesar \$2.50
Add bacon crumbles or avocado - \$2. Gluten free rolls available!

Choose your patty! Angus Beef* (GF), Black Bean Quinoa, Turkey (GF), Beyond Burger (GF)

Bacon Blue - \$15.50

Blue cheese, bacon jam, candy serrano, tomato, pretzel bun

Mexi - \$15.50

House guacamole, salsa, white cheddar ale sauce, crispy tortilla strips, Kaiser

BBQ Patty Melt - \$15.50

Texas toast, cheddar, sweet BBQ, crispy ale onions, leaf lettuce

The L-TOP - \$15.50

LTO, choice of cheese, Kaiser

Chili Dogs - 1 for \$8.50 / 2 for \$16

All beef hot dog, topped with our house chili, cheddar cheese, scallions

Pimento Bacon Dogs - 1 for \$8.50 / 2 for \$16

All beef hot dog, house pimento spread, bacon jam, candy serrano

Beer Braised Curry Bratwurst - \$13

Silent Disco braised bratwurst with pickled red cabbage, curry sauce, crispy ale onions, and scallions (sub a vegan brat + 1)

Vegan Chili Dog - \$13

Beyond Brat with Mexican bean salad, spring onions, shredded carrot, soft roll

(GF) "Gluten friendly" Please let us know about your dietary needs and we will happily modify your meal.

Please understand that we do not have a vegan or gluten free designated fryer

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your chances of food borne illness



Buy the kitchen a drink! - \$5
An easy way to slide the kitchen some love

Sammies and Such

Served with chips and house pickles. Add fries or a side salad - \$1.50. Side Caesar 2.50

Crab Cake - \$16

Tomato, spring greens, Cajun remoulade, Kaiser

Salmon Gyro - \$16

Lemon oregano marinated Atlantic salmon, tzatziki sauce, shredded lettuce, tomatoes, pepperoncini, and feta cheese on naan 17

Parade Day Chicken - \$14

Grilled or fried chicken breast, house pickles, and Parade Day whole grain mustard slaw

Pastrami Beer Reuben - \$15

Pastrami brisket, beer kraut, 1000 island, Swiss cheese, and crispy ale onions on a pretzel bun

Seared Ahi Tacos - \$14*

Cajun dusted ahi tuna seared rare and served with spring greens, bean salad, red chili honey sauce, and scallions on two flour tortillas

Shaved Steak Sandwich - \$15

Shaved steak, horseradish dijon sauce, provolone, and crispy ale onions on an Amoroso roll

Black Bean or Crispy Pork Tacos - \$14

Choice of seared pulled pork or our black bean burger with cheddar cheese, sweet corn, shredded cabbage, diced tomatoes, cilantro lime crema, and fresh jalapeños on two flour tortillas

Gluten free rolls and corn tortillas are available upon request.

Bowls and Greens

Add grilled chicken, fried chicken, fried shrimp or black bean quinoa burger - \$5

Add salmon, ahi tuna or crab cake - \$6

Chophouse Caesar - \$13.50*

Chopped romaine, parmesan, marinated red peppers, artichoke hearts, and garlic bagel chips tossed in our house made asiago Caesar dressing

Greek - \$12

Romaine and spring greens, fried chickpeas, red onion, olives, pepperoncini, feta, tomatoes
Suggested dressing: Roasted Garlic Vinaigrette (GF)

Cobb - \$15

Chopped romaine, hard cooked egg, bacon, tomatoes, avocado, corn, blue cheese crumbles
Suggested dressing: IPA Honey Dijonette

Pine Creek Salad - \$14

Crisp romaine, hard boiled eggs, chopped pepperoncini, tomatoes, cucumbers, and red onion topped with fresh cut fries, and cheddar cheese
Suggested dressing: Buttermilk Ranch (GF)

The Squash - \$14

Roasted squash, spiced pecans, blue cheese crumbles, pickled onions, brown rice, and quinoa set on spring greens with shredded cabbage - Suggested dressing: Maple-bacon balsamic dressing (GF)

Big Bowl - \$13.50

Brown rice and quinoa, spring greens, cabbage, Mexican three bean salad, corn, avocado, carrots, and crispy tortilla strips - Suggested dressing: Serrano-Agave Vinaigrette (GF)

Small House - \$6 Big House - \$10

Spring greens, tomato, cucumber, matchstick carrots, and bagel chips with your choice of dressing

Dressings: Caesar*, Roasted Garlic Vinaigrette, Serrano-Agave Vinaigrette, Ranch, Blue Cheese, 1000 Island, Maple-Bacon Balsamic, Buttermilk Ranch, IPA Honey Dijonette

Younglings

For Padawans age 12 and under. Served with chips and a drink - \$7. Add fries or a side salad - \$1.50

Hot Dog - Grilled all beef on a bun

Kids Nugs - Four hand-breaded nuggets

Grilled Cheese - On Texas toast

Kid's Quesa - Cheddar cheese on flour tortillas

Cheeseburger Sliders - 2 mini burgers with American cheese

Sweets

Cannoli Chips - \$7 - With classic sweet ricotta and chocolate chips for dunking

Mississippi Mud à la Mode - \$7 - Layered chocolate cake and chocolate cream with a scoop of vanilla ice cream

Baklava - \$7 - Phyllo with almonds, cashews, pecans, and walnuts finished with salted beer caramel drizzle

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