



## SNACKS & SMALLS

<b>Seasonally-Inspired Soup</b> (With House Focaccia Bread)	Bowl \$13 / Cup \$6.5
<b>Chili</b> (With Corn Tortilla Chips) (Vegan, GF) ⇒ Vegan Meat, Black & Kidney Beans, Chickpeas, Tomatoes, Onion, Garlic, Chili Powder, Spices	Bowl \$13.5 / Cup \$6.75
<b>Soft-baked Pretzel with Housemade Beer Mustard</b> (DF)	\$9
<b>Hardy Buoys Salmon Jerky</b> (GF, DF)	\$9.5
<b>Mixed Olives with Feta</b> (GF/DF/VEG)	Single \$9 / Share \$13
<b>Pico De Gallo, Guacamole, Corn Tortilla Chips</b> (GF/DF/VEG)	\$12
<b>Hummus</b> (With House Focaccia Bread) (Vegan) ⇒ Chickpeas, Tahini, Garlic, Lemon Juice	\$13.5
<b>Focaccia Taster</b> (With Olive Oil & Balsamic Reduction) (Vegan)	\$5
<b>Caesar</b> (GF*, Vegan) ⇒ Kale and Spinach, Capers, Radishes, Sourdough Croutons*, and our House Made Tahini Caesar Dressing	\$10.5
<b>Quinoa Salad</b> (GF, DF, Veg) ⇒ Quinoa, Beet, Candied Walnuts, Carrot, Artisan Greens, Goat Feta, Huckleberry, Vinny	\$17

## SANDWICHES

<b>Beef Dip</b> ⇒ Beer-Braised Beef, Caramelized Onions, Pickled Radish, Lettuce, Wasabi Mayo, Smoked Gouda, Beer Jus, Kettle Chips	\$18.5
<b>Sloppy Joe</b> (Gluten Free for an extra \$3 charge, Vegan) ⇒ Vegan Meat Sauce, Vegan Cheese, Red Onion, Green Peppers, on a Pretzel Bun, Kettle Chips.	\$15
<b>Ru-Bun Sandwich</b> (Gluten Free for an extra \$3 Charge, * Dijon Mustard) ⇒ Corned Beef, Sauerkraut, Beer Mustard*, Pickle, Kettle Chips	\$15

\*Please notify your server of any allergies you may have.\*

\*\*Any meat additions to the order is a \$5 charge.\*\*

\*\*Any vegetable addition to the order is a \$3 charge.\*\*

\*\*Any substitutions to the order are a \$2 charge.\*\*

Veg ⇒ vegetarian

Vegan ⇒ Vegan

GF ⇒ gluten free

DF ⇒ dairy free



## PIZZAS

*\* All our pizzas can be made dairy free with vegan cheese \**

<b>Fun Guy (Veg)</b>	\$26
⇒ Pesto, Mozzarella, Mushrooms, Goat Feta, Walnuts	
<b>Margherita (Veg)</b>	\$26
⇒ Marinara, Bocconcini, Basil, Mozzarella	
<b>Mediterranean (Veg)</b>	\$26
⇒ Marinara, Artichokes, Red Onion, Spinach, Tomatoes, Kalamata, Capers	
<b>Dracula's Lament</b>	\$29
⇒ Marinara, Mozzarella, Caramelized Onions, Confit Garlic, Chorizo, Goat Feta	
<b>Dilly Lish (Veg)</b>	\$26
⇒ Preserved Lemon & Garlic Aioli, Mozzarella, Dill, Pickled Onions, Dill Pickles, Capers, Miss Vicky's Spicy Dill Pickle Crumble, Ranch Drizzle	
<b>Bulgogi</b>	\$29
⇒ Gochujang Aioli, Mozzarella, Braised Beef, Kimchi, Green Onion, Pickled Radish, Toasted Sesame Seeds	
<b>Aloha</b>	\$29
⇒ Marinara, Ham, Green Peppers, Pineapple, Goat Feta, Mozzarella, Chili Flakes	
<b>Cheese or Pepperoni</b>	\$17/\$20

### For the Little Devils!

<b>Little Devils' Pasta &amp; Sauce (age 12 and under)</b>	\$11
⇒ Fusilli with Marinara or Pesto	

## DESSERTS

*\* Weekly Rotating Desserts. Ask Your Server!\**