



**Goldblatz – Golden Ale – 5% ABV - 18 IBUs**

Light-to-medium bodied golden ale. Crisp with a distinctively dry finish that goes down easy under any circumstance.

\$1.50 4 oz. \* \$5 pint \* \$15 growler refill

**No Wining – Beer/White Wine Hybrid Ale – 8% ABV – 15 IBUs**

Light pilsner malt and juice from white wine varietal grapes produces this hazy golden beer/wine hybrid with a light apricot aroma and subtly tart finish.

\$2.75 4 oz. \* \$6.25 tulip \* sorry – no growlers

**V For Vienna – Vienna Lager – 5.25% ABV – 18 IBUs**

Deep copper in color, our “V” is characterized by malt sweetness reminiscent of freshly toasted bread. Six weeks of aging produces a smooth and satisfying Lagerbier. Prosit!

\$1.50 4 oz. \* \$5 pint \* \$15 growler refill

**Oat Street – Oatmeal Porter – 6% ABV – 24 IBUs**

Roasted coffee and cocoa notes in this oat-smoothed **2016 Indiana Brewer’s Cup Gold and Best in Show** porter.

\$1.50 4 oz. \* \$5 pint \* \$15 growler refill \* \$9.99 4-Pack

**Carmelite Porter – Porter with Caramel and Mocha – 6% ABV – 20 IBUs**

Roasty and caramel notes with a hint of mocha.

\$2.00 4 oz. \* \$5.50 pint \* \$20 growler refill

**Short Stack – Imperial Maple Brown Ale – 8% - 30 IBUs**

Munich, Victory, and Honey malts create this full-bodied Imperial Brown. And oh yea, that pure maple from Wisconsin’s Patterson Sugarbush.

\$2.75 4 oz. \* \$6 tulip \* sorry – no growlers

**Salted Caramel – Salted Caramel Brown Ale – 8% - 30 IBUs**

Salt and caramel are the perfect addition for our third variant of our Imperial Brown Ale Series.

\$2.75 4 oz. \* \$6 tulip \* sorry – no growlers

**Mosaitra – Session IPA – 4.5% ABV – 50 IBUs**

Light and hoppy with a tropical kick from a balanced blend of Mosaic and Citra hops.

\$1.50 4 oz. \* \$5 pint \* \$15 growler refill \* \$7.99 4-Pack

**A Beer With No Name – 7% ABV – 30 IBUs**

American style Farmhouse Ale, brewed with Belgian yeast and dry-hopped with Denali hops that will impart a flowery pineapple aroma and flavor, with a peppery finish.

\$2.75 4 oz. \* \$6 tulip \* sorry – no growlers

**CHI.P.A. – American IPA – 6.5% ABV – 65 IBUs**

**2016 Indiana Brewer’s Cup Gold Medal** winner is hazy, double dry-hopped with refreshing tangerine notes and lasting finish.

\$2.00 4 oz. \* \$5.50 pint \* \$16.50 growler refill

**Overdue – Double IPA – 8.5% ABV – 85 IBUs**

It’s about time! Full bodied, copper-hued, warming and TONS of HOPS! Insanely smooth for a double IPA.

\$2.50 4 oz. \* \$5.50 tulip \* \$30 growler refill

**Milk Man – Double Milk Stout – 9% - 30 IBUs**

Sweet and chocolatey make this an easy drinking double milk stout.

\$3.00 4 oz. \* \$6.5 tulip \* sorry – no growlers



### SMALL PLATES

**POUTINE** – clock shadow curds, white marble farm pork, gravy, poached eggs, serranos – **12**

**SALAD** – romaine, roasted rubbed chicken, charred peppers, red onion, jack cheese, roasted-garlic vinaigrette, croutons - **10**

**CRAB CAKE** – serrano mayo, roasted garlic-cilantro sauce, pico de gallo – **12**

**BRUSSEL SPROUTS** – roasted brussels, sweet potato, sweet and sour sauce – **9.5**

**ENCHILADAS** – short rib, jack cheese, fried peppers, enchilada sauce, goat cheese, cilantro, green onion, sour cream – **12**

**WINGS** – spice rubbed, trident hot sauce , wildflower honey, spicy garlic pickle – **10**

**OCTOPUS** – olives, mint, blood orange, wildflower honey – **12**

**FRIES** – roasted garlic, parmesan, fresh cracked pepper – **5**

**CHIPS** – house seasoned – **4**

**RINDS** – house seasoned, smoked chili mayo – **5**

**PRETZELS (3)** – sweet mustard, oat street beer cheese – **6**

**FRIED CHEESE** – mozzarella, red sauce, roasted pepper relish – **9**

### SANDWICHES

**All sandwiches served with a side of chips.**

**BRIMSTONE** – pan-fried spicy chicken, red onion, charred tomato, hot sauce, serrano mayo, smoked bleu cheese – **12**

**CUBAN** – white marble farm pork, Nueske’s ham, swiss, pickles, horseradish mustard – **12**

**BLT** – Nueske’s applewood smoked bacon, greens, pickled onion, charred tomato, smoked chili mayo – **12**

**DOUBLE CHEESEBURGER** – cheddar, greens, fried onions, roasted garlic ketchup – **13**

### ENTREES

**GRILLED PORK CHOP** – fried potato, raisin, cipollini onion, sweet and sour sauce – **22**

**MEPHISTO** – fried chicken, Big Fork maple sausage, sausage gravy, black hoof hot sauce, biscuits - **14**

**FRIED CHICKEN**– fried chicken, fried smoked ham, pickled onion, fries, ham-hock gravy – **17**

**MAC and CHEESE** – cheddar, smoked chicken, bacon, roasted red peppers, garlic crumbs, parmesan – **14**

**POT PIE** – smoked chicken, roasted vegetables, chicken-herb sauce – **13**

**MENU CREATED BY CHEF BRIAN RANCE**

\*Please let your server know about any food allergies \*

\*Consuming raw or undercooked foods may increase your risk of a foodborne illness\*