

STARTERS

Currywurst Poutine

Beer Boiled Bratwurst, Tomato & Curry Gravy, Hand Cut Fries, Cheese Curds, House Made Sauerkraut.....14

Baby-Zilla

Spicy Queso Dip, Cinnamon Butter, Stout Mustard.....11

Pret-Zilla

Spicy Queso Dip, Cinnamon Butter, Stout Mustard.....22

Butternut Squash Soup

Curry, Coconut Milk, Butternut Squash, Pepitas.....10

Grilled Tomato Soup

Roma Tomatoes, Parmesan, Croutons, & Basil.....10

Octopus

Sous-Vide & Grilled Octopus. Braised Fennel and Kohlrabi, Olives, Ajvar.....15

Game Day Chili

Grass Fed Ground Beef, Tomato, Onion, Green Pepper, Lager, Oyster Crackers, Cheddar Cheese, Sour Cream, Onion.....13

Scallops

Pan Seared Sea Scallops On Carrot & Buttermilk Puree, Brown Butter, Toasted Hazelnuts.....13

T's Macaroni & Cheese

House Made With Aged White Cheddar & Smoked Gouda.....9

Sous-vide Buffalo Wings

Buffalo Sauce Infused Wings Served With Ranch.....10

Carnitas Taco

Stout Braised Pork Shoulder, Stout Mole, Pickled Red Onion, Goat Cheese, Cilantro.....12

Charcuterie Board

Ask Your Server.....23

SALADS

Caesar Salad

Housemade Dressing, Parmesan Cheese & Brioche Croutons.....10.50

Kale & Apple Salad

Kale, Toasted Pistachios, Granny Smith Apples, Caramelized Honey Vinaigrette.....13

Pecan Salad

Mixed Greens, Candied Pecans, White & Yellow Cheddar, Lemon Poppy Seed Vinaigrette.....14

Shishito Steak Salad

Marinated & Grilled Flank Steak, Roasted Shishito Peppers, Grilled Onions, Arugula, Ponzu Vinaigrette.....16

KIDS

Chicken Tenders

Served With Fries. Choice Of Ranch, BBQ, Honey Mustard, Buffalo Or Blue Cheese.....7

Grilled Cheese

White Bread With American Cheese. Served With Fries.....6.50

Kids Cheese Burger

Grass Fed Beef Topped With American Cheese. Served With Fries.....8

Vanilla Bean Ice Cream Scoop

Drizzled With Chocolate Sauce.....1

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Eggs Or Unpasteurized Milk May Increase Your Risk Of Food Borne Illness.

Please Inform Server Of All Allergies.

HANDHELD

Mortadella Sandwich

Mortadella, Burrata, Spicy Olive Spread, Arugula, On Focaccia Bread.....15

Seasonal Burger*

Grass Fed Beef, Pumpkin Mayo, Yellow Cheddar, Kale.....15

Traditional Burger*

Grass Fed Beef, Lettuce, Tomato, Onion, Pickle & Mayonnaise.....14.50

Cuban Sandwich

Cuban Style Roasted Pork Loin, Honey Ham, House Made Pickles, Mustard, Gruyère, On French Bread.....16

Adult Grilled Cheese

Gouda, Cheddar, Gruyère, On Sourdough, Served With Tomato Soup & House Pickle Spear.....14

Falafel

House Made Falafel, Arugula, Cabbage, Pickles, Sriracha Tahini.....14

Chicken Sandwich

Grilled Chicken Breast, Bourbon & Fig Spread, Radicchio Slaw, Provolone.....14.50

Reuben Melt

Corned Beef, On Marble Rye, Gruyère, Kim-Chi, 1000 Island.....15

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available.

ENTRÉE

Fried Chicken

Sous-Vide Fried Chicken, Served With Cuban Style Rice & Beans.....14

Sous-Vide Pork Chop

Sous-Vide Bone In Pork Chop, Apple Vanilla Puree, Served With Squash & Kale.....22

Prawn Pasta

Prawns, Garlic & White Wine Sauce, Linguini.....22

Ribeye - 14 Ounce

21 Day Wet Aged Certified Premium Angus. Served With Mashed Potatoes.....31

Risotto And Quinoa Cakes

Pan Seared With Beurre Blanc Sauce. Served With Spiced Cauliflower.....15.50

Fish Of The Day

Ask Your Server.....MP

SIDES

Hand Cut Fries

Regular Or Truffle.....6.50

Spiced Cauliflower

Roasted Cauliflower With Middle Eastern Spice.....6.50

Butternut Squash & Kale

Roasted Butternut Squash & Seasonal Greens.....6.50

Arroz Congri

Cuban Style Rice & Black Beans.....6.50

Mashed Potatoes

Homestyle Skin-On Mashed Yukon Gold Potatoes.....6.50

DESSERT

Pumpkin Pie Cupcake

Pumpkin Cupcake With Cream Cheese Frosting & Pumpkin Spice...8

Stout Panna Cotta

Coffee Stout Panna Cotta, Whipped Cream, Pistachio Biscotti...8

Apple Tart

Granny Smith Apple Tart, Vanilla Crèmeux, Salted Caramel...8