

Shareable

POUTINE

Beer battered fries, cheese curds, & gravy 9

FRIED MCCLURE'S PICKLES

V | Beer battered spicy spears, chipotle aioli 10

FATTY'S FINAL BEER CHEESE DIP

Creamy cheese dip with Dragonmead's Final Absolution, crisp bacon, jalapeños, & pretzel bites 11

CHEESE & CHARCUTERIE BOARD

See server for details; Chef's daily offering of cured meats, fine cheeses, & accouterments 17

ASIAN SESAME WINGS

Fresh chicken wings seasoned, fried and topped with scallions, sesame seeds and sweet chili sauce 11

DUCK CONFIT POUTINE

Duck confit, beer battered fries, cheese curds, & gravy 11

BEER BATTERED CHEESE CURDS

V | Smokey tomato chutney, spring mix 9

NACHO NORMAL NACHOS

Doritos[®], ground Angus steakburger, white cheddar, pico de gallo, poblano creme, red pepper coulis, fresh cut jalapeños 9

SMALL TASTES

CRISPY BRUSSELS SPROUTS

G | **V** Toasted pine nuts and orange brown butter 7

GARLIC EDAMAME

G | **V** Garlic chips and herb butter 7

BEST CORNBREAD EVER

V | Fresh corn and cinnamon butter. 5

DUCK FAT BEER BATTERED FRIES 6

SCOTCH EGG

Our house made sausage coated in panko and served with chipotle aioli 7



CHICKEN TORTILLA

Pulled chicken, smoked corn, rice, crispy tortilla strips 7

SPICED BUTTERNUT SOUP

G | **V** Topped with creme fraiche 6



Add natural free range chicken to any salad for 6.00

COBB SALAD

G | No dressing Smoked ham, bleu cheese, cherry tomatoes, avocado, bacon lardons, hard boiled egg & wheat beer citrus vinaigrette 11

ARUGULA SALAD

Candied walnuts, grapefruit segments, goat cheese, wheat beer vinaigrette 10

CLASSIC CAESAR SALAD

V | Romaine, pecorino romano, & buttercrumb 8

MIXED GREEN SALAD

G | **V** Spring mix, cherry tomatoes, cucumber, red onion, & balsamic vinaigrette 7

G | Gluten Free V | Vegetarian General Manager - Justin Pries Executive Chef - Zach Borowski

Saturday and Sunday Boozy Brunch 10am-2pm

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Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

All served with beer battered fries

DRUNKEN CHICKEN PHILLY

Pulled Cajun chicken breast, green peppers, onions, & Final Absolution beer cheese 11

B.E.L.T. SANDWICH

Brioche, sunny side up egg, spring mix, applewood bacon, aged white Cheddar, & roasted tomato 10

CUBAN

Roasted pork, pit ham, Swiss cheese, cracked mustard aioli, McClure's[®] sweet and spicy pickle chips 10

FRIED CHICKEN SLIDERS

Beer battered chicken, beer pickled peaches, & jalapeños 13

BURGERS

Voted Top 25 Burgers in America by Men's Journal All served with beer battered fries

VEGGIE BURGER

V | House made veggie patty, crispy brussels sprouts, chevre stuffed portobello cap, pickled onions, balsamic reduction 11

BEER CHEESE BURGER

Brioche, applewood smoked bacon, Final Absolution beer cheese, spring mix, pickled red onion, & roasted tomato 13

DUCK CONFIT POUTINE BURGER

Duck confit, white Cheddar curds, spring mix, & beer battered fries 13

FAT DAN

Mac n cheese bun, Angus steakburger, bacon, white Cheddar, pickled jalapeños 16

DESSERT

ISO BOURBON AGED CHEESECAKE

V | Dulce de leche & candied walnuts 8

TACOS CERVECERIA

LOBSTER TACOS

Lobster with citrus and corn salsa & avocado on flour tortillas 17

TACOS DE POLLO

Pulled chicken, Mexican spices, pico de gallo, & queso fresco on soft corn tortillas 14

TACOS DEL MAR

Cajun grilled shrimp, fresh corn salsa, cabbage, avocado, & queso fresco on soft corn tortillas 15

CARNE ASADA TACOS

Wagyu sirloin, avocado, pico de gallo & chimichurri on soft flour tortillas 18

× MAIN PLATE >

6 HOUR BBQ PULLED PORK

Ale braised pork shoulder cooked for 6 hours, cabbage, slaw, cornbread & Carolina BBQ sauce 19

FREE RANGE CHICKEN POT PIE

Free range statler chicken breast, peas, mashed Yukon potatoes, puff pastry, & mirepoix 17

FOUR SEASON FISH & CHIPS

Seasonal batter & beer battered fries 16

MAC N CHEESE

V | Smoked Gouda, aged white Cheddar, & herb panko 10 With duck confit or applewood smoked bacon 14

BEERAMISU

V | Lady fingers, mascarpone, vanilla porter, & cocoa 6

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··» Booze ««««

AUSTRIAN MARGARITA

Stiegl Grapefruit Radler, Altos Reposado Tequila, Salted Rim 8

COZY MARGARITA Avion reposado, Mezcal, lime, simple syrup 8

TUSCAN SUMMER

House Made Limocello, Fresh Raspberries, Basil 8

MARY'S BARREL Spiced Rum, Agave Nectar, Ruby Red, Lemon Juice, Goose Island Sofie 8

GOOD TIDINGS

Titos Handmade Vodka, mystery ingredient, lemon juice, cranberry, allspice dram 8

THE GEORGIA PEACH Tito's Vodka, Lime, Brandy, Peach Purée, Ginger Beer 8

OLD FASHIONED Rebel Yell Rye, Luxardo cherries, Peychaud's bitters, orange 12

SAZERAC Sazerac Rye, Absinthe rinse, Peychaud's bitters, Angostura bitters 12

UPTOWN FUNK Rebel Yell Rye, lemon, simple syrup, red wine float 12

PAPER PLANE Basil Hayden's Bourbon, Aperol, Amaro, lemon 12

TEXT ALE TO 411669 FOR \$2 OFF BEER FLIGHT