

# STARTERS

#### Wildcat Stew - \$10.95

Rich Black Angus Beef Stew, Simmered with Whiskey

Chili - \$8.95

Black Angus Beef, Spices, Tomato, Beans, Shredded Cheddar and Sour Cream

#### Pretzel Bites and Beer Cheese - \$8.95

The Real Bavarian Pretzel, just in small bites!

Buffalo Chicken Dip - \$8.95

with Tortilla Chips

#### Wildcat Layers Dip - \$11.95

Refried Beans Guacamole, Sour Cream, Salsa, Shredded Cheddar Cheese, Tomato, Black Olives, Tortilla Chips

#### Hardwood Smoked Chicken Wings - \$13.95

Buffalo Sauce, BBQ, Ranch, Celery Sticks

#### Personal Thin Crust Pizza Margherita - \$10.95

Tomato, Fresh Mozzarella, Basil Pesto

# FROM THE GARDEN

#### Taco Salad - \$12.95

Taco Seasoned PepperS and Onions, Diced Chicken, Guacamole, Cucumbers, Crispy Lettuce

#### LM Caesar - \$8.95

Baby Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

# SANDWICHES

#### Pulled BBQ Chicken Sandwich - \$13.95

Vermont Sharp White Cheddar, Tomato, Coleslaw on a Pretzel Bun

#### The Dream - \$14.95

Roast Beef, Caramelized Onion, Swiss Cheese, Lettuce, Tomato, Americana Sauce

#### French Dip Burger - \$12.95

Bourbon Caramelized Onions, Havarti and Swiss, Horseradish Sauce, Beef Broth

# Turkey with a Twist - \$12.95

All Natural Turkey, Cranberry-Sriracha, Havarti Cheese

#### Fried Chicken Sandwich - \$12.95

Breaded Chicken Breast, Baby Swiss, Sriracha Mayo, Avocado Mashed, Tomato, Bacon, Kaiser Bun

# Broadway Burger - \$12.95

All Beef Burger Served on A Round Focaccia Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

#### **Bud Light - \$5.25**

The world's favorite light beer.

#### Budweiser - \$5.25

Medium bodied, full flavored and crisp.

#### Coors Light - \$5.25

Light lager made with traditional two-row malt which is made from unique country barley.

#### Corona - \$6.00

Mexico's number one selling beer, pilsener style, light, crisp and refreshing.

#### Fat Heads Head Hunter IPA - \$8.25

Head Hunter is an aggressively dry-hopped, West Coast-Style IPA with a huge hop display of pine, grapefruit, citrus and pineapple.

#### Goose Island IPA - \$6.00

Recalls a time when ales shipped from England to India we're highly hopped, to preserve their distinct taste during the long journey, the result is a hop lovers dream with a fruity aroma, set off by a dry malt middle, and a long hop finish.

#### Mich Ultra - \$5.75

A special choice of grains combined with extended mashing process produces a smooth, refreshing beer with fewer carbohydrates.

#### Miller Lite - \$5.25

Recognized at the 2014 Great American Beer Festival with a gold medal for American Style Lager.

#### New Belgium Fat Tire - \$6.00

Inspired by a bike trip through Europe, this well balanced, toasty ale is new Belgium's flagship brew.

#### O'Douls - \$4.50

Mild, sweet taste with a slightly dry finish.

#### Rolling Rock - \$5.25

Premium extra pale lager made with malted barley and a blend of hops.

# Sierra Nevada Pale Ale - \$6.50

Generous quantities of premium cascade hops give the pale ale it's fragrant bouquet and spicy flavor.

#### Stella Artois - \$6.50

Full and characteristic flavor is assured by using a brewing process that includes the finest ingredients available.

#### Stella Cidre - \$6.50

Crisp like an apple, brewed like a beer.

#### Shocktop - \$6.00

A spiced Belgian wheat with citrus peels and coriander spice. Unfiltered to produce the naturally cloudy hue.

Seasonal

# Elysian Bi Frost Winter Ale - \$8.00

Not your typical winter warmer, this drinks more like an IPA. Hops seem to be citrus, pine and herbal with a bite finish. Strong, hoppy and smooth.

#### Goose Island Winter - \$6.50

Layered with rich, nutty chocolate notes and malty, roasted caramel flavors.

# Drafts

#### Fat Heads Bumble Berry - \$6.50

Brewed with fresh harvested spring honey stolen from some very angry bees and infused with fresh blueberries

#### Four Seasons Oatmeal Stout - \$6.00

2014 GABF Silver Medal Winner. Smooth, dark, roasted and coffee-like.

### Four Seasons Bang IPA - \$6.00

Traditional style IPA, mix of citrus, fruity and floral hops

#### Miller Lite - \$4.75

Recognized at the 2014 Great American Beer Festival with a gold medal for American Style Lager.

#### New Belgium Accumulation - \$6.00

A revolt against tradition of brewing seasonal beers that are dark and heavy, this beer is brewed with new hop varietals and a touch of wheat.

#### Yuengling Lager - \$4.75

Its unique piny and grapefruit aromas from the use of whole-cone American hops.

# Wines

#### **SPARKLING**

Barton & Guestier, Blanc de Blanc, Loire Valley, France, NV Glass - \$9 | Bottle - \$35

### **WHITES**

Chardonnay, Canyon Oaks, 2015, CA Glass - \$8 | Bottle - \$35

White Zinfandel, Canyon Oaks, 2015, CA Glass - \$8 | Bottle - \$35

Pinot Grigio, Vigna Sorona Delle Venezie Glass - \$8 | Bottle - \$35

#### REDS

Chablis Droughin et Vaundon | \$80 Bottle

Zinfandel Cosentino "The Zin" | \$40 Bottle

Red Blend – Hahn GSM | \$42 Bottle.

Red Blend Sienna Ferrari Carano | \$60 Bottle

Pinot Noir Rodney Strong Russian River Valley \$60 bottle

Pinot Noir Rex Hill | \$76 Bottle

Malbec, La Flor de Pulenta 2010 | \$40 Bottle

Cabernet Sauvignon, Canyon Oaks, Central Coast, CA 2014

Glass - \$8 | Bottle - \$35

Pinot Noir, Villa Sorono, Delle Venezie Glass - \$8 | Bottle - \$35

Blend, 14 Hands Run Wild, Columbia Valley, WA Glass - \$9 | Bottle - \$38