



Lunch Feature Menu

BEGINNINGS

SHORT RIB TACOS

Flour tortillas, napa cabbage, smoked salsa,
poblano pepper sauce | **11.99**

ENTRÉES

MAPLE PORTER BRISKET SANDWICH

Homemade Boulevard Bully Porter barbecue sauce,
pickled onions, served with fries | **10.99**

Paired with Boulevard Bully Porter Beer | **13.99**

BARBECUE CORNBREAD SKILLET

Pulled Pork, smoked jalapeño cheddar cornbread, hickory pit beans,
original barbecue sauce, cilantro lime sour cream | **9.99**

CHIPOTLE HONEY BABY BACK RIBS

Served with fries | **14.99**

DESSERT

PUMPKIN CRÈME BRULÉE

Made with Baileys Pumpkin Spice Liqueur | **7.99**

HANDCRAFTED COCKTAILS

HARVEST MOON MANHATTAN

Black plum & spice infused Tom's Town Pendergast's
Royal Gold Bourbon, maple syrup, plum bitters | **11.50**

FREIGHT HOUSE ESPRESSO

Roasterie coffee infused Lifted Spirits Vodka,
Baileys Irish Cream, Godiva Chocolate Liqueur | **9.50**

SPICED PEAR MARGARITA

Lunazul Reposado Tequila, fresh-squeezed lime juice,
pear nectar, spiced simple syrup | **8.50**



Dinner Feature Menu

BEGINNINGS

SHORT RIB TACOS

Flour tortillas, napa cabbage, smoked salsa,
poblano pepper sauce | **11.99**

ENTRÉES

CHIPOTLE HONEY BABY BACK RIBS & PORK BURNT ENDS

Served with seasonal vegetable | **22.99**

POBLANO CHICKEN

Our traditional hickory-smoked, bone-in chicken, served with
poblano pepper sauce & seasonal vegetable | **14.99**

DESSERT

PUMPKIN CRÈME BRULEE

Made with Baileys Pumpkin Spice Liqueur | **7.99**

HANDCRAFTED COCKTAILS

HARVEST MOON MANHATTAN

Black plum & spice infused Tom's Town Pendergast's
Royal Gold Bourbon, maple syrup, plum bitters | **11.50**

FREIGHT HOUSE ESPRESSO

Roasterie coffee infused Lifted Spirits Vodka,
Baileys Irish Cream, Godiva Chocolate Liqueur | **9.50**

SPICED PEAR MARGARITA

Lunazul Reposado Tequila, pear nectar, fresh-squeezed lime,
spiced simple syrup | **8.50**