

STARTERS

- CALAMARI** thai chili pepper sauce, cucumber slaw, sriracha ~17
SAUERKRAUT BALLS falters jalapeno smoked sausage, cheddar, sweet whole grain mustard ~14
HUMMUS & PITA cucumbers, tomatoes, carrots, broccoli, chili oil, toasted pita GF V+ ~14
BREWERY CHICKEN WINGS choice of honey mustard, chipotle bbq, thai chili, honey hot, spicy garlic, habanero hot or cajun dry rub served with celery and dark lager bleu cheese dressing ~15
BUFFALO CAULIFLOWER choice of honey mustard, chipotle bbq, thai chili, honey hot, spicy garlic, habanero hot or cajun dry rub served with celery and dark lager bleu cheese dressing V ~14
POUTINE house-cut fries, double bock demi-glace, cheese curds, brown ale braised beef ~15
PORK BELLY hefeweizen braised, polenta cake, pickled red onion, chimichurri ~15

SOUP & SALAD

- LOADED POTATO SOUP** ~8
HOUSE mixed greens, red onion, spiced walnuts, bleu cheese crumbles, maple-shallot vinaigrette GF V+ ~10
WEDGE iceberg, tomatoes, smoked bacon, red onion, dark lager bleu cheese dressing GF V ~10
CAESAR* chopped romaine, beer bread croutons, parmesan, anchovies, lemon, caesar dressing GF V ~10
ALMOND CRUSTED CHICKEN mixed greens, smoked bacon, white cheddar, apples, maple-shallot vinaigrette, honey mustard drizzle GF ~16
THAI BEEF TENDERLOIN* mixed greens, white cheddar, carrots, tomatoes, peanuts, ginger vinaigrette, soy honey sautéed beef tenderloin GF ~17
*(add grilled chicken, shrimp or tofu +8, salmon +10, beef tenderloin +3.5 an ounce to any salad)

STEAK ON A STONE

- ROCK FILET*** hand-trimmed 6 oz. beef tenderloin filet for you to cook at your table on a tulikivi firestone. served with a selection of dipping sauces, petite salad and side dish GF ~38
ROCK SURF & TURF* 4 oz. beef tenderloin filet, same presentation as the Rock, with shrimp GF ~38
*(add ounces to any beef tenderloin rock filet +3.5 an ounce)

ENTREES

- FILET MEDALLIONS*** two 3oz. choice beef tenderloin filets, garlic mashed potatoes, asparagus, smoked bacon-red pepper relish, double bock demi-glace GF ~35
RIBEYE* 14oz. hand-cut, cajun dry rub, garlic mashed potatoes, chef's vegetables, béarnaise GF ~38
SHORT RIB beer braised, horseradish mashed potatoes, chef's vegetables, caramelized onions, double bock demi-glace ~34
MAC & CHEESE brown ale braised beef, cavatappi, sundried tomatoes, jalapenos, white cheddar cream, herb-parmesan breadcrumbs V ~21
CORNBREAD STUFFED CHICKEN seasoned rice, braised cabbage with bacon, apple demi-glace ~26
CAJUN CHICKEN PENNE bell peppers, shallots, tomatoes, scallions, parmesan, spicy cajun cream V ~21
CRAB CAKES lump and claw, seasoned rice, asparagus, fire-roasted tomato sauce, corn salsa, spicy rémoulade ~28
GROUPE blackened, garlic mashed potatoes, braised cabbage with bacon, crab cake, béarnaise ~31
SHRIMP & GRITS andouille, blackened shrimp, creamy white cheddar grits, fried spinach ~26
SALMON* herb marinated, polenta cake, sundried tomato-spinach sauté, mushroom-goat cheese spread, chipotle-maple glaze GF ~28
BRAISED CABBAGE & CHICKPEAS coconut braised, turmeric, cumin, ginger, red peppers, carrots, seasoned rice V+ GF ~20
*(add grilled chicken, shrimp or tofu +8, salmon +10, beef tenderloin +3.5 an ounce to any entree)

SANDWICHES

(available ala carte Mon-Fri 11:30am-4:00pm)

- BOTT BURGER*** smoked bacon, (choice of cheese), lettuce, tomato, red onion, challah GF ~16
FALTERS BOLOGNA thick cut, american, onion straws, pickled jalapenos, spicy mustard, challah ~14
HONEY HABANERO CHICKEN almond chicken breast, smoked bacon, honey hot sauce, lettuce, tomato, red onion, white cheddar, challah GF ~16
CORNERED BEEF REUBEN 7oz. house-made corned beef, swiss, sauerkraut, 1000 island, rye GF ~18
BLACKENED GROUPE white cheddar, cucumber slaw, jalapeno-corn tartar, rémoulade, challah ~17
PORTABELLA cheddar, parmesan & artichoke, pickled onions, mixed greens, balsamic aioli, challah V ~14
CHICKEN TORTA blackened, smoked bacon, white cheddar, mixed greens, pickled red onion & jalapenos, chimichurri, telera ~16
*(sandwiches served with spicy pickle chips and house-cut fries, wraps available upon request)

SIDES

- Garlic Mashed Potatoes ~6 House-Cut Fries ~5 Rice ~5 Polenta Cake ~6 Asparagus ~6
Chef's Vegetables (Broccoli, Carrot, Cauliflower) ~6 Cucumber Slaw ~6 Braised Cabbage w/Bacon ~6