

## APPETIZERS

### BIG KAHUNA FLATBREAD 9

Pulled Pork ,BBQ Sauce, Pineapple and Cheddar  
Topped with Crispy Onions

*Pair w/Pilsner/Light Lager, Pale Ale, IPA, Brown Ale*

### CRAB & ARTICHOKE DIP 13

Lump Crab, Artichoke and Spinach Blend. Served with  
Pretzel Bread

*Pair w/Wheat, Blonde, Pilsner/Light Lager, Pale Ale*

### NACHO MAMA HALF/FULL 9/12

Braised Brisket, Pickled Onions, Jalapeños, Fresh Salsa,  
and Shredded Cheese. Finished with Chipotle Aioli and  
Crème Fraiche

*Pair w/IPA, Pale Ale, Brown Ale, Porter/Stout*

### CRABBY FRIES 13

Hand Cut Fries Topped with Cheddar, Crab, and Old Bay

*Pair w/ IPA, Pilsner/Light Lager, Wheat, Pale Ale*

### BEER MUSSELS 11

Chorizo, Smoked Onions in Tomato Broth with Citrus Mistress

*Pair w/Pilsner/Light Lager, Blonde, Wheat, Pale Ale*

### BRISKET & BLEU CHEESE SPRING ROLLS 11

Served with Asian Mango Dipping Sauce

*Pair w/IPA, Pale Ale, Belgian Ale, Pilsner/Light Lager*

### DUCK POUTINE 12

Hand Cut Fries Topped with Cheese Curds, Fresh Herbs and  
Duck Confit Gravy

*Pair w/IPA, Pale Ale, Red/Amber Ale, Light Lager*

### CRISPY CALAMARI 13

Tossed with Edamame and Spicy Brown Butter. Topped with  
Bleu Cheese

*Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout*

### GF BACON & BLEU STUFFED DATES 7

Drizzled with Balsamic Vinaigrette Reduction

*Pair w/IPA, Pale Ale, Amber/Red, Brown Ale*

### GF GUACAMOLE & CHIPS 9

*Pair w/Belgian Ale, IPA, Blonde, Pilsner/Light Lager*

### GF WINGS 12.50

Choice of Sauce. Served with Celery and Buttermilk Bleu  
Cheese

Traditional  
Carolina BBQ  
ParmaJaWn

Bob Marley  
Old Bay  
Marilyn Monroe

## SOUPS & SALADS

### SEAFOOD GUMBO 8

Chicken, Andouille Sausage, Seafood, Rice, Citrus Mistress

### BEER BACON & BEEMSTER SOUP 7

Made with Drop Trowel IPA

### SOUP OF THE DAY 6

### GF POWER HOUSE SALAD 10

Kale Topped with Chickpeas, Quinoa, Pickled Carrot, Currants  
and Almonds. Dressed with Pomegranate  
Vinaigrette

### "THE WORKS" SALAD 9

Mixed Greens. Topped with Bacon, Tomato, Cucumber,  
Cheddar Cheese, Croutons, Egg, and Onion. Served with  
House Bleu Cheese Dressing

### STEAK FRITES SALAD 19

Grilled Flat Iron Steak, Red Onion, Edamame, Mushrooms  
Blue Cheese, Red Onion and Cherry Tomato. Served with  
White Balsamic Vinaigrette

### CAESAR SALAD 7

Romaine Lettuce. Topped with Tomato, Fried Capers, Onion,  
Crouton and Parmesan Cheese

## ADD ONS

Grilled Chicken 7  
Crab Cake 14  
Grilled Shrimp 9

Grilled Salmon 14  
Steak 14  
Brisket 7

## EXPRESS LUNCH (AVAILABLE M-F TIL 3PM)

**PICK 2 FOR \$11 PICK 3 FOR \$13**

### SALADS

Small Caesar Salad  
Small House Salad  
Small Power House Salad

### SOUPS

Soup of the Day  
Gumbo  
Beer, Bacon and Beemster

### SANDWICHES

Brisket or Pulled Pork Slider  
Shrimp or Chicken Salad Wrap

**Vegetarian?** Let us know so we can create your  
meatless meal.

*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of foodborne illness*



Gluten-Free Options **Available**

# SANDWICHES

INCLUDES FRIES OR APPLE-JALAPENO SLAW

## PORK SCHNITZEL 13

Pork Cutlet Topped with Bacon, Mustard, Sunnyside Egg, Braised Red Cabbage and Swiss Cheese. Served on Pretzel Bun

Pair w/IPA, Brown Ale, Amber/Red, Porter/Stout

## "THE BANDIT" CHICKEN SANDWICH 12

Buttermilk Fried Chicken Breast Topped with Smokey BBQ, Bacon, Pepper Jack, Maple Aioli, Lettuce and Tomato

Pair w/IPA, Pale Ale, Amber/Red, Blonde

## BIG PIG PULLED PORK SANDWICH 9

Carolina-style BBQ Pork Topped with Crispy Onions. Served on Brioche

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

## CLASSIC CHEESEBURGER 11

Topped with Sharp Cheddar, Lettuce and Tomato. Served on Brioche

Add Bacon for \$1.50

Pair w/IPA, Blonde, Amber/Red, Pilsner/Light Lager

## THE SMOKEHOUSE BURGER 14

Topped with Smoked Gouda, Smoked Onion, Bacon, and BBQ Sauce

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

## SLOW COOKED BRISKET SANDWICH 12

Sliced Brisket Topped with Apple-Jalapeno Slaw, Smokey BBQ, and Chipotle Aioli

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

## FALAFEL 10

Chickpea and Herb Croquettes. Topped with Cucumber Ranch, and Tomato. Served on Pita

Pair w/IPA, Pale Ale, Pilsner/Light Lager, Blonde

## CUBAN PRESS SANDWICH 11

Pulled Pork, Ham, Pickles, Swiss with Stout Mustard. Served on Pretzel Roll

Pair w/Pilsner/Light Lager, Blonde, Wheat, Pale Ale

## NATURE BOY WRAP 12

Grilled Chicken. Topped with Bacon, Guacamole, Jack and Cheddar Cheese, Sriracha Ranch Dressing, Salsa, and Lettuce

Pair w/Blonde, Amber/Red, Pilsner/Light Lager, Wheat

## CRAB CAKE SANDWICH 16

Topped with Lettuce, Tomato and Lemon Caper Aioli. Served on Brioche

Pair w/IPA, Pale Ale, Blonde, Wheat

## TACOS 12

(2) Soft Tacos with Chipotle Aioli, Fresh Salsa, Queso

Blackened Salmon	Chicken
Pulled Pork	Shrimp
Catfish	Steak

# BUILD A MAC

## CLASSIC MAC & CHEESE 9

Add any of the following for custom deliciousness:

Crab 8  
Brisket 7  
Steak 14

Bacon 4  
Shrimp 9  
Chicken 7

Jalapeños 1  
Mushrooms 2  
Tomato 1

Spinach 1  
Bleu Cheese 1

# ENTREES

## GF SHRIMP & GRITS 21

Andouille Sausage, Garlic, Tomato, Spinach and Lemon Butter Sauce . Served Atop Cheesy Grits

Pair w/Wheat, Pale Ale, Red/Amber, Belgian Ale

## GF BRICK CHICKEN 19

Lemon Rosemary Roasted Chicken Served with Herbed Potatoes, Braised Greens

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

## GF WILD MUSHROOM RISOTTO 17

Spinach, Mushrooms, Sun Dried Tomato and Parmesan

Pair w/Belgian Ale, Amber/Red, Brown Ale, Porter/Stout

## CAJUN MEATLOAF 16

Served with Whipped Potatoes, Sweet and Spicy Brussels and Down Home Gravy.

Pair w/IPA, Amber/Red, Brown Ale, Porter/Stout

## GF ROOT BEER GLAZED POT ROAST 24

Served with Sweet Potatoes and Sweet and Spicy Broccoli

Pair w/IPA, Amber/Red, Brown, Porter/Stout

## GF CHILI GLAZED SALMON 22

Served with Creamy Chorizo Corn and Spicy Brown Butter Broccoli

Pair w/IPA, Blonde, Pilsner/Light Lager, Amber/Red

## CORNMEAL CRUSTED CATFISH 17

Served with Southern Braised Greens, Cheesy Grits and Tomato Jam

Pair w/IPA, Pale Ale, Red/Amber Ale, Porter/Stout

# ADDITIONS

Apple-Jalapeno Slaw 3  
Whipped Mashed Potatoes 5  
Sweet & Spicy Brussels 5  
Spicy Brown Butter Broccoli 5

Braised Greens 5  
House Salad 5  
French Fries 5  
Mac & Cheese 6