

HAVE A BITE

TUESDAY-SATURDAY

Reel Nachos GF LF V VEGAN \$21

Roasted corn, red onion, black olives, jalapenos, house baked beans, peppers, Reel Queso, chimichurri, aged cheddar

- Add sour cream & salsa \$4
- Add brisket/chicken/vegan chipotle ground \$4

Arugula & Lemon Salad LF V GF \$14

Preserved lemon vinaigrette, toasted pumpkin seeds, dried cranberries, farro, parmesan, dehydrated lemon

- ½ Size \$7
- Add braised chicken \$4
- Add ½ chicken \$8

Moroccan-Spiced Cauliflower & Beet Salad LF GF \$16

Za'atar spiced yogurt, curry-roasted cauliflower, golden & red beets, tahini & sumac vinaigrette, pomegranate seeds, toasted sesame seeds

Beer Cheese Dip w/ Pretzel V \$11

House-baked pretzel, beer cheese sauce, house pickle

Sausage Flight LF GF \$17

Locally-sourced sausages, house-baked pretzel, pickled vegetables, amber ale bloomed mustard

LF Denotes item can be Lactose Free

GF Denotes item can be Gluten Free

VEGAN Denotes item can be Vegan

V Denotes item can be Vegetarian



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Cheese Spaetzle 1pers. **V** **\$11**
Fried spaetzle, emmental & gruyere cheese,
crispy onions

Rustic Sandwich **LF GF V** **\$18**
Slow-roasted brisket or chicken, house BBQ sauce,
house herb sourdough, roasted garlic aioli,
chimichurri, arugula, crispy onions, aged cheddar.
With lemon confit fingerling potato, garlic toum.

Pork Schnitzel **LF GF** **\$19**
Green peppercorn sauce, braised red cabbage,
spaetzle, seasonal vegetables, amber ale bloomed
mustard

Artisan Plate **GF LF** **1pers./2pers./4pers.** **\$10/\$23/\$38**
Local cured meats & cheeses, pickled
vegetables, marinated olives, crackers,
house preserves, Amber Ale bloomed mustard

Cinnamon Bun **\$6.50**
Warmed, cream cheese icing, coconut
whipped cream

Bits & Bobs **\$4**

**** Saturdays Only: Reel Oysters! ****

Rustic Reel's Crispy Fried Oysters!
&

Shucked Oyster Co. serves up raw oysters & scallops!

