

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/vegan chipotle ground \$4

Rustic Artisan Romaine Salad \$14

Green goddess dressing, grilled pretzel croutons, charred cherry tomatoes, pickled red onion, bacon jam, smoked gorgonzola, crispy capers, dried cranberries

- ½ Size \$7
- Add chicken breast \$6

Moroccan-Spiced Cauliflower & Beet Salad 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 \$17

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

Cheese Spaetzle 1pers. V \$11

Fried spaetzle, Emmental & gruyere cheese, crispy onions

Please ask your server how we can modify your meal to make it LF GF V VEGAN

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

