

HAVE A BITE

TUESDAY-SATURDAY

Reel Nachos

\$24

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

- Add sour cream & salsa \$4
- Add vegan chipotle ground \$5
- Add slow-roasted beef brisket \$6

Rustic Artisan Romaine Salad

\$17

Green goddess dressing, charred cherry tomatoes, pickled red onion, blue cheese, crispy capers

- ½ Size \$9
- Add chicken breast \$6

Brussel Sprout & Golden Beet Salad

\$18

Orange sesame vinaigrette, chili pecans, honeycrisp apples, dried cranberries, preserved lemon yogurt, smoked gouda crisp

Beer Cheese Dip w/ Pretzel

\$14

House-baked pretzel, beer cheese sauce, house pickle

Sausage Flight

\$18

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

Cheese Spaetzle

\$13

Fried spaetzle, Emmental & gruyere cheese, crispy onions

Truffle Gouda Potato Bowl

\$13

Confit baby potatoes, garlic aioli, crispy onions, truffle gouda

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

