

MENU

TRAIL SNACKS

FRITES & DIPS - \$8

crispy Russet potatoes
caramelized onion cream / mojo aioli /
spicy tamarind ketchup



ONE GIANT PRETZEL - \$12

Bavarian pretzel / beer cheese /
hopped whole-grain mustard

Add Charcuterie - \$12



SPUD MUFFINS - \$8

potato muffins / chive sour cream /
bacon cheddar compound butter

Vegetarian option available

SHISHITO POPPERS - \$10

oven roasted shishito / nduja cream cheese
dip / beer pickled shallots

NACHO WINGS - \$11

taco seasoned wings / tomato / olive /
black beans / scallions / cheddar cheese /
jalapeno ranch



LOADED HUMMUS - \$9

grape tomatoes / cucumber / feta /
kalamata olives / focaccia crostini

Substitute for GF bread - \$1



HOUSE MADE SAUCES

Add an extra sauce - \$1

Preserved Lemon Aioli

Mojo Aioli

Saison Aioli

Spicy Tamarind Ketchup

House Ranch

Jalapeno Ranch

Hopped Whole-grain Mustard

Caramelized Onion Cream

Chive Sour Cream

Loaded Compound Butter

Beer Cheese

Bearded Theologian Caramel Sauce

SANDOS

Served with house chips

Substitute any side - \$3

GARDEN GRINDER - \$13

mushroom duxelles / roasted red peppers
/ summer squash / arugula / Havarti /
preserved lemon aioli / focaccia

Substitute for GF bread - \$1



THE PUB BURGER - \$14

1/2lb beef patty / lettuce / tomato / house
pickles / white cheddar / brioche /
saison aioli

Substitute Black Bean patty

Substitute for GF bread - \$1

*"Beast Burger" 1/2lb blend of
wagyu, venison, elk, & bison patty - \$6*

THE UPSIDE-DOWN GRILLED CHEESE - \$12

Havarti / smoked provolone / white
cheddar / tomato jam / beer pickled
shallots / focaccia

Substitute for GF bread - \$1

Add bacon - \$3



BUTTERMILK FRIED CHICKEN SANDO - \$16

lettuce / tomato / house pickles / ranch /
brioche

CUBAN PULLED PORK - \$15

braised pork / smoked shoulder bacon
/ house pickles / hopped whole-grain
mustard / mojo aioli

Substitute Jackfruit

Substitute for GF bread - \$1

SCHNITZELKRAUT FESTWICH - \$15

crispy pork cutlet / caraway kraut / hopped
whole-grain mustard / lemon butter
mashed potato / pretzel bun

SIDES

All sides - \$5

CAULIFLOWER SALAD



HOUSE SALAD



HOUSEMADE PICKLES



JALAPENO CHEESE GRITS



FRENCH FRIES



MAC N CHEESE



PLATES

FRENCH FRIES FOR DINNER - \$15

crispy Russet potatoes / cheese curds /
slow roasted pork / beer gravy / herbs

Substitute Jackfruit

PORK CHOP - \$22

jalapeno cheddar beer grits / pickled
squash / heirloom tomatoes with shallots

BASEBALL SIRLOIN - \$29

smoked blue cheese mousse / sautéed quad
mushroom / lemon butter mashed potato

MAC OF THE MOMENT - \$19

see our chalkboard specials for the current
mac & cheese

SUMMER CHICKEN SALAD - \$15

arugula / strawberries / blueberries /
beer pickled shallots / goat cheese /
candied pecans / grilled chicken /
golden balsamic vinaigrette

SPECIALS

FISH FRIDAY

SATURDAY & SUNDAY BRUNCH

DESSERT

S'MORE PLEASE SKILLET - \$8

chocolate ganache / toasted marshmallow
/ graham crackers

LEMON BLUEBERRY CRISP - \$8

granola streusel topping / lemon whip



FUNNEL FRIES - \$8

Bearded Theologian caramel sauce



Gluten-free option



Vegetarian option



DRINKS

WINE / CIDER

LOBETIA SAUVIGNON BLANC

13%.....\$7 / 7oz

LOBETIA ROSE

13%.....\$7 / 7oz

FOLLY OF THE BEAST PINOT NOIR

13.6%.....\$9 / 7oz

OK CIDER - BLACKBERRY RADLER

5.5%.....\$7 / 12oz

OK CIDER - KEY LIME PIE

5.5%.....\$7 / 12oz



BEERS

CAST-A-LINE - 4.8%

Kölsch Style Ale

\$4 / 7 oz\$6 / 12oz

CORNERSTONE SAISON - 6.2%

Belgian Style Saison

\$5 / 7 oz\$7 / 12oz

TRAIL MAGIC - 7%

Hazy IPA

\$5.50 / 7 oz\$7.50 / 12oz

BEARDED THEOLOGIAN - 8.4%

Belgian Style Quad

\$6 / 5 oz\$8 / 10oz

GOIN' STAG - 5.2%

Belgian Style Single

\$4 / 7 oz\$6 / 12oz

918 CERVEZA - 4.4%

Mexican Style Lager

\$4 / 7 oz\$6 / 12oz

CLAREMORE PREMIUM - 4.2%

Light Lager

\$4 / 7 oz\$6 / 12oz

WHITE LION - 4.9%

English Brown Ale

\$5 / 7 oz\$7 / 12oz

KILKENNY'S - 4.8%

Irish Red Ale

\$5 / 7 oz\$7 / 12oz

CROSSROADS - 5.2%

White Ale

\$5 / 7 oz\$7 / 12oz

NOLA'S - 5.5%

French Style Ale

\$4 / 5 oz\$6 / 10oz

PROST KING - 4.5%

German Style Pilsner

\$4 / 7 oz\$6 / 12oz

ASK YOUR SERVER ABOUT OUR
ROTATING AND SEASONAL BREWS!

COCKTAILS

NITRO OLD FASHIONED

Same Old Moses Bourbon / cacao bitters
vanilla-demarara syrup /
topped with an orange wheel

.....\$11 / 3oz

FARMHAUS SPRITZ

Lobelia Rosado / Rondo Spritz Apertivo /
orange curacao / cardamom bitters /
splash of soda / orange wheel

.....\$9 / 7oz

NITRO MARGARITA

Lunazul Blanco / lime super juice /
orange-coriander agave syrup / lime wheel

.....\$11 / 5oz

HOPPED MULE

house-made Hopped Ginger Beer /
Prairie Wolf Vodka / lime wheel

.....\$9 / 7oz

WELL DRINKS

choice of spirit & mixer

Prairie Wolf Vodka

Prairie Wolf Gin

Same Old Moses Bourbon

Lunazul Blanco Tequila

.....\$6 / 7oz

NON ALCOHOLIC

HOUSE MADE HOPPED GINGER BEER - \$5

FREEWAVE HAZY IPA - \$7

RUN WILD IPA - \$7

RADLER - \$7

ICED TEA - \$5

BOTTLED SODAS - \$4

CLUB SODA - \$2

TONIC WATER - \$2

