

Welcome! Our menu changes often; we offer local, seasonal items whenever possible and we lean heavily on our local partners. Feel free to order how you want, but our menu is made for sharing, so we think you will have more fun and get your food faster if you order items to be sent from the kitchen as soon as they're ready. Cheers!

- PEI MUSSELS** tomato dashi, fennel, garlic, parsley, burnt bread • 16
- SALT CRUSTED POTATOES** local fingerlings, mojo rojo, smoked buttermilk cheese, cilantro • 9
- CHEESE STUFFED FRIED HABANADA PEPPERS** cheddar cheese curds, green tomato mostarda • 8
- BRUSSELS SPROUT CHEESE DIP** roasted brussels sprouts, cream cheese, mozzarella, green onion, cream, Niedlov's baguette • 9
- HOUSE CUT FRIES** classic garlic or spicy • 7 truffle parmesan • 9
- CHEESE** Saint André, Fior D'arancia blue, Sequatchie Cove Coppinger, accoutrements • 19
- PIMIENTO CHEESE** Sweetwater Valley cheddar, bacon or green tomato jam, crostini • 8
- COPPINGER GRILLED CHEESE** Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11
- FALL BABY BIBB SALAD** fried garlic & shallot, local root veg, apple, St. André, red onion, chive ranch, kimchi powder • 11
- WARM BACON SALAD** kilt lettuce, Burt's bacon, local apple, green onion, radish, egg, sorghum pecans • 11
- ROASTED BRUSSELS SPROUTS** grana parmesan, Fuji apple, almond • 8
- AGEDASHI DOFU** tofu, red onion, cucumber, miso vinaigrette, togarashi, cilantro, peanut • 9
- CARRIBEAN JERK TOFU TACOS** red cabbage, pineapple salsa, cilantro, lime • 11
- CUBAN TACOS** Tony's mojo pork shoulder, pork belly, red dragon cheese, mustard, pickle, corn tortilla • 13
- BLACKENED SHRIMP TACOS** red cabbage slaw, avocado, jalapeño, pepitas, habanada, cilantro • 14
- FRIED CHICKEN BAO BUNS** 'Merica sauce, garlic dill pickle, sesame seed • 14
- DUCK FAT OKONOMIYAKI** pork belly, purple potato, cabbage, demi, lime mayonnaise, scallion • 15
- REUBEN SANDWICH** housemade corned beef, sauerkraut, Russian dressing, Gruyère, Niedlov's marble rye, house cut fries • 13
- PALAPEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- FRIED RICE\*** mushroom, broccoli, carrot, radish, red onion, local egg • 12 add: chicken/pork belly/tofu • 15
- TONY'S LECHON** Tony's mojo pork, black bean purée, jasmine rice, fried sweet plantains, braised onions, chimichurri • 15
- APPLE FRIED PIE** Clumpies' crème brûlée ice cream, herb sugar • 8
- LIME & STRAWBERRY PIE** graham cracker, whipped cream, roasted walnuts, basil • 8
- CHOCOLATE HAZELNUT CHEESECAKE** graham cracker, whipped cream, toasted almonds • 8

Please inform your server of any food allergies

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

## VEGAN / VEGETARIAN MENU

Vegan friends, some of the items listed here with the vegan icon are NOT vegan without modification. However, we can easily make them vegan while still standing by the quality of the dish. Please be sure to mention to your server that you need the vegan versions of these items!

- Ⓥ **SALT CRUSTED POTATOES** local fingerlings, mojo rojo, smoked buttermilk cheese, cilantro • 9
- Ⓥ **FALL LETTUCES** baby bibb, local root veg, St. André, fried garlic & shallot, chive ranch, kimchi powder • 11
- CHEESE STUFFED FRIED HABANADA PEPPERS** cheddar cheese curds, green tomato mostarda • 8
- PIMIENTO CHEESE** Sweetwater Valley cheddar, green tomato jam, crostini • 8
- BRUSSELS SPROUT CHEESE DIP** roasted brussels sprouts, cream cheese, mozzarella, green onion, cream, Niedlov's baguette • 9
- Ⓥ **HOUSE CUT FRIES** classic garlic or spicy • 7 truffle parmesan • 9
- CHEESE** Saint André, Fior D'arancia blue, Sequatchie Cove Cumberland, accoutrements • MKT
- COPPINGER GRILLED CHEESE** Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11
- Ⓥ **ROASTED BRUSSELS SPROUTS** grana parmesan, Fuji apple, almond • 8
- Ⓥ **AGEDASHI DOFU** fried tofu, red onion, cucumber, miso vinaigrette, togarashi, cilantro, peanut • 9
- Ⓥ **FALAFEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- Ⓥ **CARIBBEAN JERK TOFU TACOS** red cabbage, pineapple salsa, cilantro, lime • 11
- Ⓥ **FRIED RICE\*** sunny egg, mushroom, broccoli, carrot, radish, red onion • 12 add tofu • 15

Ⓥ = Vegan / Vegan option available

Please inform your server of any food allergies \* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

# Brunch

10:30am - 3:00pm

## PIMIENTO CHEESE • 8

Sweetwater Valley cheddar, bacon or green tomato jam, crostini

## BISCUIT AND GRAVY • 6

Don's Meat Shop sausage gravy, Cruze Farms buttermilk biscuit

## BLT • 10

David's bacon, bibb lettuce, tomato, Duke's mayonnaise, Niedlov's light wheat, rosemary fries

## SPICY CHICKEN BISCUIT • 7

fried chicken thigh, honey, Cruze Farms buttermilk biscuit

## 5-SPICE FRENCH TOAST • 10

powdered sugar, Niedlov's brioche, side syrup

## FALL LETTUCES • 11

baby bibb, local root veg, apple, St. André, fried garlic & shallot, chive ranch, kimchi powder

## CURRY TOFU SCRAMBLE • 10

cremini, kale, red bell pepper, red onion, sweet potato, radish, arugula, dry Niedlov's Italian toast

## TRIPLE PLAY • 11

choice of David's bacon or Don's Meat Shop sausage; buttermilk biscuit or toast; scrambled eggs. side of jam or butter

## KOREAN BBQ BEEF BURRITO • 12

marinated filet, red onion, scrambled eggs, crispy potato strings, napa cabbage, scallions, kimchi slaw

## TOKYO BREAKFAST • 11

crispy rice, ginger broth, greens, pickled shiitakes, scallion, egg, togarashi • add pork belly \$5

## ROASTED POTATO HASH • 11

spiced potatoes, jalapeño, onion, tomato, radish, cotija cheese sauce, sunny egg, cilantro • add corned beef or bacon \$5

## FALAFEL BURGER • 11

house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • add egg \$1.5

## REUBEN SANDWICH • 13

housemade corned beef, sauerkraut, Russian dressing, Gruyère cheese, Niedlov's marble rye, house cut fries

## DUCK FAT OKONOMIYAKI • 13

pork belly, sunny egg, purple potato, cabbage, lime mayo, pork demi, scallion

## SPICY SHRIMP & GRITS • 15

Riverview Farms grits, trinity mirepoix, spicy chipotle cream

## SALMON AND EGGS • 16

seared wild Chilean salmon, scrambled eggs, carrot, fennel, lemon

# Cocktails

Served til 4:00pm

## SRIRACHA BLOODY MARY • 5

housemade spicy mix, cucumber vodka, celery salt

## MIMOSA GLASS • 3.5

choice of sparkling or rosé, orange juice

## MIMOSA CARAFE • 15

choice of sparkling or rosé, orange juice

## BEERMOSA • MKT

seasonal selection, orange juice

# Sides

## ROSEMARY FRIES FOR THE TABLE • 7

## ROASTED SPICED POTATOES • 4

## TWO EGGS ANY STYLE • 3

## DAVID'S BACON or DON'S SAUSAGE • 5

## ROASTED PORK BELLY • 6

## BISCUIT or TOAST w/ BUTTER or JAM • 2.5

## GRITS • 6

## HOUSEMADE JAMS • 1

strawberry, blueberry, green tomato, smoked apple butter

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk

## House Cocktails<sup>★</sup>

### BARREL AGED BEES KNEES

waterloo antique gin, honey, lavender, lemon • 12

### MS. BEAUREGARDE

cucumber infused gin, creme de violette, lemon, lavender syrup • 9

### INFUSED LEMONADE

your choice infusion, lemon-lime soda, sugar • 9

### THE TRAVELING MULE

choice of pinnacle vodka, gosling's black seal rum, el jimador tequila blanco, or chattanooga whiskey (add \$2); habanero ginger syrup, lime • 7.5

### BUSTA LIMES

mint infused rum, strawberry, sugar, lime • 7.5

## Seasonal Cocktails<sup>★</sup>

### CHAI ME

chai gin, averna, velo cold brew, almond milk • 8

### MAIZED AND CORNFUSED

verde mezcal, jalapeño infused tequila, yellow chartreuse, sweet corn, sugar, lime • 10.5

### SUMMER WATER

dry rosé, strawberry, basil, sugar, lemon • 7.5

### GRAPEFRUIT MARGARITA

grapefruit infused tequila, triple sec, blood orange, lime, sugar, black lava salt • 9.5

## The Classics<sup>★</sup>

### WHISKEY SMASH

four roses bourbon, mint, sugar, lemon • 8.5

### APEROL SPRITZ

aperol, sparkling, soda water, orange • 10

### SAZERAC

rittenhouse rye, herbsaint, lemon, sugar, peychaud's bitters • 12

### TOM COLLINS

new amsterdam gin, lemon juice, sugar, soda, orange wedge, luxardo cherry • 8

### OLD FASHIONED

dickel rye, sugar, angostura bitters, orange • 10

## Bartender's Choice<sup>★</sup>

### TIMBER WOLF *featured by Kasha*

amaro di angostura, gosling's black seal, habanero ginger syrup, hellfire bitters, lime • 12

### WHISKEY OF THE WEEK *featured by Kaleena*

belle meade bourbon • 9.5

## ★ Infusions ★

Strawberry Vodka  
Cucumber Vodka  
Grapefruit Tequila  
Jalapeño Tequila  
Cucumber Gin  
Mint Rum

## Scotch

Glenfiddich IPA Cask • 23  
Glenfiddich Project XX • 25  
Isle of Skye • 7.5  
Johnnie Walker Red • 9.5  
Johnnie Walker Black • 12  
Laphroaig 10yr • 11  
Macallan 12yr • 15  
Macallan 18yr • 34  
Oban 14yr • 16  
Lagavulin 16yr • 18

## Vodka

Cathead • 7  
Cathead Honeysuckle • 7  
Grey Goose • 9.5  
Ketel One • 8.5  
Pinnacle • 6  
Stoli • 7.5  
Tito's • 8

## Gin

Aviation • 9  
Bols Genever • 11  
Bombay Sapphire • 9  
Few Barrel Gin • 13  
Hendricks • 10  
New Amsterdam • 6  
Tanqueray • 9

## Cognac

Courvosier VSOP • 11  
Meukow VS • 9.5

## Tequila/Mezcal

Cruz de Fuego Mezcal Espadin • 10  
Cruz de Fuego Mezcal Tobala • 30  
Del Maguey Vida Mezcal • 10  
El Jimador Blanco • 7  
Espolòn Blanco • 8  
Trianon Blanco • 9  
Trianon Reposado • 12  
Trianon Añejo • 14

## Rum

Bacardi Light • 7  
Captain Morgan • 7  
Castillo • 6  
Diplomático Reserva Exclusiva • 12  
Don Q Gold Rum • 7  
Gosling's Black Seal Rum • 7  
Papa's Pilar Blonde • 9  
Papa's Pilar Dark • 10.5  
Plantation Original Dark Rum • 10.5  
Plantation 5yr • 10  
Plantation Pineapple • 10.5  
Plantation 3 Stars • 8  
Plantation XO 20th Anniversary • 14  
Rhum Clément Canne Bleue • 12  
Sailor Jerry • 6.5  
Wray & Nephew • 10.5

## Cordials/Liqueurs

Amaretto Disaronno • 8.5  
Bailey's Irish Cream • 8.5  
Benedictine • 11  
Chambord • 10  
Cointreau • 10.5  
Grand Marnier • 10.5  
Kahlua • 8  
Luxardo Maraschino • 10  
St. Germain • 11  
Trader Vic's Macadamia Nut Liqueur • 8

## Amari/Herbal

Amaro di Angostura • 8  
Amaro Montenegro • 10  
Amaro Nonino • 13.5  
Amaro Sfumato Rabarbaro • 7  
Ancho Reyes • 10  
Aperol • 7  
Averna Amaro • 10  
Braulio • 8.5  
Campari • 9.5  
Creme de Violette • 7  
Cynar • 6.5  
Fernet Branca • 8.5  
Fernet Branca Menta • 8.5  
Galliano Ristretto • 10  
Green Chartreuse • 14  
Herbsaint • 11  
Pernod Absinthe • 18  
Pimm's • 8.5  
Romana Sambuca • 9.5  
Tuaca • 8

## Vermouth

Carpano Antica • 7  
Cocchi di Torino • 6  
Dolin Blanc • 6  
Dolin Rouge • 6  
Dolin Dry • 6  
Dolin Genepy Des Alpes • 10  
Imbue • 6  
Lillet Blanc • 7

## Sherry

Sandeman Character • 7  
Sandeman Armada Cream • 7

## Bubbles

Amore Di Amanti Prosecco	N/V	Italy	10.5 / 38
Gruet Blanc de Noirs	N/V	New Mexico	- / 39
Poema Cava Brut Rosé	N/V	Spain	10 / 36

## White

Canyon Road Moscato	2015	California	6 / 22
Urban Riesling	2015	Mosel	11.5 / 41
The Loop Sauvignon Blanc	2015	Marlborough	8.5 / 31
Santa Julia Pinot Grigio	2016	Mendoza	8 / 29
Dry Creek Chenin Blanc	2015	Sonoma	9 / 33
Little James Basket Press White	2014	France	11 / 39
Grayson Chardonnay	2016	California	9.5 / 35
10 Span Chardonnay	2015	Sonoma	7 / 25

## Rose

Mont Gravet	2015	France	8 / 29
-------------	------	--------	--------

## Red

Alamos Malbec	2015	Mendoza	8.5 / 31
Pepperwood Grove Pinot Noir	N/V	Chile	7.5 / 27
Block Nine Pinot Noir	2016	Sonoma	11 / 39
Bogle Old Vine Zinfandel	2015	California	10 / 36
Sierra Batuca Carménère	2014	Chile	8.5 / 33
McManis Merlot	2015	California	8.5 / 33
Cline Syrah	2015	Sonoma	10 / 37
Ferrari-Carano Siena Red	2015	Sonoma	13 / 48
19 Crimes Cabernet	2015	Australia	9.5 / 35
Vigilance Cabernet	2015	California	12 / 44

Amador • 15	Four Roses • 6	WhistlePig 10yr Rye • 15
Angel's Envy • 14	GT Stagg Antique • 35	WhistlePig 15yr Rye • 50
Angel's Envy Rye • 18	Gentleman Jack • 12	WhistlePig Farmstock • 15
Basil Hayden's • 12	George Dickel Rye • 7	WhistlePig Old World • 30
Battlefield Bourbon • 20	Jack Daniels • 8.5	Willett Bourbon • 12
Belle Meade • 10	Jameson • 9	Woodford Reserve • 11
Blanton's • 16	Jefferson's Very Small Batch • 11	
Buffalo Trace • 8	Jefferson's Reserve • 16	
Chattanooga Whiskey 1816 • 8	Jefferson's Ocean Aged • 18	
Chattanooga Whiskey Cask • 13	Knob Creek • 10	
Corsair Quinoa • 12	Maker's Mark • 9.5	
Crown Royal • 9	Maker's 46 • 12	
Cumberland Cask Barrel Cut • 1	Noah's Mill • 15	
3	Rittenhouse Rye • 8.5	
Cumberland Cask Ruby Cut • 14	Rowan's Creek • 10	
E.H. Taylor Small Batch • 12	Stagg Jr. • 16	
E.H. Taylor Single Barrel • 15	Suntory Yamazaki 12yr • 25	
Eagle Rare 10yr • 12	Weller Special Reserve • 7.5	
Elijah Craig Small Batch • 8		

<b>GYPSY CIRCUS LOTUS DREAMER</b> Orange Blossom Cider; Slightly sweet, light with a creamsicle head.	<b>CIDER</b>	<b>TN</b>	<b>6.20%</b>	<b>4 / 5 / 7</b>
<b>FOUNDERS SOLID GOLD</b> Sweet malts up front are mostly ritz cracker. Hops jump in with a grassy and herbal flavor and really clean up the finish.	<b>LAGER</b>	<b>MI</b>	<b>4.60%</b>	<b>3 / 4 / 5</b>
<b>HIGHLAND PILSNER</b> Notes of stone fruit, pepper, and lush grass with a crisp and dry finish.	<b>GERMAN PILSNER</b>	<b>NC</b>	<b>5.50%</b>	<b>3 / 4 / 5</b>
<b>WILD HEAVEN EMERGENCY DRINKING BEER</b> Brightness and complexity come from additions of citrus zest, Portuguese sea salt, and lemongrass.	<b>GOSE / PILSNER</b>	<b>GA</b>	<b>4.00%</b>	<b>3 / 4 / 5</b>
<b>BLACKBERRY FARMS DRAFT LABS</b> Brewed with Riverbend Wheat Malt and is slightly tart with lime zest and lemon popping on the nose.	<b>BERLINER WEISS</b>	<b>TN</b>	<b>4.30%</b>	<b>4 / 5 / 7</b>
<b>HUTTON &amp; SMITH GATIÑO</b> Tart and refreshing with Himalayan sea salt and Coriander, the Gatino is a refreshing treat.	<b>GOSE</b>	<b>CHATT</b>	<b>4.80%</b>	<b>4 / 5 / 7</b>
<b>ST. BERNARDUS EXTRA 4</b> Tons of bready, toasted malt up front, followed by clove, black pepper, coriander, cardamom, and a hint of saffron.	<b>BELGIAN PALE</b>	<b>BELGIUM</b>	<b>4.80%</b>	<b>7 / 9 / -</b>
<b>MONDAY NIGHT HAN BROLO</b> Bright citrus zest and juice. Flashes of pine with light crackery malt notes.	<b>PALE ALE</b>	<b>GA</b>	<b>4.70%</b>	<b>4 / 5 / 7</b>
<b>HEAVEN &amp; ALE CLOUDLAND</b> Delivers a citrusy, hop flavor from a ripe medley of Citra, Columbus, and Galaxy hops.	<b>IPA</b>	<b>CHATT</b>	<b>6.80%</b>	<b>5 / 6 / 9</b>
<b>CLOWN SHOES BUBBLE FARM</b> Light fruity hops and bubble gum. Sweet and aromatic.	<b>IPA</b>	<b>MA</b>	<b>6.50%</b>	<b>5 / 6 / 9</b>
<b>ODDSTORY SAISON D'HISTOIRE</b> Hibiscus and rose hips add dramatic colour and a pleasantly astringent berry-like tartness to the earthy tones.	<b>SAISON</b>	<b>CHATT</b>	<b>5.20%</b>	<b>4 / 5 / 7</b>
<b>ORPHEUS ATALANTA</b> Plums intermingle with spicy yeast, and a refreshing tartness.	<b>BELGIAN SAISON</b>	<b>GA</b>	<b>5.30%</b>	<b>5 / 6 / 9</b>
<b>BALLAST POINT WHITE WINE SOUR WENCH</b> Berliner Weisse inspired sour aged in Chardonnay barrels for 10 months.	<b>BERLINER WEISSE</b>	<b>CA</b>	<b>7.30%</b>	<b>6 / 8 / 11</b>
<b>CRAFTED ARTISAN JINJA DRAGON</b> Ginger forward, light spice and a nice honey sweetness. Mild berry and earth notes.	<b>MEAD</b>	<b>OH</b>	<b>6.00%</b>	<b>9 / 12 / -</b>
<b>JACKALOPE ROMPO</b> Smooth drinking brew with notes of caramel and fruit. The flaked rye contributing a spicy finish.	<b>RYE ALE</b>	<b>TN</b>	<b>5.60%</b>	<b>3 / 4 / 5</b>
<b>BELL'S BEST BROWN</b> Bit of a caramel and nutty taste with an extremely smooth finish.	<b>ENGLISH BROWN ALE</b>	<b>MI</b>	<b>5.80%</b>	<b>4 / 5 / 7</b>
<b>NEW HEIGHTS CHOCOLATL</b> Nice roast and spice on the nose. Great roasty flavor with some cocoa and a nice spicy element without too much heat.	<b>PORTER</b>	<b>TN</b>	<b>5.50%</b>	<b>4 / 5 / 7</b>
<b>ODDSTORY MILK STOUT</b> Smooth chocolate from the malts and Ghana cocoa nibs with roasted barley notes.	<b>MILK STOUT</b>	<b>CHATT</b>	<b>5.40%</b>	<b>4 / 5 / 7</b>
<b>MOTHER EARTH CALI CREAMIN NITRO</b> A wonderfully light cream ale, the nitro makes it smooth and creamy.	<b>CREAM ALE</b>	<b>CA</b>	<b>5.00%</b>	<b>4 / 5 / 7</b>
<b>AYINGER OKTOBERFEST</b> Toast, spicy noble hops are on point with malts that are bold yet refined.	<b>MÄRZEN</b>	<b>GERMANY</b>	<b>5.80%</b>	<b>6 / 8 / 11</b>

Our draft program contains many interesting/rare/off-the-beaten-track styles. We will gladly bring you a sample but will not buy your beer if you just do not like it.

**STIEGL RADLER**

Like drinking a grapefruit soda with a touch of beer. Perfect for a hot summer day.

**16.9oz CAN****FRUIT BEER****AUSTRIA****2.50%****6****BOULEVARD JAM BAND**

Berry, raspberry first and foremost, with just a hint of tart cherry and sweetness and acidity. Juicy.

**12oz CAN****BERRY ALE****MI****5.90%****5****WISEACRE TINY BOMB**

Opens crisp and clean. Accented hop bitterness that tastes of citrus, grass, and pine. Aggressive but clean on the finish.

**12oz CAN****PILSNER****TN****4.50%****5****HUTTON & SMITH GOOD SCHIST**

Tropical, citrus, bit of dankness. Juicy up front, balanced by a healthy dose of caramel malt, and medium plus bitterness on the finish.

**12oz CAN****PALE ALE****CHATT****6.00%****5****FALL CITY HIPSTER REPELANT**

Citra hops in the aroma and Amarrillo hops in the flavor. Well-balanced, West-Coast style IPA with a caramel and toffee malt bill.

**12oz CAN****IPA****KY****6.30%****5****HIGHLAND AVL IPA**

Hints of tropical fruit, lemon rind, grapefruit and dank hops notes.

**12oz****IPA****NC****6.50%****5****BELL'S TWO HEARTED ALE**

American malts and enormous hop additions give this beer a crisp finish and an incredibly floral aroma.

**16oz CAN****IPA****MI****7.00%****6.5****HUTTON & SMITH IGNEOUS**

A blast of citrus and pine aromas. The bitterness is well balanced by a slightly malty body with notes of biscuits and a clean finish.

**16oz CAN****DRY HOPPED IPA****CHATT****7.20%****6****LAGUNITAS SUPER CLUSTER**

Hop resin and sweet, white bread crust, with full bold bitterness.

**12oz CAN****DOUBLE IPA****CA****8.00%****6****SIERRA NEVADA HOPTIMUM**

Layers of aggressive aroma hoppiness. Grapefruit rind, rose, lilac, cedar, and tropical fruit culminate into a dry and lasting finish.

**12oz****IPA****CA****9.20%****7****YEE-HAW OKTOBERFEST**

Munich malt is at the heart of this brew giving a clean, rich and toasty flavor without sweetness thanks to the slight hop bitterness.

**12oz CAN****MÄRZEN****TN****5.80%****5****YEE-HAW DUNKEL**

Mild sense of spice and smoky flavor before dark fruits yield to a dry aftertaste.

**12oz CAN****MUNICH DUNKEL LAGER****TN****5.50%****5****CIGAR CITY MADURO**

Caramel/toffee sweetness upfront. Intermingling notes of chocolate and espresso with a roasted peanut expression in the finish.

**12oz CAN****BROWN ALE****FL****5.50%****5****RODENBACH**

Puckering sourness of tart cherries, sour apple, toasted oak, sweet malt, and barnyard funk blended together.

**11.2oz****FLANDERS RED SOUR****BELGIUM****5.20%****7.5****CYDR MILOSLAWSKI JABLKOWY - GF**

Carefully selected varieties of apples grown in Poland give it a semi-sweet, tasty and ripe profile.

**16.9oz****HARD CIDER****POLAND****4.50%****9**