



FOOD



KITCHEN HOURS
12-10 PM
7-25-17

SHAREABLES

CHIPS & DIPS

QUESO - London Homesick Ale Queso, Braised Pork, Pretzel - \$8
PICO VERDE - Avocados, Cucumber, Tomatillo, Mint, Jalapeño - \$9
CEVICHE - White Fish, Citrus, Mint, Cucumber, Peppers, Yucca Chip - \$12

POUTINES

PORK BELLY - Crispy Pork Belly, Cheddar Cheese, Fries,
Pico de Gallo, Pork Gravy, Sambal Crème Fraiche - \$12
(Suggested Pairing - Luchesa Lager)

DUCK ME THAT'S GOOD - "IT'S LIKE QUACK" - Duck Confit, Mill King
Cheese Curds, Duck Gravy, Fries, Cage Free Fried Egg - \$12
(Suggested Pairing - Luchesa Lager)

SALADS

CRISPY BRUSSELS SPROUT - Sweet Chili Sauce, Herbs, Slaw, Bacon - \$8
(Suggested Pairing - Smoked Gose)

CAPRESE SALAD - Heirloom Tomatoes, Fresh Herbs, Burrata, Chevre,
Ciabatta, Tomato Vinaigrette, - \$13
(Suggested Pairing - London Homesick Ale)

JBG MADDIE SALAD - Butterleaf Lettuce, Citrus Tarragon Vinaigrette,
Pickled Veggies, Grilled Peaches, Heirloom Cherry Tomatoes - \$10
(Suggested Pairing - Smoked Gose)

TACOS

PORK TACOS - Beer Braised Pork, Pico De Gallo, Sambal Aioli - \$10
(Suggested Pairing - London Homesick Ale)

FISH TACOS - Drum Fish, Pineapple Relish, Spicy Slaw, Tartar Sauce - \$10
(Suggested Pairing - Metamodern IPA)

STREET CORN

Fire Roasted Corn, Chile Lime Aioli, Cotija Cheese, Chile Dust - \$6
(Suggested Pairing - Metamodern IPA)

FISH N' CHIPS

Beer Battered Cod, Tangy Tartar, Malty Vinegar - \$14
(Suggested Paring - London Homesick Ale)

TANDOORI CHICKEN SKEWERS

Tandoori Chicken, Rice, Apple Coconut Curry Sauce - \$12
(Suggested Pairing - Metamodern IPA)

WINGS

Crispy Beer Brined Wings, Spice Rub - \$12
(Suggested Pairing - Smoked Gose)

KIDDOS 12 & UNDER

Chicken Tenders & Fries - \$5
Kid Burger & Fries - \$6
Grilled Cheese & Fries - \$5

ENTRÉES

add side fries, salad or slaw
\$1.50

PORTOBELLO SANDWICH

Grilled Portobello Mushroom, Heirloom Tomato, Black Garlic Pesto, Balsamic
Glaze, Arugula, Tomato Vinaigrette, Brioche - \$13
(Suggested Pairing - Vienna Saison)

BLT

Fried Tomatillos, Bacon, Arugula, Tomato Jam, Ciabatta - \$10
(Suggested Pairing - Luchesa Lager)

WAGYU BURGER*

(Served Medium Rare - Medium)

Arugula, Tomato, Onion Jam, Lime Chile Aioli, Brioche Bun - \$15
(Suggested Pairing - London Homesick Ale)

FRIED CHICKEN SANDWICH

Confit Chicken, Spicy Pickled Slaw, Pepper Honey Aioli, Brioche Bun - \$13
(Suggested Pairing - Metamodern IPA)

CUBAN

Duroc Beer Braised Pork, Dijonaise, Pickles, Apple Wood Ham, Swiss - \$14
(Suggested Pairing - Vienna Saison)

PORK CHOP

Roasted Fennel, Carrots, Apples, Walnuts, Gorgonzola, Peach Chutney - \$17
(Suggested Pairing - Smoked Gose)

WAGYU BRISKET SAUSAGE

Smokey Brisket, Slow Ride BBQ Sauce, Pickled Slaw, Hoagie Bun - \$11
(Suggested Pairing - Slow Ride Pale Ale)

HALF RACK RIBS

Beer Braised Baby Back Ribs, Roasted Potatoes, Grilled Veggies
Slow Ride BBQ Sauce - \$18
(Suggested Pairing - Vienna Saison)

ADD ON:

cage free egg \$1 / cheese (cheddar or swiss) \$.5 / bacon \$1.5 / avocado \$1.5

A LA CARTE SIDES

Beef Fat Fries, Cotija, Honey Pepper Aioli \$5 / Sweet Potato Fries, Chile Aioli \$5
Parmesan Truffle Fries \$7 / Fries \$4 / Salad \$6 / Slaw \$3 / Confit Potatoes \$5

SWEET STUFF

LICK ICE CREAM - \$4 per scoop
Dark Chocolate Olive Oil / Hill Country Vanilla Honey / Salt Lick Carmel

CANARY MELON GRANITA - \$3

PROUDLY SERVE INGREDIENTS FROM THE FOLLOWING LOCAL SOURCES
RANGER CATTLE, JOHNSONS BACKYARD GARDEN, MILL KING, ANTONELLIS CHEESE SHOP,
TENDER BELLY, LICK HONEST ICE CREAM, NEW WORLD BREAD COMPANY, HARDIES

**Consuming undercooked meats or eggs may
increase your risk of food borne illness*