



APPETIZERS

PRETZEL BITES WITH BEER CHEESE & MUSTARD \$12

Served with Housemade Beer Cheese **OR** Housemade Dijon Mustard

TORTILLA CHIP PLATTER & DIP TRIO \$16

Includes Trio of Housemade Dips: Beer Cheese, Guacamole, and Salsa

TORTILLA CHIPS & ONE DIP \$8

Choose 1 Housemade Dip: Beer Cheese, Guacamole, **OR** Salsa

Housemade Beer Cheese is made fresh daily with our Rudy Sacks Rudy Irish Red and Hog Molly IPA.

GRILLED SANDWICHES

OOEY GOOEY \$14

Made with Housemade Smoked Pimento Cheese, Red Pepper Jam, Candied Bacon, and Pickled Red Onion on Sourdough Bread

THE QUARTERBACK \$14

Curry Chicken Salad made with Green Apples, Golden Raisins, Red Onion, Cilantro, Lime, Roasted Pistachios and House-Seasoned Chicken, served on a toasted Croissant with Arugula **OR** on a bed of Lettuce

DESSERT

BEERAMISU \$12

A delightful twist on the classic Tiramisu, featuring layers of Morning Workout Coffee Stout-infused Mascarpone Cream, Ladyfingers, and finished with a generous sprinkle of Cocoa Powder.

FLATBREADS

FLATBREAD OF THE MONTH: TOUCHDOWN \$23

Features Mushroom Duxelle base, topped with Sojourn Coffee Rubbed Brisket, Smoked Blue Cheese and House Mozzarella Blend, Caramelized Onions, drizzled with an Imperial Plum Sauce made with 18355 Rushin' Record Russian Imperial Stout, finished with Fresh Rosemary

PEPPERONI PUNT, PASS, KICK \$15

Made with Pepperoni, Mozzarella Blend, Garlic Confit, Housemade Marinara, and Red Pepper Flakes

VEGGIE HALFBACK \$15

Features Red & Yellow Bell Peppers, Spinach, and Artichoke Hearts on top of Pesto and Mozzarella Cheese with Red Pepper Flakes

THE BENCH WARMER \$12

Classic Cheese Flatbread, featuring a Four-cheese Blend and Whipped Feta

SERVED WITH SIDE OF KETTLE CHIPS OR SLAW
SUBSTITUTE GLUTEN FREE BREAD WITH ANY SANDWICH FOR +\$2

THE GRIFFIN \$16

This Reuben features sliced in-house Corned Beef Brisket, Swiss Cheese, Housemade Russian dressing, and Hog Molly IPA beer kraut on Marble Rye Bread

THE BUTKUS \$14

Features Smoked Ham, Swiss Cheese, Pickled Red Onion, Housemade Dijon, and topped with Blindside Blackberry Blonde Balsamic dressed Arugula on Sourdough Bread

GRONK NEW ENGLAND \$12

Funky Grilled Cheese with Bleu Cheese, Rosemary, Caramelized Onions, and a drizzle of Balsamic Reduction

GRONK TAMPA BAY \$12

Grilled Cheese featuring Parmesan Cheese, Rosemary, Caramelized Onions, and a drizzle of Balsamic Reduction

EXTRA SIDES

KETTLE CHIPS \$3
SLAW \$3
UNCRUSTABLE \$4

KIDS MENU

SERVED WITH SIDE OF KETTLE CHIPS OR APPLESAUCE
GRILLED CHEESE \$5
CHEESE PIZZA \$5
PEPPERONI PIZZA \$5
UNCRUSTABLE \$5