

SHAREABLES

FRIED PICKLES 12

VG OPTION

Breaded house pickles served with sriracha ranch or vegan pub sauce

HOUSE MEATBALLS 13

House all-beef meatballs, smoked tomato marinara, & griddled country white

PIEROGI PUFFS v 14

Flaky puff pastries stuffed with roasted garlic & chive mashed potatoes, served with brown butter, sage, caramelized onions, & everything sour cream

CAJUN FISH BITES 14

Mallet Lager-battered crispy cod with cajun aioli for dipping

ZHOUG CAULIFLOWER v 14

Crispy beer-battered cauliflower in jalapeño & cilantro sauce, with a side of green goddess

KILLER TOFU v 14

Marinated & battered crispy tofu doused with nacho cheese dust, served with vegan ranch

BULGOGI FRIED

SHROOMS v 14

Beer-battered button 'shrooms fried crispy and slathered with bulgogi sauce & nooch

BEER QUESO

FUNDIDO v 13

Beer cheese & pico de gallo served with house tortilla chips

Extra basket of chips 2

GARAGE FRIES

LARGE

PICK 2 SAUCES 14

SMALL

PICK 1 SAUCE 11

THE SAUCES

Everything Ranch v 14
Sriracha Ranch ♦ Garlic Aioli
Gochujang Aioli ♦ Horseradish Tiger Sauce
Honey Mustard ♦ Bulgogi Ranch v 14
Pub Sauce v 14 ♦ Green Goddess v 14
BBQ v 14 ♦ Regular Ketchup v 14

SMOTHER WITH BEER CHEESE 3

SAUCE FLIGHT!! 5

EXTRA SAUCE 1

WINGS! 19

OPTIONS:

JUMBO WINGS
BONELESS WINGS
CRISPY TOFU v 19

PICK YOUR SAUCE:

Buffalo
Garlic Parm Buffalo
Habanero Buffalo
Smoky BBQ v 19
Carolina Gold BBQ
Sweet & Spicy Gochujang v 19
Old Bay v 19
Jalapeño Cilantro v 19
Vegan Buffalo v 19

CHOICE OF:

Everything Ranch
Bleu Cheese
Bulgogi Ranch v 19
Vegan Ranch v 19
Vegan Bleu Cheese v 19

SANDWICHES

SERVED WITH HOUSE OLD BAY CHIPS

UPGRADE TO GARAGE FRIES FOR JUST 3 BUCKS

ENTRÉES

KATSU BOWL

VG OPTION

Crispy katsu chicken, katsu sauce, jasmine rice, sesame ponzu slaw, edamame, green onions, & sesame seeds

Make it vegan with Crispy Tofu!

24

FISH & CHIPS

Mallet Lager-battered crispy cod, a mountain of garage fries, Old Bay slaw, and roasted garlic & dill tartar

24

SLAYER CAESAR

Romaine, garlicky house Caesar dressing, parmesan, brioche croutons

15

LOAD IT UP:

Garlic Parm Buffalo
Crispy Chicken +6

Garlic Parm Buffalo
Crispy Shrooms +6

DRIVE-THRU BURGER VG OPTION

Juicy beef with melty cheese, shredded lettuce, house pickles, smoked red onions, & pub sauce on a toasted bun

SINGLE PATTY 18 | DOUBLE PATTY 21

ADD: Bacon 2 | Beer Cheese 2

Make it vegan! 3

BUFFALO CHICKEN SANDWICH 17

Crispy fried chicken slathered with house buffalo sauce & ranch, topped with lettuce, tomato, & house pickles on a griddled potato roll

CRISPY FISH SANDWICH 18

Mallet Lager-battered crispy cod, cheese, house pickles, roasted garlic & dill tartar sauce, & lettuce on a griddled potato roll

VEGAN SMOKE BURGER v 21

Juicy Beyond burger loaded with house tempeh bacon, smoked onions, house kimchi, pickled red cabbage, smoky yum yum sauce, tomato, & green onions on a toasted potato roll

CRISPY TOFU CLUB v 21

Double-decker with crispy tofu, house smoked tempeh, arugula, tomato, pickled onions & vegan pub sauce on country white

MEATBALL PARM SUB 21

House all-beef meatballs, house mozzarella, melty provolone, house pesto, smoked tomato marinara, & grated parmesan on a hoagie roll

HOUSE CHEESESTEAK VG OPTION 19

A classic with juicy shaved ribeye, melty provolone, & grilled onions on a hoagie roll **Make it vegan! 3**

KOREAN CHEESESTEAK VG OPTION 23

Shaved ribeye, pepper jack, house kimchi, grilled peppers & onions, pickled veggies, bulgogi sauce, & gochujang aioli on a hoagie roll **Make it vegan! 3**

CHIMICHURRI PATTY MELT VG OPTION 24

Double 4oz patties with bacon, chimichurri, smoked onions, pepper jack, provolone, house pickles, & smoked tomato aioli on griddled country white **Make it vegan! 1**

SUBSTITUTIONS

Side Fries v 3 Side Caesar Salad GF 4
Mac & Beer Cheese v 4 Old Bay Slaw v 3, GF 3
Gluten-Free Bread GF 2

See board for specials!

SWEET

BROWNIES!

Two fudgy brownies & a scoop of Taharka vegan roasted strawberry

GF, VG
12

ICE CREAM COOKIE SANDWICH

Ask for our current house made flavor!

9

TAHARKA ICE CREAM

2 scoops, ask for our current flavors

GF, VG OPTIONS
8

ALL FRIED ITEMS MAY
CONTAIN TRACE
AMOUNTS OF GLUTEN

LIQUOR

2oz POUR

WHISKEY

Henry McKenna Sour Mash Bourbon 9
Four Roses Bourbon 10
Maker's Mark Bourbon 13
Basil Hayden Bourbon 15

Rittenhouse Rye Bonded 100 proof 10
Old Overholt Rye Bonded 4 Yr 100 proof 11
Basil Hayden Dark Rye 16.5

Jameson Irish Whiskey 12
Suntory Toki Whiskey 14

VODKA

Rocktown 10
Suntory Haku 11
Suntory Yuzu 11
Grey Goose 13

GIN

Bluecoat Dry Gin 10
Bombay Sapphire Dry Gin 12
Suntory Roku Japanese Gin 12
St. George Botanivore Botanical Gin 13

N/A Cleanco Gin 9

TEQUILA & MEZCAL

Casco Viejo Blanco 9
Mi Campo Reposado 10
Espolòn Blanco 11
Espolòn Reposado 11.5
Anteel Blood Orange Tequila 12
Ocho Blanco Tequila 14
Fidencio Clasico Mezcal 11

N/A Almave Blanco Tequila 11

RUM

Hamilton White Stache 87 10
Pusser's Aged Dark Navy Rum 10
Mount Gay Gold Rum 10

LIQUEURS, AMARO, ETC

Amaro Ciociaro 9.5
Amaro Nonino 13
Aperol 11
Campari 11
Fernet Branca 10
Fernet Menta 10
Killepitsch German Herbal Liqueur 9
Malort 9
Maraska Green Walnut 9
St. Germain 11
Kanáde Yuzu Liqueur 10

N/A DHOS Bittersweet Apertif 10
N/A Mionetto Aperitivo 11

MAKE IT AN OLD FASHIONED,
MANHATTAN, OR MARTINI WITH YOUR
CHOICE OF LIQUOR +\$5

PICK YOUR LIQUOR & ADD A MIXER:
COKE, SPRITE, TONIC, CLUB SODA, JUICE +\$2
GINGER BEER +\$3

COCKTAILS

SHARP OBJECTS 16

St. George Botanivore Gin, St. Germain, Malort,
house salted grapefruit syrup, fresh lemon, absinthe spritz,
thyme garnish

MIDAS TOUCH 16

Haku Japanese Vodka, green grape soju, Cocchi
Americano, golden beet juice, pineapple, fresh lemon,
pear syrup

WALNUT OLD FASHIONED 15

Henry McKenna bourbon, Maraska green walnut liqueur,
house cinnamon & Madagascar vanilla simple,
chocolate & orange bitters

SUNTORY SPRITZ 15

Haku Yuzu Vodka, Kanáde Japanese White Peach Liqueur,
prosecco, club soda float

MINTY CHOICE 15

Rich mint-lemon simple, pineapple, club soda float
Choice of Spirit:
Vodka, Rum, Whiskey or Tequila

HIBISCUS MARG 15

Tequila, triple sec, hibiscus syrup, lemon & lime

ABBOTT'S HABIT 16

Rye whiskey, mezcal, Benedictine,
maraschino cherry liqueur, angostura bitters
Contains honey

SICARIO 14

Mezcal, Ancho Reyes Chile Liqueur,
house cinnamon simple, pineapple, lime

LAVENDER HAZE 14

Roku gin, campari, triple sec, fresh lemon,
lavender syrup

WINE

PINOT NOIR	SAUV BLANC	ROSÉ
TEMPRANILLO	PINOT GRIGIO	PROSECCO

Glass 12 // Bottle 40

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CIDER 10

STANDARD DRY	PASSIONFRUIT MOSAIC
Hudson North	Potter's Craft Cider

ROTATING SEASONAL

Ask about what's on!

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GLUTEN-FREE BEER 10

NEW GRIST PILSNER
Lakefront Brewery

↓ ALCOHOL-FREE ZONE ↓

MOCKTAILS

ITALIAN SPRITZ 14

Mionetto Venetian Aperitivo N/A Liqueur,
Mionetto alcohol-free prosecco, club soda

CHAOS A.D. 14

Almave Blanco alcohol-free tequila, fresh lime,
Fever Tree sparkling grapefruit

VAMPIRE KILLER 14

Alcohol-free gin, almond orgeat, house maraschino syrup,
lemon, rose powder, toasted green cardamom

CHERRY SMASHED FACE 13

Cleanco alcohol-free gin, house morello cherry syrup,
fresh muddled mint, lemon, club soda

BEACHY KWEEN 12

Passion fruit, coconut water, lime, club soda

POM & CIRCUMSTANCE 12

Pomegranate, salted grapefruit syrup, ginger beer

N/A BEER & WINE

HAZY IPA

Deschutes x Patagonia
10

BLACK BUTTE PORTER

Deschutes
10

FRESH SQUEEZED WEST COAST IPA

Deschutes
10

KASTEEL ROUGE CHERRY ALE

Kasteel
11

N/A SPARKLING WINE

Mionetto
12

SODA

Boylan Cane Cola 6
Boylan Ginger Ale 6
Boylan Root Beer 6
Coke, Diet Coke, Sprite 5

ASK ABOUT OUR CURRENT FLAVORS OF:

KOMBUCHA 10
WILD BAY 16oz

N/A CIDER 10
CIDER BOYS

YERBA MATE 10
ICARO 16oz

