

## STARTERS

<b>EBEL'S WEISS CHEESE CURDS</b> .....	\$10
Beer battered curds with a tangy horseradish cream to dip	
<b>ONION RINGS</b> .....	\$8
Ebel's Weiss battered walla walla onions rings with horseradish cream to dip	
<b>FRIED CALAMARI</b> .....	\$10
Simple as it sounds, fried to golden perfection and served with house made tomato sauce topped with shredded parmesan	
<b>BUFFALO WINGS</b> .....	\$9
Big and juicy, fried to crispy goodness then tossed. Classic red hot, Memphis BBQ or Killer Habanero sauce with Bleu cheese (or Ranch) to dip and carrots and celery to crunch on	
<b>BUFFALO FRIES</b> .....	\$8
House cut fries, buffalo sauce and bleu cheese layered and topped with scallions	
<b>NACHOS</b> .....	\$10
House made beer cheese sauce and tomatillo salsa mixed with Ranchero beans over a bed of El Milagro chips covered in melted shredded cheddar and lettuce, pico de gallo and sour cream	
<b>STUFFED MUSHROOMS</b> .....	\$8
Ground beef and pork stuffed Baby 'Bella caps with a spicy house made red pepper ketchup	
<b>STUFFED JALAPENOS</b> .....	\$8
Roasted jalapenos stuffed with herbed goat cheese and topped with crumbled bacon sitting on a bed of house made tomato sauce	
<b>CHORIZO &amp; QUESO</b> .....	\$10
Crumbled chorizo mixed in with housemade beer cheese dip and topped with pico de gallo	
<b>CHARCUTERIE</b> .....	MKT
Our Chef's choice of meats, cheeses and accoutrements served with toast points	

## SALADS

<b>CAESAR</b> .....	\$8
Chopped Romaine, house made Caesar dressing and parmesan cheese. add chicken	
<b>CLASSIC COBB</b> .....	\$12
Mixed greens and Romaine with blackened chicken, hard boiled eggs, sliced black olives, toasted almonds, crumbled bacon and crumbled Bleu cheese	
<b>RIO GRANDE</b> .....	\$12
Grilled chicken, romaine lettuce, roasted corn, red onion, avocado, shredded cheese and tortilla strips with a cilantro lime vinaigrette	
<b>HOUSE SALAD</b> .....	\$3
The little one. Mixed greens with shredded carrots, cucumbers, tomatoes and red onion.	

## FLATBREADS

<b>MARGHERITA</b> .....	\$12
Sliced tomato, fresh mozzarella and basil	
<b>POACHED PEAR</b> .....	\$12
Beer braised onions, poached pears and goat cheese with a balsamic vinegar reduction	
<b>BBQ CHICKEN</b> .....	\$13
Pulled chicken tossed in housemade BBQ sauce with crumbled bacon and goat cheese	
<b>TENDERLOIN</b> .....	\$13
Grilled tenderloin with crumbled blue cheese, sliced tomato and horseradish cream	

## SANDWICHES

<b>PORK LOIN</b> .....	\$12
Roasted and sliced pork loin with arugula, pickled onions, pepper jack cheese and garlic mayo. Served cold.	
<b>OPA CHICKEN</b> .....	\$13
Grilled chicken, fresh spinach, red peppers capers and feta cheese & tomatoes tossed in Dijon dressing served on warmed naan bread	
<b>POBLANO CHICKEN</b> .....	\$12
Blackened chicken breast with roasted poblano pepper, Monterey jack cheese, shredded lettuce, sliced red onion tomatoes and sweet chili mayo	
<b>APPLE GRILLED CHEESE</b> .....	\$11
Cheddar cheese, spinach, poached apples and whole grain mustard on toasted cracked wheat bread	
<b>BOXER GRILLED CHEESE</b> .....	\$10
Pepper jack & Havarti cheeses with tomato chutney. Add bacon, add a buck	
<b>SIRLOIN SANDWICH</b> .....	\$13
Thin sliced beef with garlic mayo, tomato chutney and a little bit of lettuce	
<b>WAFFLE BLT</b> .....	\$12
Layer a croissant with applewood smoked bacon, arugula, sliced tomatoes, pesto mayo and American and Swiss cheese. Then toast it in a waffle iron.	
<b>VEGGIE WRAP</b> .....	\$11
Roasted red pepper, shredded carrots and lettuce, fresh mozzarella, balsamic onions and pesto mayo wrapped in a whole wheat tortilla	

## BURGERS

- BUILD YOUR OWN BURGER** ..... \$10  
Hand pattied CDK Farms beef grilled the way you like it with lettuce, tomato and onion. Add cheese or other goodies - \$1 per item
- THE CONTENDER** ..... \$12  
CDK ground beef topped with sautéed mushrooms, Havarti cheese and pesto mayo on a sesame seed bun
- THE CHAMP** ..... \$13  
CDK ground beef topped with a chorizo patty, house made beer cheese sauce and shredded lettuce on a sesame seed bun

## ENTRÉES

- MAHI MAHI** ..... \$17  
Pan seared Mahi Mahi served with home fries and roasted vegetables in a romesco sauce
- VEGETABLE LASAGNA** ..... \$13  
Roasted and grilled eggplant, yellow squash and portabella mushrooms layered with fresh cheeses and pasta then covered in a house made tomato sauce
- ROASTED CHICKEN** ..... \$14  
Roasted Chicken over herbed spatzle with sautéed spinach slathered with a Dijon cream sauce
- MEATBALLS** ..... \$14  
House made meatballs over linguini served in a classic red sauce topped with shaved aged gouda
- CLASSIC STROGANOFF** ..... \$15  
Traditional stroganoff with thin sliced tenderloin and brown pan sauce served over egg noodles and finished with sour cream.
- RANCHERO SIRLOIN** ..... \$18  
Hand cut sirloin steak grilled to order with home fries and roasted vegetables topped with zesty Ranchero sauce

## PUPPY GRUB

- FLATBREAD** ..... \$6  
Your choice of cheese or sausage. Served with a beverage.
- PASTA** ..... \$6  
Your choice of marinara or butter. Served with a beverage.
- CHEESEBURGER** ..... \$6  
Made with American cheese. Served with French fries and a beverage.
- CHICKEN TENDERS** ..... \$6  
Your choice of BBQ or ranch. Served with French fries and a beverage.

## SIDES

- HOUSE SALAD** ..... \$3
- ROASTED VEGETABLES** ..... \$6
- FRENCH FRIES** ..... \$3
- HOME FRIES** ..... \$6

## DESSERTS

- ITALIAN DREAM** ..... \$7  
Lemon cream and delightfully light pastry layered to indulgence
- SWISS CHALET CAKE** ..... \$7  
Layers of chocolate, mousse and cream.
- CHOCOLATE RASPBERRY CHEESECAKE** ..... \$7  
Chocolate cookie crust and chocolate cream with raspberries and of course cheesecake
- TIRA MI SU** ..... \$7  
House made but with a twist. Stout instead of coffee liqueur