

CHEESE & MEAT BOARDS

[GRAPES, FIG PRESERVE, MIXED NUTS, CRACKERS]

CHOOSE 3, \$16 // CHOOSE 5, \$26

CHEESES

AGED MAHON (COW) // PORTER CHEDDAR (COW) // STILTON BLUE (COW)
AL ROMERO (SHEEP) // SERVILLETA (GOAT) // FERRUS (GOAT)

MEATS

SERRANO // SALCHICHON IBÉRICO // SPICY CHORIZO // PROSCIUTTO

THE CHEF'S SPECIALS

OKTOBERFEST

JUMBO PRETZEL

PORTERHOUSE BREW CO. BEER CHEESE,
WHOLEGRAIN MUSTARD

15

GERMAN CUCUMBER SALAD

WATERCRESS, RADISHES,
TEMPURA SHRIMP,
RANCH DRESSING

15

BRATZ PLATE

BRATWURST, KNOCKWURST,
BACON, POTATO & EGG SALAD,
HOUSE SAUERKRAUT,
HOUSEMADE MUSTARD

18

PUDDINGS & PIES

APPLE CRUMBLE
VANILLA BEAN ICE CREAM
12

CHOCOLATE BLUEBERRY
ESPRESSO PUDDING
GRAND MARNIER CARAMEL
12

DRINKS FROM THE BAR

SPANISH-STYLE
GIN & TONIC COCKTAILS

THE GUILLEMOTT

DINGLE ORIGINAL GIN
FEVER TREE INDIAN TONIC
GRAPEFRUIT, ROSEMARY.

15

LIMONE THYME

MALFY GIN
FEVER TREE MEDITERANEAN TONIC,
THYME SPRIGS.

15

THE SPICE TRAIL

OPIHR ORIENTAL SPICED GIN
FEVER TREE INDIAN TONIC,
CANDIED GINGER, RED CHILI PEPPER.

15

SEASONAL COCKTAIL

OH SNAP!

DINGLE GIN, INFUSED W/ NY STATE APPLES,
FEVER TREE TONIC WATER,
DRIED APPLE RING, CINNAMON STICK

15

FEATURED WINE

GAMAY - SAINT-AMOUR, LES CAPITANS
FLORAL AND FRUITY RED WITH AROMAS OF
STRAWBERRY, PEACH, & VIOLET.

18/65

RARE CANS

THREES - VLIET
PILSNER.

NYC / 5.2% / 16OZ CAN / 12

WÖLFFER - DRY ROSÉ CIDER
HARD CIDER

NY / 6.9% / 10OZ CAN / 12

BREWHOUSE PLATTER

[SERVES 4-6 PEOPLE]

FILO SHRIMP // BISON SLIDERS // PARMESAN-TRUFFLE FRIES
KANSAS CITY PIG WINGS // BOURBON HONEY WINGS

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