



## Starters

Cajun Shrimp \$15

Shrimp, Cajun Ale Broth, Toasted Multigrain

Sea Salted Edamame \$7.5

Soy and Ginger

Onion Ring Poutine \$12

Beer Battered Onion Rings, Gravy, Fresh Cheese

## Salads

Quinoa Salad \$14

Quinoa, Baby Kale, Feta Cheese, Fried Egg

Asian Chopped Chicken Salad \$14

Ginger Soy Marinated Chicken, Napa Cabbage, Onions, cucumbers,  
Lo-mein Noodles, Soy Cilantro Vinaigrette

## Hand Helds

Open Faced French Onion Sirloin Melt \$14

Sliced Choice Sirloin, Caramelized Onions, Melted Swiss and  
Provolone, Sourdough

Roasted Pork Banh Mi \$14

Roasted Pork Tenderloin, Crunchy Pickled Vegetables, Sriracha  
Aioli, Crusty Baguette

## Main Courses

Slow Braised Beef Short Rib \$27

Bone-in Short Rib, Chianti Demi, Carrot and Red Cabbage Slaw  
Smashed Potatoes

Sam's Smothered Steak Tips \$26

Samuel Adams Boston Lager Marinated Choice Steak Tips,  
Sautéed Onions and Mushrooms, Smashed Potatoes

Roasted Half Chicken \$24

Lemon and Herb Marinated Half Chicken, Roasted Vegetables,  
Butternut Squash Risotto, Herb Butter Jus