**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