

Soup of the Day

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| CARRIBEAN JERK CHICKEN SOUP (GF) | 10 |
| <i>Chicken thigh meat, jerk spices, sweet potato, and veggies</i> | |

Appetizers

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| GRILLED SPANISH OCTOPUS (GF) | 20 |
| <i>Fresh grilled octopus finished with extra virgin olive oil and lemon over a white bean salad with micro greens</i> | |
| MUSSELS FRA DIAVOLO (GF) | 18 |
| <i>Organic PEI mussels in a spicy homemade marinara sauce with fresh basil, garlic, a touch of white wine and crushed red pepper flakes</i> | |

Entrées

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| CREAMY CHICKEN FETTUCINI | 30 |
| <i>Fettuccini pasta in a creamy parmesan sauce with bacon, spinach, and roasted cherry tomatoes topped with grilled chicken and fresh herbs</i> | |
| • Garden salad | |
| CRISPY BONE-IN PORK CHOP | 38 |
| <i>Bone in prime pork chop butterflied and tenderized then coated in Italian bread crumb, pan fried until crispy and finished with a sauce of cherry peppers, garlic, white wine, butter, and baby arugula with shaved parmesan and Asiago cheeses to garnish. Served with a side of garlic mashed potatoes</i> | |
| • Garden salad | |
| WAGYU BEEF BURGER | 24 |
| <i>½ pound of Wagyu beef grilled and topped with blue cheese, caramelized onion jam, garlic mayo, and baby arugula on a poppy, onion brioche bun, served with french fries, homemade coleslaw, and pickle</i> | |
| • Add on a garden or Caesar salad, 7 | |

Sides for Two

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| GRILLED ASPARAGUS (GF) (V) | 10 |
| <i>Flame grilled with salt and pepper</i> | |
| BREW CITY BEER BATTERED ONION RINGS (V) | 8 |
| <i>With ranch for dipping</i> | |
| • Upgrade your side, 3 | |

*Happy Hour
Every. Where.
Tues-Fri, 3pm-6pm*