

## DRAFTS \$10



### IPA

GREENEYES - WCIPA - 7% Hoppy aroma with a nice bitter finish  
BEYOND THE HAZE - NEIPA 7.5% Juicy, aromatic, and hazy  
JAMM SESSION - SESSION IPA - 5.0% Light n hazy, super citrus fruit flavor  
FROSTY NECTAR - COLD IPA - 7.2% Citrus, passion fruit, pine needles, dank finish  
THOUGHT CRIMINAL - NEIPA - 6.5% White wine grapes, pineapple & citrus  
JET PACK - DOUBLE IPA - 8.6% Vibrant hop aromas of mango, pineapple and peach

### LIGHT & CRUSHABLE

GOLDEN - GOLDEN ALE - 5.0% Light ale made with Pilsner malt and flaked rice  
CHILLY BIN - MOTUEKA HOPPED PILSNER - 6.5% A light brew with citrus aroma  
SOPRANO - ITALIAN STYLE PILSNER - 5.2% Light and hoppy with a dry finish  
KO KOLSCH - ITALIAN STYLE PILSNER - 5.2% Dry, with subtle bread and malt flavors  
FIESTA - MEXICAN LAGER - 5.0% Super light, refreshing pale lager  
WHEAT & GREET - ALE - 5.7% Refreshing with bright citrus notes and a crisp finish  
GOTHIC DARK LAGER - CZECH DARK LAGER - 4.9% Malty caramel and chocolate  
PRAGUE PILSNER - CZECH STYLE PILSNER - 4.9% Subtle malty flavor

### SEASONAL

ROTER HAKEN - FESTBIER - 5.8% A malty aroma and slight bitterness  
DRAGONSJUICE - HEFEWEIZEN - 5.4% Notes of banana, clove and juicy dragonfruit  
CREAMSICKLE - CREAM ALE - 5.1% Velvety smooth with Vanilla finish  
COMMIES - KENTUCKY COMMON ALE - 5.1% Amber cream ale, light and refreshing  
OLD IRISH STOUT - NITRO STOUT - 4.3% Creamy with a subtle chocolate flavor  
ELEGANTE- RYE PALE - 6% Bright citrus & pine notes blend with rye's subtle spice  
SWEATER WEATHER- PORTER - 4.8% Smooth, chocolaty and malty  
WALKERS - AMERICAN AMBER ALE - 4.9% Red ale with well balanced malt/hop

### SOUR

ELECTRON MYTH - BARREL AGED AMBER ALE - 4.9% Bright, woody, funky nose  
JAZZ CHICKENS - PALE SOUR - 4.6% Foeder fermented with blackberry

## HARD SELTZERS \$10

KEG'D BLOOD ORANGE - 5% 12oz can zero sugar  
KEG'D BERRY BOMB - 5% 12oz can zero sugar



## FLIGHTS \$22

PICK ANY FOUR POURS OF YOUR CHOICE

ALL BEERS VEGAN & LACTOSE FREE BREWED AT OUR RED HOOK BREWERY  
GRAB A 4PACK TO-GO: Greeneyes, Jamm Session, Soprano, Prague Pils, Gothic  
Dark Lager, Golden, Fiesta, Jazz Chickens

## SIGNATURE COCKTAILS 17

DIRTY GIRL Monopolowa vodka, olive brine, celery bitters, blue cheese olives  
BOURBON RUM JOINT Bourbon, rum, cynar, montenegro  
WHISKEY BUSINESS Bourbon, spiced apple cider, orange \*\* Served Hot  
EVERYTHING MARTINI Caper-dill gin, dry vermouth, cocktail onion  
WHITE NEGRONI Gin, suze, cocchi americano, orange bitters  
7th AVE MARGARITA Lavender tequila, lime, agave, butterfly pea  
HERMANITO Reposado tequila, montenegro, luxardo, cherry  
ESPRESS YA'SELF Tequila, averna, cinnamon, cold brew, mole bitters

## WINE 14

### WHITE

PINOT GRIGIO - voga -Veneto, Italy (2022)

SAUVIGNON BLANC - DOURTHE NO 1 - Bordeaux, France (2023)

### RED

COTES-DU-RHONE - PANICAUT-PLAN DE DIEU - Rhone, France (2020)

TOSCANA ROSSO - POGGIO DEL CONCONE - Toscana, Italy (2021)

### ROSE

ROSE - SUMMER WATER - Central Coast, CA (2023)

### ORANGE

CATARRATTO ORANGE - JOHN DAPETROSINO - Sicila, Italy (2023)

### SPARKLING

PROSECCO DOC - AMORE DI AMANTI - Veneto/Glera, Italy

## ALCOHOL FREE

PHONY NEGRONI - St. Agrestis 12

GUILT FREE SPRITZ - Giffard Aperitif

Sirop, Fre Sparkling Brut, orange 12

HOPLARK CITRA 8

POCHO MEXICAN LAGER 9

NA BEYOND THE HAZE 9

S. PELLEGRINO 8



## SMALLS

**GRILLED OYSTERS 20**  
breadcrumbs, parm, thyme, shallots, brown butter

**SPINACH & ARTICHOKE DIP 12**  
tortilla chips

**BRUSSELS SPROUTS 14**  
sherry-cider gastrique, toasted pumpkin seeds

**MAC & CHEESE 13**  
campanelle, aged cheddar, grana padano, parm crisp  
ADD: bacon 5, fried chicken 7

**BUTTERMILK CHICKEN TENDERS 15**  
ranch, bbq, honey mustard, buffalo, blue cheese

**WINGS 16**  
buffalo; bbq; hot honey or mango habanero

**CROQUETTES 13**  
iberico ham, manchego, smoked paprika

**KALE SALAD 16**  
port vinaigrette, pickled red onion, roquefort, toasted almonds

**GRILLED BABY GEM CAESAR 18**  
crispy shallots, garlic bread crumbs, parmesan

**ADDITIONS:**  
grilled chicken 8 steak 12 grilled prawns 14

## MAINS

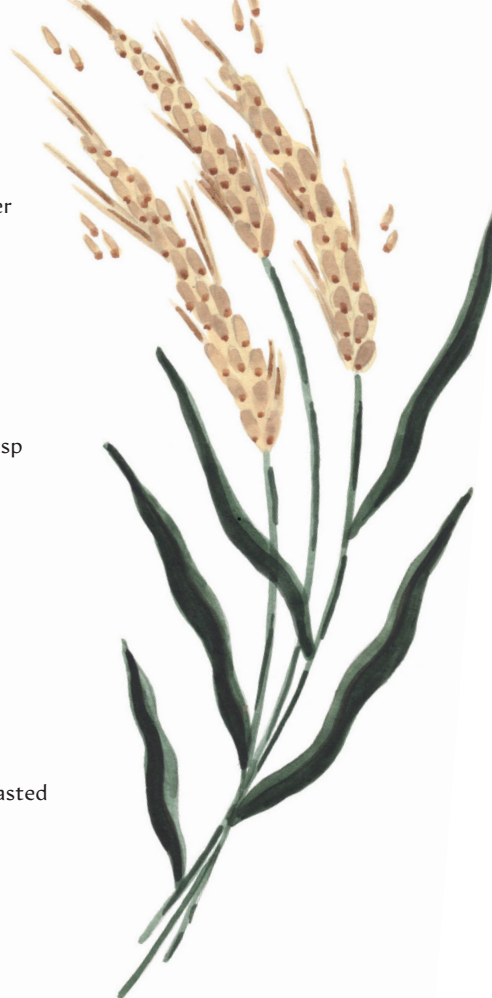
**GRILLED CHEESE & TOMATO SOUP 20**  
havarti, gruyere, emmenthal, sourdough

**FRIED CHICKEN SANDWICH 20**  
pickles, lettuce, gochujang, sesame bun

**DRY-AGED BURGER 24**  
crispy potatoes, american cheese,  
pickles, lettuce, sesame bun  
\*SUB for house made vegan patty

**STEAK FRITES 38**  
ribeye steak, chimichurri, fries

**FISH & CHIPS 32**  
atlantic cod, tartar sauce, lemon, malt vinegar



## SIDES

**GRILLED BROCCOLINI 10**  
**FRENCH FRIES 8**  
**SWEET POTATO FRIES 9**  
**TRUFFLE FRIES 12**  
**ONION RINGS 12**  
**SALAD 8**

## DESSERT

**APPLE TART 14**  
cinnamon streusel, salted caramel,  
vanilla ice cream

*Please inform your server of any allergies/dietary restrictions. We kindly ask no substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Prices are subject to applicable taxes. Payments can be split up to 5 cards. 20% gratuity added for parties of 5 or more*