



MONTHLY SPECIALS

STUFF

- ARTICHOKE ALE DIP** 10
 Artichoke hearts, cheddar & parmesan cheeses, house roux, roasted poblano peppers, amber ale, topped with bread crumbs and served with garlic pita points.
- POUTINE TOTS** 12
 A mound of tots fried crisp, tossed with melty Beecher's cheese curds, topped with country sausage & brown gravies, then crowned with bacon and scallions.
- CHEDDAR-BACON HABANERO SLIDERS** 13
 Three ground beef sliders stuffed with habanero-infused cheddar cheese and bacon bits, served with fries.

THINGS

- CHIPOTLE GLAZED MEATLOAF** 18
 House-made, savory, smoky, mildly spicy glaze, served with garlic mashers and steamed veggies.
- BRAISED SHORT RIBS*** 24
 All day braised beef short ribs in a rich cherry and red wine demi-glace, served with garlic mashers and steamed veggies.
- BLACKENED HALIBUT*** 28
 Brushed with butter, dusted with blackening spices, seared, and served with roasted vegetable hash and garlic mashers.

SWEETS

- SEASONAL CHEESECAKE** 7
 Please ask your server for this week's preparation.
- ALEHOUSE MIRACLE BOWL** 7
 Double chocolate brownie, peanut butter, marshmallow, maple syrup, caramel, and toasted almonds, served warm a la mode. (Ken says: "Don't forget to order this one!")

We add a 2.5% kitchen living wage charge to all checks. 100% will be distributed in wages and salaries.

* Some items can be cooked to order. Consuming raw or undercooked meat, seafood, poultry, and eggs, or unpasteurized items may increase your risk of food-borne illness. Not all ingredients are listed. Please inform your server of any allergies or health concerns you may have. We'll gladly split an item for \$2.