



MONTHLY SPECIALS

STUFF

- ARTICHOKE ALE DIP** 10
 Artichoke hearts, cheddar & parmesan cheeses, roasted poblano peppers and amber ale, herb crusted 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.

THINGS

- LAMB BURGER*** 16
 Housemade 6oz beef and lamb patty, grilled and seasoned with Moroccan spices, on a garlic-butter toasted roll with feta, cucumber, pickled red onions & tzatziki, served with fries.
- RAVIOLI DIAVOLO** 18
 Four-cheese (mozzarella, asiago, parmesan and ricotta) ravioli tossed in a spicy marinara with roasted red bell peppers and fresh herbs.
 (Add grilled chicken 4)
- BRAISED SHORT RIBS*** 24
 Fork tender boneless beef short ribs in a rich cherry and red wine demi-glace, served with garlic mashers and steamed veggies.

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.

We add a 2.5% service charge to all checks, which goes 100% to our kitchen staff via wages and salaries. Tips go 100% to servers.

* 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.