

# SNACKS

**Veggie Fries** 10.99  
okra, green tomato, greens beans,  
fried crisp, with buttermilk ranch

★ **Dirty BBQ Pork Nachos** 14.29  
corn tortilla chips, slow cooked bbq pork,  
pickled banana peppers, cheddar sauce,  
pico de gallo, sour cream

**Bavarian Pretzels** 8.99  
warm soft pretzel sticks, melted  
cheddar, spicy brown mustard

**Za'atar Pita Chips** 11.99  
hummus, tomato bruschetta,  
kalamata olives, feta

**Amberbock Glazed Wings** 13.99  
choice of amberbock glaze or spicy  
buffalo, celery, ranch dressing

**Chicken Quesadilla** 13.19  
grilled chicken breast, cheddar-jack,  
sour cream, pico de gallo *add guacamole + 1.5*

**Onion Rings** 9.99  
crispy beer battered onions, ranch dip

## GOLD STAR SPECIAL



★ **Fish & Chips** 17.59  
beer battered atlantic cod,  
cole slaw, tartar sauce

## ALL AMERICAN BURGERS



served with pickle chips and choice  
of fries, housemade chips or  
seasonal fruit, sub a baby  
green salad or side caesar + 3.99  
sub onions rings +2.99

**Budweiser Brew House Burger\*** 14.99  
beer cheese, bacon, onion rings, spicy ketchup

★ **Goose Island Honker\*** 15.29  
swiss, sautéed onion, mushrooms,  
lettuce, tomato, honker's ale mustard

★ **BBQ Burger** 15.99  
pulled pork, bbq sauce, cole slaw, brioche bun

**Veggie Burger** 13.99  
grain patty, sriracha remoulade, lettuce,  
tomato, pickled red onion, challah roll

## SOUP & SALAD

**Glam Chowder** 7.59  
fried sage, oyster crackers

★ **Greek** 12.99  
romaine, tomato, cucumber,  
olives, red onion, feta, pita chips,  
red wine vinaigrette  
*add chicken + 5*

★ **1876 Chili** 7.99  
sour cream, cheddar, green onion

**Grilled Salmon Caesar\*** 16.99  
romaine, parmesan, garlic croutons

## BETWEEN THE BUN

served with pickle chips and choice of fries, housemade chips  
or seasonal fruit, sub a baby green salad or side caesar + 3.99  
sub onions rings +2.99

**Budweiser Backyard BBQ Pork** 12.49  
slow cooked pulled pork, budweiser bbq sauce, creamy coleslaw

**Crispy Cod** 13.99  
beer battered atlantic cod, lemon aioli,  
cole slaw, brioche bun

**Roast Beef Dip** 13.99  
horseradish mayo, grilled onion, swiss, au jus

★ **CBLT** 13.99  
grilled chicken breast, smoked bacon,  
lettuce, tomato, chipotle ranch

**Buttermilk Fried Chicken** 13.99  
mayo, shredded lettuce, pickle chips, toasted roll

**Turkey Melt** 12.99  
cheddar, tomato, smoked bacon, honker's ale  
mustard, grilled sourdough

## FLATBREAD

**Italian Sausage** 13.49  
roasted tomato sauce,  
mozzarella, parmesan

**Grilled Chicken** 14.79  
roasted tomato sauce,  
grilled onion, mozzarella,  
parmesan

★ **BBQ** 14.79  
slow cooked pork shoulder,  
green onion, mozzarella,  
budweiser bbq sauce

## DESSERT

**Funnel Cake Fries** 6.99  
chocolate, caramel sauce, powdered sugar

★ **Heroes Honor Winners**

## EARLY RISERS

served until 10:30 am

**Breakfast Sandwich\*** 9.39  
two eggs cooked your way, cheddar,  
ham, sourdough, breakfast potatoes

**Classic Breakfast\*** 10.99  
two eggs your way, choice of smoked bacon or  
sausage, breakfast potatoes, sourdough toast

**Ham & Cheese Omelet** 11.99  
breakfast potatoes, sourdough toast

★ **Breakfast Flatbread\*** 12.99  
two fried eggs, ham, cheddar, grilled onion

**Veggie Omelet** 10.99  
roasted peppers, mushrooms, tomato,  
red onion, cheddar

**Greek Yogurt** 7.99  
greek vanilla yogurt, organic granola,  
fresh berries

★ HERE'S TO THE HEROES ★

Budweiser

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



## WINE

	6 OZ.	9OZ.	BTL
<b>Del Vento</b> Pinot Grigio	11	16.5	44
<b>Altitude Project</b> Chardonnay	9	13.5	36
<b>Villa Maria</b> Sauvignon Blanc	11	16.5	44
<b>Louis Jadot Mâcon-Villages</b> Chardonnay	15	21	56
<b>Château Ste Michelle</b> Riesling	10.5	15.75	42
<b>Sonoma-Cutrer</b>			
<b>Russian River Ranches</b> Chardonnay	15	21	56
<b>Louis Jadot Mâcon-Villages</b> Chardonnay	0	0	0
<b>Altitude Project</b> Cabernet Sauvignon	9	13.5	36
<b>Nielson</b> Pinot Noir	14	21	52
<b>Benziger</b> Merlot	13	19.5	52
<b>Alamos</b> Malbec	11	16.5	44
<b>Hess Shiretail Ranches</b> Cabernet Sauvignon	14	21	56
<b>Charles &amp; Charles</b> Rosé	11	16.5	44
<b>ACTE 12 of 1619</b> Chardonnay	15	21	56
<b>Wessex Hundred</b> Petite Verdot	14	22.5	56
<b>Chandon Brut Classic</b> Sparkling	187ML	15	
<b>Korbel</b> California Champagne	187ML	13	

## TAPS

**Devils Backbone Vienna Lager** *Devils Backbone Brewing Co.* 8.59

**El Guapo Agave IPA** *O'Conner Brewing Co.* 8.59

**Young Veterans Brewing Co. Pineapple Grenade** 8.459

*Owned & Operated by Local Veterans*

**Bold Mariner Brewing Co. FrogMan Lager** 8.459

*Owned & Operated by Local Veterans*

**Kona Big Wave** 8.59

**Stella Artois • Goose Island IPA** 8.49/9.99

**Budweiser • Bud Light** 6.49/7.99

## CAPS 7.49

**Norfolk Canyon Pale Ale** *O'Conner Brewing Co.*

**Jet Noise** *Young Veterans Brewing Co.*

**Space Dust IPA** *Elysian Brewing Co.*

**Devil's Backbone 8 Point IPA** *Devils Backbone Brewing Co.*

**St. George Porter** *St. George Brewing Co.*

**Heineken • Corona Extra • Omission Pale Ale (Gluten Free)**

**Samuel Adams Boston Lager • Samuel Adams Seasonal**

**Modelo Especial • Flying Dog Pearl Necklace Chesapeake Stout**

**Angry Orchard Hard Cider • O'Doul's NA**

## CANS

**Champion Brewing Shower Beer** *Champion Brewing Co.* 7.49

**Champion Brewing Missile IPA** *Champion Brewing Co.* 7.49

**German Shephewizen** *Wasserhund Brewing Co.* 7.49

**Sam Adams New England IPA (16oz.) • Miller Lite**

**Fat Tire Belgian Style Ale (16oz.) 8.49 • Michelob Ultra**

**Sam Adams Sam '76 (16oz.) • Blue Moon (16oz.) 8.49**



## SPIRITS

### Vodka

Grey Goose • Absolut • Absolut Citron • Ketel One  
Ketel One Oranje • Hangar One • Helix • Tito's Handmade Vodka  
Dog Star (Local)

### Bourbon & Whiskey

Basil Hayden's • Bulleit • Fireball • Knob Creek Rye  
Woodford Reserve • Jack Daniel's • Maker's Mark  
Crown Royal • Jim Beam • Templeton Rye  
Jameson Irish Whiskey

### Scotch

Macallan 12 yr • Glenfiddich 14 yr  
Balvenie Doublewood 17 yr  
Johnnie Walker Black • Dewar's

### Gin

Hendrick's • Beefeater • Tanqueray

### Rum

Flor de Caña Gran Reserva 7 yr • Malibu • Captain Morgan  
Bacardi Superior • Blackbeard's Point (Local)

### Tequila

Patrón Silver • Maestro Dobel • 1800 Silver • 1800 Reposado  
1800 Añejo • Aviión Silver • Jose Cuervo Gold

### Cognac & Liqueurs

Hennessy VS • Grand Marnier • Campari,  
Southern Comfort • Kahlua • Chambord,  
Disaronno Originale • Agavero • Baileys,  
Jägermeister • St. Germain • Martini & Rossi

## COCKTAILS

### counselor 16.99

flor de caña gran reserva 7 yr.,  
campari, fresh lime & pineapple  
juices, mint, lime

### white clouds 16.99

hendrick's gin, st. germain elderflower  
liqueur, white cranberry juice, lemon  
sour, mint

### wild berry mojito 16.99

bacardi superior, real strawberry,  
fresh lime juice, mixed berries, mint

### white sangria 14.99

del vento pinot grigio, white cranberry  
juice, ginger beer, agavero orange  
liqueur, lemon, orange, mixed berries

### dobel rita 16.99

maestro dobel tequila, agavero orange  
liqueur, lemon sour, real agave,  
fresh orange juice, lime

### passionfruit paloma 16.99

aviión silver tequila, ruby red  
grapefruit juice, real passion fruit,  
lime juice, club soda, lime, half salt rim

### the departure 16.99

bulleit bourbon, fresh lemon juice,  
simple syrup, ginger ale, mint,  
angostura & peychaud's bitters

### hand shaken bloody mary 14.99

hangar 1 vodka, elements bloody  
mary elixir, celery, grape tomato,  
lime, stuffed olive

### american mule 14.99

tito's handmade vodka, gosling's  
ginger beer, fresh lime juice,  
lime wheel

### rye old fashioned 16.99

knob creek rye, simple syrup,  
maraschino cherry, orange,  
angostura bitters

