



GOURMET BURGERS & SPECIALTY BEERS

THE PHILADELPHIA 11.00

Portabello Mushroom, Swiss Cheese, Balsamic-Glazed Onions, Rosemary Toasted Brioche Bun

Paired with: New Holland Oatmeal Stout 4.00

Aromas of fresh brewed coffee and hints of dark chocolate

THE VENETIAN 11.00

Concassé Tomatoes, Fresh Mozzarella Cheese, Shaved Red Onions, Fried Basil, Brioche Bun

Paired with: Hacker-Pschorr Weisse 4.00

Brewed in Oktoberfest, Munich – Has flavors of bananas, cloves & citrus

THE PINEAPPLE EXPRESS 11.00

Citrus-Avocado Guacamole, Grilled Pineapple, Sliced Tomato, Chipotle-Lime Sauce, Brioche Bun

Paired with: Southern Tier 2X IPA 4.00

Hoppy but balanced with grapefruit aromas, a full malty body and a not-too-bitter finish

THE PITMASTER 11.00

Secret BBQ Spices, BBQ Sauce, Smoked Cheddar Cheese, Coleslaw, Shaved Red Onions, Brioche Bun

Paired with: Leinenkugel's Berry Weiss 4.00

Crisp, refreshing and not-too-sweet; infused with Wisconsin loganberries, elderberries & blackberries

THE SOUTHWESTERN 12.00

Steak-Chili, Cheddar Cheese, Waffle Fries, Jalapeños, Red Onion, Brioche Bun

Paired with: Shiner Black Lager 4.00

Rich, roasted and nutty stout flavors; drinks light, crisp and smooth on the palate

THE RANCHERO 13.00

Guacamole, Jalapeños, Salsa, Cheddar Cheese, Fried Egg, Brioche Bun

Paired with: North Coast Red Seal Ale 4.00

Lightly tart, lightly sweet and lightly bitter – a perfect balance of caramel malts & citrusy hops

All items are individually priced.

Enjoy any burger & its paired beer for 14.00.