



HAPPY HOUR!

Monday-Friday 2:00 pm- 6:00 pm | Monday-Saturday 9:00 pm- Kitchen Close
ALL DAY SUNDAY | DINE IN ONLY

HAPPY HOUR APPETIZERS

\$5.00

Tots

A basket of our house tater tots served with a side of Thai peanut sauce

Pretzels and Queso

Warm pretzels with a side of our homemade zesty queso.

Onion Rings

A generous portion of our house onion rings.

Classic Flatbread

Half order of garlic herb flatbread with marinara topped with your choice of cheese, pepperoni or sausage.

\$6.00

Buffalo Chicken Flatbread

Half order of garlic herb flatbread with tender white meat chicken tossed in buffalo sauce topped with chipotle ranch and ghost pepper cheese.

BBQ Chicken Flatbread

Half order of garlic herb flatbread topped with tender white meat chicken, house BBQ sauce, mozzarella cheese and red onions.

Margherita Flatbread

Half order of our garlic herb flatbread topped with a hint of virgin olive oil and our house marinara, fresh basil, tomatoes and mozzarella cheese.

Pub Sliders

Three hamburger sliders topped with onion strings, garlic aioli and cheese curds

Szechwan Green Beans

Fresh green beans lightly coated with Seasonings, Szechwan sauce and pan seared to lock in the flavor. Served with parmesan peppercorn ranch.

Nachos En El Lado

Half order of fresh tortilla chips, zesty queso, seasoned ground beef and all the toppings on the side. Served with sour cream and salsa.

Substitute chicken for \$1.

8 Wing

With choice of one sauce. Broasted, Lookout Rub, Teriyaki, BBQ, Sweet Chili, Jerk Dry Rub, Thai Peanut, Cajun Dry Rub, Buffalo, Szechwan, Habanero, Matt's Insane Sauce. Served with blue cheese or ranch.

Inferno Shrimp

Lightly battered buffalo style shrimp served with blue cheese.

\$7.00

Stuffed Mushroom Caps

Jumbo mushroom caps stuffed with cream cheese, sausage, onion and cheddar cheese. Served with parmesan peppercorn ranch.

Totchos

Crispy tater tots topped with homemade queso, pulled pork, scallions and BBQ sauce.
Substitute steak for \$3.00

Gionolli Flatbread

Half order of garlic herb flatbread topped with pepperoni, bacon, sausage, banana peppers, spicy marinara and mozzarella cheese.

Steak Bites

Juicy steak bites served with blue cheese crumbles, onion strings, mushrooms and onions

HAPPY HOUR DRINKS

All Day Sunday | Monday-Friday 2 pm-6 pm | Monday-Thursday 9 pm-close

Domestic \$3 Premium \$4 Craft \$5
Rail/Premium Drinks \$2.75 House Wine \$3.00

TAP LIST

Domestic Beer



Mich. Golden Light

16oz ~ \$3

22oz ~ \$4



Miller Lite

16oz ~ \$3

22oz ~ \$4



Coors Light

16oz ~ \$3

22oz ~ \$4

Premium Beer



Leine. Honey Weiss

16oz ~ \$4

22oz ~ \$5



Blue Moon

16oz ~ \$4

22oz ~ \$5



Angry Orchard

16oz ~ \$4

22oz ~ \$5

Craft Beer



Stella

16oz ~ \$5

22oz ~ \$7

Stella Artois is a classic Belgian lager, golden in color with exceptional clarity and a spicy hop character. ABV 5.0%



Fulton Sweet Child of Vine

16oz ~ \$5

22oz ~ \$7

Generous quantities of CTZ and Glacier hops are added throughout the boil then, late in fermentation infuse with another dose of Glaciers. ABV 6.4%.



Deschutes Stout

16oz ~ \$5

22oz ~ \$7

Deep, robust and richly rewarding, this is beer to linger over. Obsidian has distinct notes of espresso, chocolate, roasted malt and black barley, with just enough hop bite to cut the sweetness. ABV 6.4%



Surly Furious

16oz ~ \$5

22oz ~ \$7

An amber-colored ale with citrusy hoppy aromas and flavors, balanced out by a chewy caramel malt backbone, with a refreshing bitter finish. ABV 6.2%



New Castle

16oz ~ \$5

22oz ~ \$7

Light caramel and toasted malt form the centerpiece of this somewhat divisive beer. ABV 4.7%



Summit

16oz ~ \$5

22oz ~ \$7

Bronze color. Gold medal-winning flavor. With caramel, biscuity malts superbly balanced with an earthy hop bite and juicy citrus. ABV 5.2%

Minnesota Beer

Please ask your server about our monthly Minnesota tap choices and prices.