



Seasonals On Tap

Woodsman Brown Ale

Nazgul Black Ale

English Porter

Cocktails

CINNAMON APPLE MULE

Crown Apple and Hot Damn with Regatta Ginger Beer...\$7.00

PEPPERMINT BARK HOT COCOA

A mug of hot cocoa mixed with Rum Chatta Peppermint Bark liqueur...\$6.50

APEROL SPRITZ

Aperol Italian orange aperitivo and Prosecco topped with a splash of soda...\$7.50

CLASSIC OR CRANBERRY VANILLA MIMOSA

Vodka and juice served with Prosecco...\$7.50

SNOWFLAKE

Vanilla Stoli, Rumchata, buttershots and cream...\$7.00

Honey Lemon Butter Salmon

Pan seared Alaskan salmon finished in the oven with a honey lemon butter sauce made with our house BS Honey Rye beer. Served with green beans and garlic boursin mashed potatoes.

\$18.99

Pair this with a pint of our BS Honey Rye

Available after 4PM
Friday & Saturday