

2025 RESTAURANT WEEK SPECIAL EVENT

BREWFAST: BEER MEETS BRUNCH

SUNDAY, JANUARY 26, 2025 FROM 1PM - 7PM (OR UNTIL SOLD OUT)

SOUTHWEST HASH BOWL WITH FUR ELISE VIENNA LAGER

Bowl includes sweet Potatoes, peppers, onions, chicken birria, scrambled eggs, cheddar jack cheese, with a chipotle sauce.

16oz Fur Elise Lager Vienna Lager | ABV: 5%

\$23

CHICKEN & WAFFLES WITH AFTER LIGHTS OUT PORTER

8 Wings with a golden waffle topped with powdered sugar.

16oz After Lights Out Porter Cherry Wood Smoked Vanilla Porter | ABV: 6.4%

\$25.50

CROISSANT FRENCH TOAST WITH FACULTY PARTY CREAM ALE

Buttery Croissants topped with mixed berries and powdered sugar.

16oz Faculty Party Cream Ale Eggnog Spiced Cream Ale | ABV: 7.8%.

\$21.50

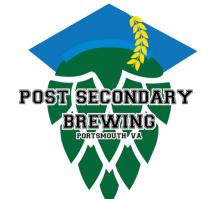
BACON, EGG, AND CHEESE SANDWICH WITH OUR HOLIDAY ARMADILLO STOUT

Texas toast, thick cut bacon, scrambled eggs and cheddar cheese and served with tots.

16oz Holiday Armadillo Stout Nitro Holiday Spiced Stout with a Touch of Honey ABV: 7.4%

\$21.50









2025 RESTAURANT WEEK SPECIAL EVENT

GOLDEN, GOOEY, & HOPPY: THE GRILLED CHEESE & BEER EXPERIENCE

THURSDAY, JANUARY 30, 2025 FROM 5PM - 9PM (OR UNTIL SOLD OUT)

GRILL CHEESE SANDWICH & BEER FLIGHT - \$21.50 PER PERSON

Four 1/4 portion of all sandwiches listed below and the 4 beers (5oz). Flights pre-chosen.

RIBBED GRILLED CHEESE

Cheddar cheese with short rib.

RECOMMENDED PAIRING 16OZ LEMONDROP IPA

Light-bodied, Refreshing Lemon IPA | ABV: 5%

THE GOAT PAIRED

Cheddar cheese, goat cheese, honey, sea salt, and red pepper flakes.

RECOMMENDED PAIRING 16OZ TTBOCKBOCK DOPPLEBOCK

Smoked tea infused dopplebock ale finished with honey | ABV: 6.5%

BUFFALO BLISS GRILLED CHEESE

Cheddar cheese, coleslaw, buffalo chicken, and blue cheese.

RECOMMENDED PAIRING 100Z CREME BRÛLÉE STOUT

(This beer does contain lactose)
Nitro toasty vanilla, cardamom stout | ABV: 8.5%.

GREENHOUSE GRILLED CHEESE

Mozzarella, blue cheese, portobello mushrooms, arugula, roasted red peppers, and truffle oil.

RECOMMENDED PAIRING

16OZ HIBERNIAN RUA IRISH RED
Nitro gas blend (half nitro, half CO2) | ABV: 7.4%.

SHORTY MAC PAIRED WITH ANY 160Z BEER

Cheddar, gouda Mac, short rib, and chipotle sauce and comes with fries. You may choose any of our menu beers in a 16oz -or- 10oz if you choose the Creme Brûlée Stout.

\$25.50



* CONSUMING RAW OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS TAX AND GRATUITY NOT INCLUDED IN MENU PRICE.