



2025 RESTAURANT WEEK SPECIAL EVENT

BREWFEST: 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



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



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%

BUFFALO BLISS GRILLED CHEESE

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

RECOMMENDED PAIRING

10OZ CREME BRÛLÉE STOUT

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

THE GOAT PAIRED

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

RECOMMENDED PAIRING

16OZ TTBOCKBOCK DOPPLEBOCK

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

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 16OZ 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



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