

## Pale Wheat/Hefeweizen

<b>Blue Moon Belgian Wheat</b> 5.4% IBU: 9 Colorado - Witbier	<b>3.50</b>	<b>5.00</b>
<b>Franziskaner Weissbier</b> 5.0% IBU: 10 Germany - Hefeweizen	<b>4.00</b>	<b>6.00</b>

## Lager/Pilsner

<b>Argus Cygnus x1</b> IBU: N/A Chicago, Illinois - Lager	<b>6.00</b>	<b>9.00</b>
<b>Deschutes Da Shootz!</b> 4.0% IBU: 20 Bend, Oregon - Pilsner	<b>4.00</b>	<b>6.00</b>
<b>Pecatonica Quinns Amber</b> 5.5% IBU: N/A Gratiot, Wisconsin - Lager	<b>3.00</b>	<b>5.00</b>
<b>Stella Artois</b> 5.0% IBU: 23 Belgium - Euro Pale Lager	<b>3.50</b>	<b>5.50</b>
<b>Bud Light</b> 4.2% IBU: N/A Saint Louis, Missouri - Lager	<b>3.00</b>	<b>4.00</b>

## Seasonal

<b>Founders Dirty Bastard</b> 8.5% IBU: 50 Grand Rapids, Michigan - Scotch Ale	<b>4.00</b>	<b>6.00</b>
<b>Lagunitas Undercover Investigation Shutdown</b> 9.7% IBU: 66 Petaluma, California - Strong Ale	<b>4.00</b>	<b>6.00</b>

## Cans:

**Pabst Blue Ribbon Tallboy Can (16oz)** \$3.75

## Also Serving:

**Miller Lite. Miller 64. MGD. Bud Light. Budweiser. Coors Light. Michelob Ultra. Heineken. Corona Extra. Guinness. N/A St. Pauli Girl**

## Featured Cocktail

**The Enchanted Rosé - 10**  
*Elderflower, Rosé, Lemon, Raspberry*

## IPA/Pale Ale

<b>Schlafly Northeast</b> 8.0% IBU: 35 St. Louis, Missouri - IPA	<b>4.00</b>	<b>6.00</b>
<b>Firestone Walker Mind Haze IPA</b> 6.2% IBU: N/A Paso Robles, California - IPA	<b>4.00</b>	<b>6.00</b>
<b>Lagunitas Hazy Memory</b> 7.7% IBU: 55 Petaluma, California - IPA	<b>4.00</b>	<b>6.00</b>
<b>Brew Dog Hazy Jane</b> 7.2% IBU: 30 Ellon, Aberdeenshire Scotland - IPA	<b>4.00</b>	<b>6.00</b>
<b>Ballast Point Aloha Sculpin</b> 7.0% IBU: 70 San Diego, California - IPA	<b>5.00</b>	<b>7.00</b>
<b>O'so Hop Debauchery</b> 8.0% IBU: N/A Plover, Wisconsin - IPA	<b>4.00</b>	<b>7.00</b>
<b>Bells Hop Slam</b> 10% IBU: N/A Comstock, Michigan - Double IPA	<b>6.00</b>	<b>9.00</b>
<b>Goose Island Next Coast</b> 7.0% IBU: 40 Chicago, Illinois - IPA	<b>4.00</b>	<b>6.00</b>
<b>Tighthead Irie</b> 7.8% IBU: 134 Mundelein, Illinois - IPA	<b>3.00</b>	<b>5.00</b>
<b>Crystal Lake Brewing Hop Run</b> 6.9% IBU: 65 Crystal Lake, Illinois - IPA	<b>4.00</b>	<b>6.50</b>
<b>Founders Red's Rye</b> 6.6% IBU: 70 Grand Rapids, Michigan - IPA	<b>4.00</b>	<b>6.00</b>
<b>Crystal Lake Brewing Reel Juicy</b> 7.25% IBU: 25 Crystal Lake, Illinois - IPA	<b>5.00</b>	<b>7.00</b>
<b>Firestone Walker Propagator Gen 1</b> 7.6% IBU: 63 Paso Robles, California - IPA	<b>4.00</b>	<b>7.00</b>
<b>Founders Centennial</b> 7.2% IBU: 65 Grand Rapids, Michigan - IPA	<b>4.00</b>	<b>6.00</b>
<b>O'so Brewing De Peches a la Mode</b> 6% IBU: N/A Wisconsin - IPA	<b>4.00</b>	<b>7.00</b>

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## CHEF'S FEATURES

### Soup

**Beer Cheddar Sausage - 8**  
Amber Ale, Sausage,  
Yellow Cheddar, White Cheddar

### Appetizer

**Seafood Cake - 14**  
Spanish Chorizo, Mojo Rojo,  
Yuzu Foam

### Entree

**Pan Seared Barramundi - 32**  
Purple Peruvian Potatoes,  
Sweet Corn Succotash,  
Lemon Pea Puree,  
Chipotle Romesco

### Entree

**Maple Jalapeño Glazed Salmon - 33**  
Ora King Salmon, Forbidden Rice,  
Tomatillo Salsa, Grilled Squash,  
Dill Crème Fraîche

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