## Beer Menu

Please alert a craft staffer if you have any allergies or specific dietary needs upon ordering



## **CAMPFIRE LITE LAGER ABV: 4.2**

Light, crisp, crystal clear. Goes down too easy!



## **OL' BUDDY PALE ALE ABV: 4.9**

Sharp, woody pine flavor with notes of floral aromas



## LAKE LIFE IPA ABV: 6.7

Bright & refreshing finishing with a grapefruit punch



## THAT'S MY JAM! MIXED BERRY KETTLE SOUR ABV: 4.7

Rich jam flavor with a crescendoing pop of tartness [13 oz pour]



### MAXXIMUS BROWN ALE ABV: 7.1

Robust with chocolate malt center & sweet hazelnut finish



## **JUICY WAY NEW ENGLAND IPA ABV: 5.4**

Crushable NEIPA with Galaxy hops, under-ripened stone fruit flavor



## LIFE'S LEMONS NEW ENGLAND IPA ABV: 5.1

Hazy, tropical aroma with a lemony puree punch



## **HEADLESS HESSIAN PUMPKIN ALE ABV: 5.9**

Smells like pumpkin, tastes like pumpkin.....it's pumpkin time!

### **CAMPFIRE LITE LIME LAGER ABV: 4.2**

Our Campfire Lite Lager with a tasty lime twist

#### **KIWI KY FRUITED SOUR ABV: 4.2**

Refreshing sour with a tangy kiwi flavor \*has lactose [13 oz pour]

#### APPLE GRAFF ABV: 7.4

Crisp and woody with a smooth, tart apple zing

## TAPROOM, SOUR BARREL, & BARREL AGED SERIES

Rotating selections. Ask a craft staffer what's on tap!



- available in 12 oz cans to go

Crowlers & Growlers Available for ALL Beers

#### We Have Tasting Flights!

Select FOUR 5oz pours of any of our delicious beers on tap!

## Wine, Cider, N/A Drinks

#### Whites

Glenora Lake Series Riesling Glenora Lake Series Chardonnay Lakewood Dry Riesling

#### Reds

Hazlitt Red Cat Damiani MC2 Wagner Cabernet Franc

#### **Sparking & Rose**

J.R. Dill Jabber Waulkie Rise Glenora Brut Standing Stone Rose Jampagne (Brut & That's My Jam!)

#### **Ciders**

Hazlitt's Cider Tree Hazlitt's Cider Tree with Citra Hops

#### N/A Drinks

Assorted Soda Race Ready Refresher N/A Beer Sparkling Water Bottled Water

## CONTACTLESS CHECKOUT OPTION

Head out when you're done! We'll add 20% gratuity and close your tab. No signature needed. Thanks for joining us!

# Food Menu

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## **Shareables**

#### Soft Bavarian Pretzel \$9 or 2 for \$15

served warm with sharp honey mustard add beer cheese \$1

#### **Polish Sausage Bites \$9**

served with sharp honey mustard

#### Cheezy Mac! \$15

elbows with Ol' Buddy Beer Cheese & mozzarella add almost anything your heart desires

#### Pulled Pork Nachos \$17 (GF optional)

corn tortillas, maple smoked pork, beer cheese, pickled jalapeños, scallions, salsa & sour cream substitute smoked brisket \$7

## **Sandwiches**

Kaiser roll, kettle chips, pickle spear

#### **CBR** \$16

shredded chicken, bac<mark>on bits, ran</mark>ch dressing and beer cheese

#### Pulled Pork \$15

smoked pork shoulder with East NC Vinegar, creamy coleslaw top

#### **Brisket** \$16

smoked beef brisket, Lake Life IPA BBQ sauce

#### **Buffalo Chicken \$15**

hot shredded buffalo-style chicken sandwich with creamy blue cheese and mixed greens

## **BBQ Plates**

choice of 2 sides, Lake Life IPA BBQ sauce, & dinner rolls

#### Pulled Pork \$22 (GF optional)

11:11 Sugar Maple smoked pulled pork shoulder

#### Beef Brisket \$25 (GF optional)

Sugar Maple smoked, sliced beef brisket

#### Combo Plate \$32 (GF optional)

pulled pork, beef brisket

## Sides

Brisket & Cheezy Potato Hash \$5 Chipotle Creamed Corn \$5 Creamy Cole Slaw \$5 (GF) Spicy Pickled Veggies \$5 (GF)

## Salads

all dressings made in house

#### Caesar Salad \$14 (GF optional)

crispy Romaine, garlic-Parmesan croutons, shaved Parmesan cheese

#### Seneca Salad GF \$14

Heritage blend mixed greens, carrots, bell peppers, cucumbers, tomatoes, sunflower seeds

(ranch, creamy bleu cheese, Italian, Caesar)

## Pizza

14" hand-tossed, thin crust goodness, with mozz-provolone blend, 8 slices

#### Classic Cheese \$17 (red sauce)

customized with any add-ons

#### Pepperoni \$19 (red sauce)

our classic chee<mark>se loaded with thick cut pepperoni</mark>

#### Mushroom & Garlic \$19 (white sauce)

lotsa garlic, creamy Parmesan sauce, truffle & garlic sautéed mushrooms

#### Hot & Honey \$20 (red sauce)

pepperoni, honey drizzle, red pepper flakes and Parmesan

#### **S.P.O. \$22** (red sauce)

house-made Italian Sausage, Peppers & Onions

#### BBQ Bomber \$20 (BBQ sauce)

pulled pork, shredded chicken, ranch drizzle

#### Veg Head \$20 (red sauce)

mushrooms, bell peppers, onions, fresh tomato & basil oil

sub vegan cheese \$6

## Add-Ons

add to mac & cheese, salads, pizzas....

anywhere you want!

Bell Peppers +1 Pepperoni +5

Extra Cheese +5 Pickled Jalapeños +3

Italian Sausage +5 Pulled Pork +6

Mushrooms +3 Shredded Chicken +5

Onions +1 Smoked Brisket +7

**Snacks for Kids** \$2 Veggies and ranch

# Thursday Fried Chicken Special

Thursdays **only** 5pm-gone

#### **Dinner Special \$20**

3 pieces of Southern Fried Chicken, bone-in served with buttery mashed potatoes and chipotle creamed corn

## Sunday Football Chicken Wing Special

Sundays **only** 12pm-gone \*in-house only\*

#### Dozen Wings \$14

choice of Buffalo, Lake Life BBQ, or mystery dry rub served with celery, carrots, and bleu cheese