



## SHARE

### TRÖEGS CHARCUTERIE PLATE | \$19

three house dry-aged & fresh charcuterie selections, mustard, house pickles, hot honey, Mad Elf beer bread

### OKTOBERFEST PRETZEL | \$13

malted barley, sea salt, cheese sauce, mustard cream

### ROSEMARY POPCORN | \$5.50

brown butter, rosemary hop salt

### LOCAL CHEESE PLATE | \$21

three locally sourced cheeses, raw honey, seasonal jam, house pickles, Mad Elf beer bread

## SOUPS & SALADS

### TRÖEGS "COBB" SALAD | \$15

mixed greens, pickled egg, bacon bits, whipped feta, pistachios, radish, pomegranate poppy seed vinaigrette

### \* CAESAR SALAD | \$13

romaine, parmesan, house croutons, white anchovies

### MUSHROOM CROISSANT PINWHEEL | \$14

mushrooms, cheddar cheese, mixed greens with ginger vinaigrette, dried cranberries, candied pecans

### BOW CREEK BEEF CHILI | \$7

sour cream, green onions

### SOUP DU JOUR | \$7

## SPECIALTIES

### BRAISED SHORT RIB | \$23

pho bone broth, bok choy, rice noodles, king trumpet mushrooms, pickled fresno peppers

### \* PAN SEARED SCALLOPS | \$28

crispy potatoes, kale pesto, duck fat duxelles aioli, meyer lemon beurre blanc

### MUSHROOM RADIATORI | \$23

Small Valley Milling pasta, shiitake mushrooms, white wine pan sauce, Clover Creek swiss cheese

### HERB SEARED SALMON | \$27

lemon risotto, artichokes, shitake mushrooms, leeks, caper white wine sauce

### DUCK CONFIT | \$21

cranberry-orange glaze, tempura delicata squash, pepitas, pickled red onion, mixed greens with ginger vinaigrette

## SMALL

### GOCHUJANG CAULIFLOWER | \$12

miso onion puree, crispy shallots, sesame seeds

### BEEF SATAY SKEWERS | \$12

Bow Creek beef, coconut cashew sauce, cilantro, sugar rush peach pepper marinated cucumbers

### \* HOP FRIES | \$7

rosemary hop salt, malt vinegar aioli, spicy ketchup

### BEEF CROQUETTES | \$10

Bow Creek beef, parsnip puree, crispy carrots, beer gravy

### CAJUN CATFISH | \$10

beer batter, house tartar sauce

### KOREAN RICE BALL | \$7

carrots, mushrooms, cabbage, soy glaze, nori seasoning, yum yum sauce (served cold)

## SWEETS

### CARAMELIZED CARROT CAKE | \$7

cream cheese mousse, salted caramel sauce, honeycomb candy crumbles

### CHOCOLATE ORANGE ENTREMET | \$7

poppy seed cake, dark chocolate glaze, orange mousse, orange-saffron sauce

### POACHED PEAR CRISP | \$7

red wine poached pears, crumb topping, brown butter ice cream

### HOUSE MADE ICE CREAM | \$4

rotating flavors

**GRAB & GO TREATS** | ask for more details!

= **vegan**     = **vegetarian**  
(allergy & dietary restriction information available upon request)

## SANDWICHES

### MORTADELLA | \$17

on house sourdough focaccia, stracciatella cheese, pistachio pesto, side of hop fries & a house pickled long hot pepper

### SMOKED BRISKET | \$18

on brioche, creamy slaw, chipotle-Troegenator barbeque sauce, side of hop fries

### SPICY JERK CHICKEN | \$17

on house baguette, Bell & Evans chicken, cooper jack cheese sauce, habanero mayo, cucumber & mango salsa, side of hop fries

### SPICY VEGAN SEITAN | \$15

on house baguette, vegan cheese sauce, vegan habanero mayo, cucumber & mango salsa, side of hop fries

### GRILLED CHEESE | \$14

on house sourdough, brie, American, cheddar, side of tomato dip

## KIDS

### CHICKEN FINGERS | \$8

side of chips

### HOT DOG | \$6

on bun, all beef hot dog, side of chips

### PB & J | \$5

on white bread, grape jelly, side of chips

### \* SALAD | \$5

romaine, parmesan, croutons, caesar dressing