

SNACKS:

Loaded Nachos 🕕	\$ <i>7</i>
+ Chicken/Beef/Tofu	\$4
Tortilla chips loaded w/ queso,	diced
onions, salsa, sour cream & jalaş	oenos

Hummus Trio 🕕 🐠 \$10 Single \$5 Served w/ pita bread & baby carrots Flavors: buffalo, pesto, classic

Soft Pretzel Served w/ cheese \$3.50

\$4.50

PERSONAL PITA PIZZAS:

Checoe •	Ψ	7.50
Margarita	0	\$5
Carlia sausa	diand tomatons	9

Garlic sauce, diced tomatoes & mozzarella cheese

\$5.50 Pepperoni

Cheeseburger \$6.50 Secret sauce, ground beef, pickles, American & mozzarella cheese

Buffalo Chicken Buffalo sauce, chicken, mozzarella &

PANINIS/WRAPS:

Served w/ chips or a side of baby carrots & hummus. All options served as paninis or wraps-please specify.

Pesto Chicken (F)	\$8
Pesto, chicken, tomatoes &	
mozzarella cheese	

Buffalo Chicken \$8

Buffalo sauce, chicken, bleu cheese

Bacon, lettuce, tomato & your choice

of cheese

Gourmet Grilled Cheese Pepper jack, bleu cheese & sharp

cheddar 🕕 🕼

veggie 😈 🐠
Marinated tofu, mixed greens,
tomatoes & onion

OUFSADILLAS:

<u>•</u>	
Extra salsa & sour cream	\$.50
Cheese O	\$6
Chicken	\$9
Beef	\$8
Veggie Tofu Marinated tofu, diced tomatoe onions & jalapenos	\$8

RIIRGFRS:

Served w/ chips or a side of baby carrots & hummus

Plain & Simple 🐠	\$9
Cheese (F)	\$10
Boca Burger 🕕	\$8
Black Bean Burger 🕕	\$9

Bacon Cheese 65 \$11

Pizza Burger \$12 Pizza sauce, mozzarella cheese & pepperoni

Toppings:

Spring mix, tomato, onion, pickle, jalapeno

Cheese:

Sharp cheddar, bleu cheese, pepper jack, mozzarella, American, provolone

Ranch*, vinaigrette*, balsamic vinaigrette*, BBQ*, buffalo*, mayo, Italian, pesto, Thai chili

Cheese (\$1) bacon (\$2) tofu (\$3) boca (\$4) burger (\$4) chicken (\$4)

Any meat can be substituted for a non-meat item at no extra charge. Gluten-free buns available upon request.

DESSERTS:

\$8

Ask your server for tonight's selection.

^{*}house made

\$4 :	ABV	\$6 CONT:	ABV
Pabst Blue Ribbon (lager)	4.7%	Troegs Hopback (amber ale)	6.0%
Miller High Life (lager)	5%	Troegs Dreamweaver (wheat)	4.8%
C Light (lager)	4.2%	Hoegaarden (Belgian)	4.9%
ሶ ∦ ΓΩ		Corona Extra	4.6%
\$4.50:	ABV	Corona Light (light lager)	4.5%
Miller Lite (pale lager)	4.2%	Negra Modelo (Vienna lager)	5.4%
udweiser (lager)	5.0%	Red Stripe	4.7%
oud Light (light lager)	4.2%	Heineken (pale lager)	5.4%
Coors Light (light lager)	4.2%	Amstel Light (pale light lager)	3.5%
colling Rock (pale lager)	4.5%	Labatt Blue (lager)	5.0%
vengling (amber lager)	4.4%	ሶ ሮ ፔበ.	ADV
traub (lager)	4.3%	<u>\$6.50:</u>	ABV
Aichelob Ultra (lager)	4.2%	Stella Artois (Belgian)	5.2%
hρ		Bell's Two Hearted (IPA)	<i>7</i> .0%
6 6:	ABV	Troegs Perpetual IPA	<i>7</i> .5%
Aike's Hard Lemonade	5.0%	Ithaca Flower Power (IPA)	<i>7</i> .5%
ale's Pale Ale, 12oz. (APA)	6.5%	Southern Tier 2x Stout	7.5%
ngry Orchard Crisp Apple 🚯	5.0%	<u>16oz. Cans:</u>	
oodchuck Hard Cider 🕕	5.0%	Guinness (Irish dry stout)	4.2%
rispin Natural Hard Cider 🐠	5.0%	Young's Double Chocolate	5.2%
enry's Hard Orange Soda	4.2%	Boddington's Pub Ale	4.7%
ot Your Father's Root Beer	5.9%	۴٦	
einenkugel's Sunset Wheat	4.9%	\$7:	ABV
einenkugel's Berry Weiss	4.7%	Sierra Nevada Torpedo (IPA)	7.2%
ooklyn Brown Ale	5.6%	Troegs Troegenator	8.2%
ewcastle Brown Ale	4.7%	Victory Dirt Wolf Double IPA	8.7%
twater Vanilla Java Porter	5.5%	Wild Blue (fruit/vegetable beer)	8.0%
ogue Dead Guy Ale	6.5%	Founders Breakfast Stout	8.3%
at Tire Amber Ale	5.2%	Deschutes Fresh Squeezed (IPA)	6.4%
Freat Lakes Eliot Ness	6.2%	67 F0	
Freat Lakes Burning River	5.4%	\$7.50 :	ABV
lue Moon (Belgian)	6.2%	Dogfish Head 90 Minute IPA	9.0%
Magic Hat #9	5.1%	_	noultr.
ierra Nevada Pale Ale	5.6%	Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your	
ogfish Head 60 Minute (IPA)	6.0%	riskof foodborne illness. Before placing y order, please inform your server if a per	son in
one IPA	6.7%	your party has a food allergy. Because options are cooked in the same space, v	ve
ctory Hop Devil (IPA)	6.7%	cannot guarantee our items are 100% g free. Please consider this when ordering.	