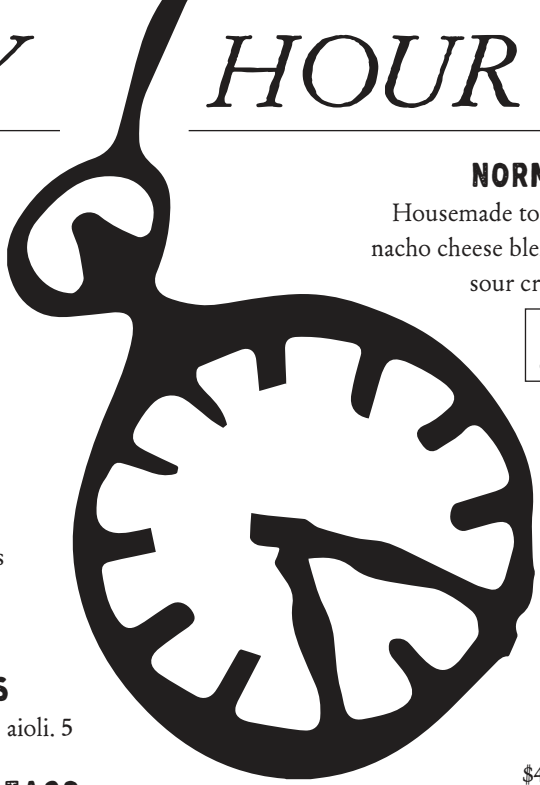
HOPPY HOUR

Monday through Friday
— from 5pm to 7pm —



FIRE IN THE HOLE
Wings marinated in ghost pepper-garlic butter with blue cheese dressing. 5

WARM PRETZEL & CHEESE
Served with ghost pepper cheese sauce. 5

COTTON TAIL BITES
Wisconsin white cheddar curds with pesto ranch. 5

SEASONAL BLISTERED PEPPERS
Olive oil, garlic, rock salt, citrus aioli. 5

SMOKED BRISKET TACO
Avocado crema, roasted corn salsa, cabbage, cotija cheese. 5

NORMAL NACHOS
Housemade tortilla chips, refried beans, nacho cheese blend, jalapeños, pico de gallo, sour cream, guacamole and salsa. 5

Add Brisket, Pork Belly , Chicken or White Chicken Chili +3 | Lobster +4

HOUSE SALAD
Mixed greens, baby heirloom tomatoes, carrots, red bell peppers, quinoa, gorgonzola cheese, candied cashews & balsamic vinaigrette. 5

$8 DICKEL & A BUSCH
ALL DAY, EVERYDAY

WEDNESDAY TRIVIA
$4 Jack Daniel's | $6 Jack Rabbits
reservations accepted

FERNET FRIDAYS
$5 shots of Fernet all day

DRAFTS 5

ALESMITH X
American Pale Ale | 5.3%

CORONADO ORANGE AVE WIT
Witbier | 5.2%

FALL BREWING PLENTY FOR ALL
California Pilsner | 4.8%

PIZZA PORT CHRONIC
Amber Ale | 4.9%

SECOND CHANCE SEIZE THE IPA
American IPA | 6.5%

WINE BY THE GLASS 5

ANGELINE Pinot Noir
ANGELINE Sauvignon Blanc
DISEÑO Malbec
ST. FRANCIS Chardonnay

SPECIALTY COCKTAILS 5

NORMAL FASHIONED
Old Forester Bourbon
Bitters / Sugar / Orange

BASIL BUNNY
Tito's Vodka / Fresh Lemon Juice
Simple Syrup / Strawberry / Basil

THE DUDE
Tru Organic Vanilla Vodka / Licor 43
Dark Horse Nitro Coffee / Fresh Cream

DC MULE
Ketel One Vodka / Ginger Beer
Bar Keep Vanilla Bitters

JACK RABBIT
Jack Daniel's Whiskey
Fresh Grapefruit Juice / Ginger Beer