



FEATURED LUNCH MENU  
 DECEMBER 8TH - DECEMBER 14TH

GENERAL MANAGER: TIM DENNISTON

EXECUTIVE CHEF: BARRY MATTHEWS

WINES BY THE GLASS

WHITE

White Zinfandel, Beringer, CA	4.75
Pinot Grigio, Cycles Gladiator, CA	6.50
Huckleberry Riesling, Latah Creek, WA	6.50
Sauvignon Blanc, Guenoc, Lake County, CA	6.25
Chardonnay, Cypress, J Lohr, CA	6.25
Viognier, Yalumba, South Australia	6.50

RED

Merlot, Santa Ema, Chile	6.50
T3 Red, Townshend, Spokane, WA	10.50
Syrah, Stonecap, WA	6.75
Cabernet Sauvignon, Two Tone Farms, CA	6.75
Zinfandel, Bogle Old Vine, CA	7.25
Merlot, Mirassou, CA	6.25

FRENCH DIP

Prime rib sliced thin and piled high on a baguette. Served with au jus, horseradish sauce and a caeser salad.

10.95

PINEAPPLE MANGO SALAD

Fresh pineapple and mangoes tossed with toasted almonds, macadamia nuts and coconut flakes. Served over crisp romaine with a mango vinaigrette.

9.95

PORKLOIN

Porkloin dusted with jerk spices, broiled and served with a pineapple salsa and sweet potato fries.

11.95

Banquet Rooms

Book your next party with us! We have a number of unique banquet rooms for meetings, birthday parties, rehearsal dinners and wedding receptions. Call our event coordinator Dana Bernal at 777-3900 to make reservations.

Mug Club

What's the Mug Club you ask? Only an incredible membership opportunity to take advantage of fantastic deals on our award-winning beers brewed here on premises! Want to become a member of our Mug Club? Ask your server or bartender for details!

Happy Hour

Join us from 4pm - 6pm Monday through Saturday and all day Sunday for fantastic Happy Hour deals. Where else can you get 16 ounce pints of hand-crafted goodness for only \$2.00?