SNACK SPECIAL

Premium Meat & Cheese with Crostini  14

Wicked Snack Mix  6.5

SANDWICHES

All sandwiches are served with house-made chips

Chicken Salad Sandwich  11
wheat berry bread with green leaf lettuce

Oven-Roasted Turkey & Swiss  11
green leaf lettuce, tomato & red onion

SALADS

Mixed Green Salad  7
cherry tomato, baby bell pepper, red onion & house vinaigrette

Smoked Chopped Chicken Salad  9
iceberg lettuce, shredded cheddar, bacon & buttermilk-onion dressing
**DRAFT BEER**

**New Province Fallen Queen**
Orange peel & coriander mingle for a bright citrus aroma, light lemony tartness, and a pleasantly crisp finish. 5% ABV

**Fossil Cove Paleo Ale**
Crisp refreshing Pale Ale with slight caramel notes followed by citrus and white grape from the Cascade and Galena hop additions. 5.5% ABV

**Fossil Cove La Brea Brown**
Hybrid Belgian style with a rich chocolate malt complimented by a pleasant spice from the Belgian yeast and fresh coriander. 6% ABV

**Ivory Bill Old Style**
Amber, deep malty richness. Made with floor malted Bohemian pilsner malt, dark Munich malt, and a whisper of chocolate malt. 5.4% ABV

**Black Apple Hibiscus Cide**
Semi-Dry cider, lending a radiant red hue and characteristic berry-packed zip with crisp clean citrus and alluring floral aromas. 6.9% ABV

**Ozark IPA**
Citrus and Tropical Fruit with a crisp and clean bitterness. 5.4% ABV

**Ozark APA**
A light bodied session ale brewed with rye for a dry finish. Notes of grapefruit and fresh cut grass. 4.2% ABV

**WHITE WINE**

**Michael David, Chardonnay, Lodi** 9

**Honig, Sauvignon Blanc, Napa Valley, 2018** 9

**Acrobat, Pinot Gris, Oregon** 9

**RED WINE**

**Rock and Vine, Cabernet, Central Coast** 10

**McNab, Merlot, California** 10

**Louis Jadot, Beaujolais-Villages, France** 9

**Point North, Pinot Noir, Willamette Valley, 2015** 12

**Bear Flag, Zinfandel, Sonoma County, 2016** 12