



DEERHEAD CHEF FEATURES

+SUGGESTED WINE & BEER PAIRINGS+

SESAME HERB CRUSTED AHI TUNA 21.95

GINGER/PINEAPPLE JASMINE RICE & CUCUMBER WASABI

+GLENORA BUBBLY MUSCAT 5+

+LUCKY HARE E.S.B 6.75+

BRUSCHETTA CHICKEN ALFREDO 17.95

PENNE PASTA & FINISHED WITH APPLE-WOOD BACON

+GIESEN SAUVIGNON BLANC 7+

+SCALE HOUSE SUMMER JAM 6.75+

BUFFALO GRINDER & FRIES 14.95

HOME-MADE CHICKEN TENDERS IN MEDIUM SAUCE
LETTUCE TOMATO & BLUE CHEESE ON A TOASTED HOAGIE

+HOSMER GRUNER VELTLINER 7.50+

+K-2 BROS. N.E IPA 6.75+

STRAWBERRY CREME BRULEE 4.95

+GLENORA ICED VIDAL BLANC 7 GLS / 15 BLTL+

SCALEHOUSE P.B STOUT 6.75+

*BE SURE TO ASK ABOUT OUR CURRENT SELECTION
OF HOMEMADE GRANDMA BEBEE DESSERTS!