



Tasting Room

FOOD MENU

FOR THE TABLE

Fried Chevre \$14.00

Hand battered Sweet Jalapeno goat cheese balls drizzled with honey & parsley.

Homemade Pretzel Bites \$13.00

Served with Charleville beer cheese dip.

Poke Bowl \$16.50

*Ahi Tuna, brown rice, diced cucumbers, shredded carrots, and avocado topped with chives, sesame seeds, cilantro and drizzled with wasabi and Sriracha mayos.
Substitute steak for \$1 more.
GF w/o mayos sauces.*

Garlic Butter Steak Bites \$16.50

Served with a truffle soy sauce.

Garlic & Parm Fries \$12.50

Garlic parmesan fries served with chipotle ketchup, truffle aioli, and garlic aioli.

Cod Bites \$15.50

Hand battered fish bites served with a dill tartar sauce.

Buffalo Chicken Rangoons \$15.00

Flash fried wontons stuffed with sweet and spicy buffalo chicken filling. Served with jalapeno ranch.

Portobella Fries \$14.00

Served with a horseradish sauce.

Coconut Shrimp \$14.50

Large shrimp served with our signature sauce.

Ahi Tuna Nachos \$17.00

Handmade wonton chips topped with Ahi Tuna, avocado, & sesame seeds. Drizzled with Sriracha mayo & truffle soy sauce.

Chips & Salsa \$8.00

Crispy housemade tortilla chips served with fresh zesty salsa.

Charcuterie Board \$29.00

Variety of chef selected artisan cheeses served with crackers, local honey, jams, olives, and an assortment of fixings.

ARTISAN PIZZAS

Four Cheese \$17.00

Variety of house blend cheeses on top of a garlic butter homemade crust.

Meat Lovers \$22.00

Sausage, pepperoni, and ground beef with our St. Louis-style house blend cheeses on top of a homemade crust.

BBQ Chicken \$20.00

BBQ Chicken with caramelized onions, our St. Louis-style house blend cheeses & sprinkled with cilantro on homemade crust.

Buffalo Chicken \$20.00

Buffalo Chicken with caramelized onions, our St. Louis-style house blend cheeses and drizzled with ranch on homemade crust.

Mushroom & Goat \$19.00

Portabella mushrooms, goat cheese, and truffle oil on top of a garlic butter homemade crust.

Margherita \$18.00

Tomato sauce, fresh tomatoes, fresh mozzarella, topped with fresh basil leaves and balsamic drizzle on homemade crust.

SUNDAY BRUNCH

Belgian Waffle \$15.00

Golden Belgian waffles topped with mixed berries and finished with powdered sugar.

Biscuits & Gravy \$15.00

House-made sausage gravy poured over a stack of buttermilk biscuits

Breakfast Pizza \$22.00

Homemade crust topped with sausage gravy, St. Louis-style house blend cheeses, and sunny side up eggs with siracha drizzle.

Steak & Eggs \$25.00

Perfect cut ribeye with three eggs topped with a siracha drizzle.



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