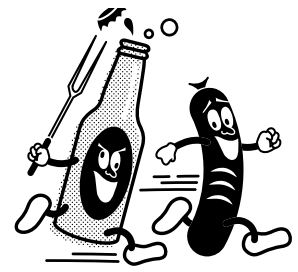


DRINK MENU



Snake Cocktails

Pearing SZN ~ Ketel One vodka, fresh pear syrup, rosemary syrup & lime* **11**

Mezcalita ~ Union mezcal, agave, fresh lime
*Make it Spicy! **11**

Granada Fizz ~ Wheatly Vodka, pomegranate juice, & citrus topped w/ prosecco **12**

Seasonal G&T ~ Tanqueray & tonic w/ seasonal herbs & fruits* **10**

Spiced Apple Spritz ~ Indigo gin, lemon, apple & ginger beer* **11**

Benton's Old Fashioned ~ Bacon-infused Four Roses bourbon, maple syrup, bitters **12**

Snake Hill Sour ~ Rye, fresh lemon, simple, cabernet float **11**

Tequila Ronnie ~ Astral tequila, muddled cherries & limes, ginger beer **12**

* make it N/A featuring Seedlip!

On Draft

1. **Southern Teir Pumking** 8.6% 12oz ~ **6**
2. **Aslin Vienna Lager** 5% ~ **6**
3. **Union Duckpin Pale** 5.5% 12oz ~ **6**
4. **2SP Up & Out IPA** 6% 12oz ~ **7**
5. **WILDCARD?? ~ Take a Chance!** 12oz ~ **4**
6. **Bell's Two Hearted** 7% 12oz ~ **6.5**

7. **Monument Penchant Pils** 4.5% 12oz ~ **6**
8. **Forward Brewing Sour** 7.2% 12oz ~ **7**
9. **Checkerspot Fancy Pants NEIPA** 7% 12oz ~ **9**
10. **Tanqueray Draft Negroni** ~ **11**
11. **NITRO White Russian Cocktail** 12oz ~ **9**
12. **NITRO Red Sangria** 12oz ~ **8**

Cans & Bottles

NEW/LIMITED

- 2SP Baby Bob Stout** ~ **6**
- Aslin Dead Inside IPA** ~ **8**
- Forward Brewing Pale** ~ **6**
- Key Diamonds & Domes Brut IPA** ~ **3**
- La Fin Du Monde** ~ **8**
- Pariah Silence Bock** ~ **8**
- Maine Brewing Lunch IPA** ~ **9**
- Schofferhofer** ~ **6.5**
- Union Black Wing Lager** ~ **6**

BASIC

- Coors Light** ~ **3.5**
- Miller Lite** ~ **3.5**
- Natty Boh** 16oz Tallboy ~ **3.5**
- Tecate** 12oz Tallboy ~ **4**
- Untitled Arts Fruit Seltzer** Variety ~ **6.5**
- White Claw Seltzer** Variety ~ **5**

LIGHT & EASY

- 2Sp Pony Boi Lager** ~ **5**
- Allagash White** ~ **5**
- Lagunitas Day Time** ~ **5**
- Maui Bikini Blonde** ~ **5.5**
- Olde Mother Hank Pils** ~ **6**
- Pinkus Pilsner** 16.9oz ~ **9**
- Pinkus Hefe-Weizen** 16.9oz ~ **9**
- Union Zadie's Lager** ~ **5**

Wine

- Rose** | Angeline, California - **8**
- Chardonnay** | Angeline, California - **9**
- Pinot Gris** | Giesen, New Zealand - **8**
- Prosecco** | Luluca, Italy - **8**

HOPPY

- Oscar Blues Double Dales IPA** ~ **6**
- Pariaha Pine By** ~ **8**
- RAR Nanticoke Nectar** ~ **5.5**
- Three Floyds Zombie Dust** ~ **6**

SEASONAL

- Founders Breakfast Stout** ~ **6**
- Kentucky Cream Ale** ~ **5**
- Monument Brown Ale** ~ **6**

CIDERS & MEADS

- Austin Eastciders Dry** ~ **5**
- Austin Eastciders Pineapple** ~ **5**
- Austin Eastciders Peach** ~ **5**

SOUR

- Aslin Volcano Sauce** ~ **9**
- Rodenbach Grand Cru** ~ **9**
- Union Cold Pro** ~ **6**

N/A

- Abita Rootbeer** ~ **3**
- Athletic Brewing NA IPA** ~ **6**
- Bitburger** ~ **5**

- Cabernet Sauvignon** | Auspicion, California - **9**
- Pinot Noir** | Julia James, California - **9**
- Malbec** | Lote 44, Argentina - **9**



SIGNATURE SANDWICHES

The Crabtowne ~ A Natty Boh sausage, grilled & topped w/ jumbo lump crab mac & cheese, Chesapeake aioli, dusted w/ Old Bay & garnished w/ fresh parsley. **16**

The Greek Goddess ~ A Rosemary garlic lamb sausage w/ tzatziki cucumber sauce, crumbled feta, tomato & onion. **12**

The Rico Suave ~ A Chicken Rico inspired Peruvian sausage, drizzled w/ house made 'yellow' & 'green' Peruvian sauces. **9**

The DiPasquale ~ A Spicy Italian sausage, wrapped w/ thin sliced DiPasquale's Prosciutto, topped w/ shaved parmesan, house marinara sauce and fresh basil. **11**

The Pho' Real ~ A Vietnamese soup spiced Pho sausage topped w/ sprouts, sliced fresh jalapeño, basil & hoisin sauce, similar to the traditional soup. Available Vegan! **11**

The Curry Little Rabbit ~ A Rabbit & Rattlesnake sausage, topped w/ a mango curry chutney & fresh cilantro, served on a toasted brioche bun. **12**

SIDES

Fries ~ A boat of hand cut, twice fried, Idaho potatoes served w/ dipping sauce of your choice. **6/9**

Truffle Shuffle ~ Our hand cut fries tossed in truffle oil, parmesan cheese & fresh parsley. **7/10**

Fried Green Beans ~ A generous portion of fried green beans, tossed w/ herbs & served w/ sriracha dipping sauce. **8/10**

Hush Puppies ~ A boat of warm hush puppies, topped w/ powdered sugar & served w/ whipped honey butter. *Vegetarian* **7/10**

Onion Rings ~ A boat of crispy fried onion rings, served w/ dipping sauce of your choice. *Vegetarian* **8/10**

Mac n' Cheese ~ A cup of house made sharp cheddar cheese sauce, mixed w/ cavatappi noodles. *Vegetarian* **7**
add bacon **1** add crab **4**

Wings ~ A pound of 24hr buttermilk brined wings, twice fried & served w/ ranch or bleu cheese. *Flavors ~ Buffalo, BBQ, Nighthawk BBQ. Ask about our rotating flavors.* **13**

Baked Beans ~ Low & slow, brown sugar baked beans. **5**

Add bacon to any side, starter or salad for \$1.
Available from Kitchen: Mayo, Chipotle Mayo, BBQ,
Sriracha Ranch, Honey Mustard.

SALADS

Pho Salad ~ Mesclun mix w/ fresh basil, fresh sliced jalapeño, sprouts, carrots, lightly tossed in hoisin, oil & vinegar. **10** Add PHO sausage for \$4 add'l

Kale Caesar ~ A caesar salad w/ fresh kale greens & shaved parmesan cheese, tossed lightly in creamy caesar dressing. **9**

Rabbit Food ~ Mesclun greens mix w/ sliced plum tomato, sliced cucumber, sliced radish & red onion. **8**

DRESSINGS: Creamy caesar, bleu cheese, lemon vinaigrette, creamy italian (vegan), spicy sriracha ranch, buttermilk ranch, chipotle mayo, honey mustard.

All salads served w/ side of grilled brioche bread
Add any Sausage to your salad for \$2 OFF menu price

BRUNCH FOREVER

The Estevez ~ A Duck w/ bacon sausage, topped w/ cheddar cheese sauce, applewood bacon, & a fried egg. **12**

Bangover Cure ~ Sweet maple breakfast sausage, topped w/ scrambled egg & cheddar cheese sauce on a brioche roll. **11**

Bacon Egg & Cheese Fries ~ A full order of fries, topped w/ two dippy eggs, bacon & cheddar cheese sauce. **11**

Sausages

PORK

Pollock Johnny's Polish Sausage Bmore OG ~ (GF) **7**

(Add the Pollock Johnny 'WORKS' sauce - \$1)

The Sophia ~ Spicy Italian (HM) **8**

Pho-Q ~ Pork w/ Sriracha, fennel & Thai basil (HM) **8**

Natty Boh Brat ~ Bratwurst made with Natty Boh beer **7**

The Rico ~ Chicken & pork w/ Peruvian spices (HM) **8**

Jalapeño Cheddar ~ Pork w/ cheddar & jalapeño (GF) **7**

Breakfast Link ~ Sweet maple breakfast sausage (HM) **8**

CHICKEN

Italian Chicken ~ Chicken sausage w/ fennel & spices **8**

Mango & Habanero Chicken ~ Chicken sausage made w/ habanero spices and fresh mango (HM) (PF) **8**

EXOTIC

Ghost Pepper Alligator ~ Pork, beef & gator w/ mustard & ancho chili (HM) **9**

Rabbit Rattlesnake ~ Pork, rabbit & rattlesnake w/ jalapeño peppers (HM) **9**

Rosemary & Garlic Lamb ~ Lamb, garlic, rosemary & cayenne (GF)(PF) **9**

Duck w/ Bacon ~ Pork, duck, bacon & jalapeño **9**

PLANT BASED

Served on Vegan brioche style roll. Brioche roll avail upon request.

Mexican Chipotle ~ Spicy hot w/ smoked chipotle peppers **9**

Smoked Apple Sage ~ Apple sage w/ golden potatoes & subtle smoke **9**

Italian ~ Eggplant, fennel, red wine & garlic **8**

Add two free toppings:
Sweets, Hots, Onions or Sauerkraut

Available Mustards:

Honey Bourbon, Old Bay Whole Grain, Spicy Brown, IPA,
and Yellow

GF = gluten free PF = pork free HM = house made

DESSERT

Fried OREO Cookies ~ Four battered & fried Oreo cookies, sprinkled w/ powdered sugar & served w/ strawberry dipping sauce. Two or four to and order. **4/7**

Peanut Butter Cup ~ A house made peanut butter & chocolate dessert bar (think Reese's cup). **3**