



FOOD

Happy Hour at the Distillery!
Wednesdays & Thursdays 4-7pm
Fridays 12-7pm
HALF OFF Classic Cocktails, Beer, & Wine
\$3 OFF Tapas

TAPAS

CHARCUTERIE (FOR 2)

\$14

Assorted meat, cheese, kalamata olives, almonds, seasonal fruit, and assorted crackers.

CALAMARI

\$16

Served with marinara sauce

MOZZARELLA TRIANGLES

\$12

Breaded mozzarella with marinara sauce

PRETZEL BITES

\$12

Served with beer cheese and mustard

FRIED ZUCCHINI STICKS

\$12

Breaded zucchini served with ranch

BURRATA

\$16

Soft burrata served over bruschetta and sourdough toast.

BUTTERNUT SQUASH HUMMUS

\$14

Topped with roasted pumpkin seeds and a touch of syrup. Choice of chips, pita, or crudité.

SEASONAL EGG ROLLS

\$15

3 egg rolls filled with chef's choice of seasonal delights.

DILL PICKLE CREAM CHEESE BOMBS

\$15

7 dill pickle and cream cheese balls, breaded and fried. Served with ranch.

BUFFALO MAC N CHEESE JALAPEÑO BITES

\$15

Served with blue cheese or ranch

NACHO BOWL

\$18

Choice of chicken or ground beef. Tortilla chips, beer cheese, pico de gallo, guacamole, salsa, sour cream.

Excluded from Happy Hour

SALADS

PROTEIN ADD-ONS

Chicken	\$8
Shrimp	\$10
Salmon	\$14

CAESAR SALAD

\$12

Romaine, croutons, shredded parmesan, pecorino, caesar dressing

HOUSE SALAD

\$12

Romaine, cucumber, tomatoes, croutons, balsamic vinaigrette

APPLE CRANBERRY SALAD

\$15

Apples, dry cranberries, shaved carrots, goat cheese, pumpkin seeds, maple syrup vinaigrette.

WEDGE SALAD

\$14

Iceberg wedge, bacon, heirloom cherry tomatoes, red onions, blue cheese crumbles, blue cheese dressing

Dressing: ranch, balsamic vinaigrette, caesar, honey mustard, blue cheese

KIDS

Served with French fries

CHICKEN TENDERS	\$10
FRIED MOZZARELLA	\$10
FRIED SHRIMP	\$12
GRILLED CHEESE	\$10
MAC N CHEESE	\$10
PASTA (BUTTER OR MARINARA)	\$10
CHEESEBURGER	\$10

A GRATUITY OF 20% WILL BE CHARGED FOR PARTIES OVER 6.
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDHELDS

JUMBO WINGS

6 for \$12 | 12 for \$20

Choice of buffalo, caramel apple whiskey bbq, garlic parmesan, honey mustard, or firecracker. Side of blue cheese and crudités.

CLASSIC BURGER

\$16

8 oz. burger, american cheese, lettuce, tomato, & onion on a brioche bun. Served with French fries.

WAGYU SLIDERS

\$17

3 sliders topped with swiss cheese, bacon, mushrooms, and garlic aioli. Served with French fries.

ASHLYNN CHICKEN SANDWICH

\$16

Prosciutto wrapped grilled chicken, fresh mozzarella, roasted red bell peppers, arugula, basil pesto aioli, and balsamic glaze on focaccia sourdough. Served with French fries.

PULLED PORK SANDWICH

\$16

Topped with spicy pickles and caramel apple BBQ sauce made with our Caramel Apple Whiskey. Served with French fries.

CHICKEN PARM SLIDERS

\$16

3 crispy chicken handhelds topped with mozzarella & marinara. Served with French fries.

SUMMERSEAT STREET TACOS

\$18

Choice of: 3 ground beef tacos with beer cheese, pickled onions, & lettuce, 3 chicken or shrimp tacos with pico de gallo, or 3 pork belly tacos with guacamole & pickled onions. Served with tortilla chips, salsa, & sour cream.

CHICKEN TENDERS

\$14

Hand breaded tenders with French fries (4 ct)

Sauces: ranch, honey mustard, ketchup, buffalo, bbq

PBLT

\$16

Pork belly, lettuce, tomato, and garlic aioli served on sourdough. Served with French fries.

BUFFALO CHICKEN SANDWICH

\$16

Breaded chicken breast fried and tossed in buffalo sauce with blue cheese crumbles, tomato, and house-made coleslaw on a brioche bun. Served with French fries.

CUBAN SLIDERS

\$16

Pulled pork, ham, swiss cheese, mustard, and spicy pickles. Served with French fries.

SPICY CHICKEN PANINI

\$15

Blackened chicken breast, pepper jack cheese, pico de gallo, guacamole, and mixed greens on ciabatta pressed to perfection. Served with French fries.

SIDES

FRENCH FRIES

\$7

SWEET POTATO FRIES

\$8

ONION RINGS

\$8

RICE PILAF

\$9

ASPARAGUS

\$9

ROASTED POTATOES

\$9

SIDE SALAD (HOUSE OR CAESAR)

\$7

COLESLAW

\$7

FOUR CHEESE MAC N CHEESE

\$9

BROCCOLI

\$9

FLORENTINE VEGETABLES

\$9

FLATBREADS

WHITE

\$15

Garlic herb oil, mozzarella, ricotta, parmesan, burrata

PEPPERONI

\$15

Shredded mozzarella, pepperoni, tomato sauce, garlic aioli

MARGHERITA

\$14

Fresh mozzarella, tomato, basil

BUFFALO CHICKEN

\$15

Grilled chicken, house buffalo sauce, mozzarella, blue cheese dressing, parsley

CBR

\$15

Grilled chicken, crumbled bacon, mozzarella, ranch

FIG + ARUGULA

\$15

Fig jam, arugula, prosciutto, diced red onion, crumbled goat cheese, balsamic glaze

BUFFALO CHICKEN CAESAR

\$15

Garlic herb crust, buffalo chicken, romaine, parmesan, caesar dressing

*Flatbread may be substituted for Gluten Free flatbread for a \$2 additional charge

ENTRÉES

All entrées are served with a side salad (house or caesar)

BOURBON SHRIMP

\$21

Crispy fried shrimp with a side of bourbon infused bang bang sauce. Served with French fries.

LEMON CHICKEN

\$22

Mushrooms, artichokes, lemon butter. Choice of side.

COWBOY RIBEYE PORK CHOP

\$26

12 oz. cowboy ribeye center cut pork chop topped with sautéed shallots, cherry peppers, and roasted garlic in a brown sauce. Choice of side.

FLOUNDER FRANCESE

\$23

8 oz. Flounder dipped in egg batter and pan fried. Served in a lemon butter caper sauce. Side of Florentine vegetables.

CHICKEN OR SHRIMP YOUR WAY

\$21

Grilled or blackened. Choice of side.

BEEF STROGANOFF TORTELLINI

\$22

Tortellini in a stroganoff sauce with mushrooms and ground beef. Served with garlic toast.

BURRATA RAVIOLI

\$22

Burrata stuffed ravioli in a basil pesto cream sauce with grilled chicken and roasted red bell peppers.

RIBEYE

\$36

10 oz. Ribeye served in a green peppercorn and mushroom demi-glaze cream sauce. Side of onion rings.

SALMON YOUR WAY

\$25

Grilled or blackened with heirloom cherry tomatoes and mushrooms in a lemon cream sauce. Choice of side.

VEGGIE PLATTER

\$18

Grilled zucchini, yellow squash, asparagus, roasted potatoes, and grilled red onions drizzled with a white balsamic glaze. Side of balsamic vinaigrette.