



## FOOD

Happy Hour at the Distillery!  
Wednesdays & Thursdays 4-7pm  
Fridays 12-7pm

HALF OFF Cocktails  
\$3 OFF Tapas

### TAPAS

#### CHARCUTERIE (FOR 2) \$14

Assorted meat, cheese, kalamata olives, almonds, seasonal fruit, and house-made crostini.

#### 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 \$15

Soft burrata served over arugula with heirloom cherry tomatoes and house-made crostini.

#### BUTTERNUT SQUASH HUMMUS \$14

Topped with roasted pepitas and served with Damascus flatbread fried in beef tallow.  
\*Pita or Crudités available upon request

### SALADS

#### PROTEIN ADD-ONS

Chicken	\$8
Shrimp	\$10
Salmon	\$12

#### CAESAR SALAD \$12

Romaine, croutons, shredded parmesan, pecorino, caesar dressing

#### HOUSE SALAD \$12

Romaine, cucumber, tomatoes, croutons, balsamic vinaigrette

#### APPLE BRIE SALAD \$15

Mixed greens, pepita crusted brie cheese, red apples, tomatoes, shaved carrots, roasted pistachios, honey lemon vinaigrette

#### WEDGE SALAD \$14

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

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

### KIDS

*Served with French fries*

CHICKEN TENDERS	\$10
FRIED MOZZARELLA	\$10
FRIED SHRIMP	\$12
GRILLED CHEESE	\$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

**CLASSIC BURGER** \$16  
8 oz. burger, american cheese, lettuce, tomato, & onion on a brioche bun. Served with French fries.

**BUILD YOUR OWN BURGER** \$15  
8 oz. burger, lettuce, tomato, onion, + \$1 per topping. Served with French fries.

**ASHLYNN CHICKEN SANDWICH** \$16  
Grilled chicken, prosciutto, fresh mozzarella, arugula, tomato, and garlic aioli on a ciabatta roll. 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  
3 chicken or shrimp tacos seasoned and topped with fresh pico de gallo, or 3 pork belly tacos with guacamole and pickled red onions. Served with tortilla chips and sour cream on the side.

**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 on texas toast. 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  
**RICE PILAF** \$9  
**ASPARAGUS** \$9  
**ROASTED POTATOES** \$9  
**SIDE SALAD (HOUSE OR CAESAR)** \$7  
**COLESLAW** \$7

## FLATBREADS

**WHITE** \$15  
Garlic herb oil, mozzarella, ricotta, parmesan, burrata

**TRADITIONAL** \$14  
Shredded mozzarella, 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 dressing

**FIG + ARUGULA** \$15  
Fig jam, arugula, prosciutto, diced red onion, crumbled goat cheese, balsamic glaze

**BUILD YOUR OWN** \$13  
+\$1 per topping  
\*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** \$18  
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.

**PORK STEAK** \$22  
Breaded & deep fried in beef tallow, and drizzled with a smoked chipotle gravy. Served with a house-made slaw made with iceberg lettuce, tomatoes, red onions, goat cheese crumbles, and peppercorn parmesan dressing.

**PARMESAN FLOUNDER** \$23  
Lemon butter, capers. Choice of side.

**CHICKEN OR SHRIMP YOUR WAY** \$21  
Grilled or blackened. Choice of side.

**BLACKENED CHICKEN TORTELLINI** \$21  
Tricolor tortellini in an Alfredo sauce with tomatoes, mushrooms, blackened chicken, and parmesan cheese.

**STEAK FRITES** \$35  
10 oz. Ribeye served with a demi-glace sauce and French fries.

**SALMON YOUR WAY** \$23  
Grilled or blackened with roasted red peppers and lemon butter 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.