



# 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 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.

**EVERYTHING HUMMUS** \$14  
Inspired by everything bagel seasoning. Served with Damascus flatbread fried in beef tallow.  
\*Pita or Crudités available upon request

**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.

**SHRIMP CEVICHE GAZPACHO** \$16  
Tomato based ceviche made with shrimp and topped with avocado. Served with tortilla chips.

## 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

**BERRY SALAD** \$15  
Mixed greens, fresh berries, feta cheese, crispy prosciutto, buttered croutons, berry 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  
MAC N CHEESE \$10  
PASTA (BUTTER OR MARINARA) \$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, or garlic parmesan. Side of blue cheese and crudité's.

### CLASSIC BURGER \$16

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

### WAGYU SLIDERS \$16

3 sliders topped with smoked cheddar cheese, bacon, and spicy pickles. 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 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
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

### 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

### FIG + ARUGULA \$15

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

### CHICKEN CAESAR \$15

Garlic herb crust, 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 \$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.

### COWBOY RIBEYE PORK CHOP \$26

12 oz. cowboy ribeye center cut pork chop topped with gorgonzola cream sauce. Choice of side.

### COD FLORENTINE \$23

8 oz. panko crusted cod served over sautéed mushrooms, heirloom cherry tomatoes, and baby spinach in a garlic herb oil, topped with a touch of lemon butter.

### CHICKEN OR SHRIMP YOUR WAY \$21

Grilled or blackened. Choice of side.

### SHRIMP TORTELLINI \$22

Tricolor tortellini in a pink alfredo sauce served with 5 shrimp (grilled or blackened). Served with garlic toast.

### STEAK FRITES \$36

10 oz. Ribeye served with a bone marrow compound butter and rosemary parmesan 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.