



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.

MEXICAN STREET CORN HUMMUS

\$14

Corn, pico de gallo, tajin. 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.

SHRIMP CEVICHE GAZPACHO

\$16

Tomato based ceviche made with shrimp and topped with avocado. Served with tortilla chips.

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	\$12

CAESAR SALAD

\$12

Romaine, croutons, shredded parmesan, pecorino, caesar dressing

HOUSE SALAD

\$12

Romaine, cucumber, tomatoes, croutons, balsamic vinaigrette

TOMATO-WATERMELON-PANZANELLA SALAD

\$15

Red onions, cucumbers, feta cheese, buttery croutons, white balsamic 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
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, 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

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
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.