

SPECIALS November 21, 2008

SANDWICH SPECIALS

FRIED TILAPIA, Avocado, Basil, Swiss, Horseradish Dressing, Lemon Dressng 9.95

Beer suggestion: Lagunitas Imperial Red IPA 5.00

TURKEY PASTRAMI, Grilled Onions, Swiss, Dijon Mustard 8.95

Beer suggestion: Dogfish Head Indian Brown Ale 5.00

ALLIGATOR & PORK SAUSAGE, Grilled Onions, Sliced Pickle, Tomato-Basil
Relish, Sweet & Hot Mustard 9.95

Beer suggestion: Half Acre Over Ale ESB 5.00

CAJUN SHRIMP & SALMON BURGERS, Arugula, Provolone, Lemon Mayo,
Louisiana Hot Sauce 12.95

Beer suggestion: North Coast Scrimshaw Pilsner 5.00

WEISSWURST (White Bratwurst with Chives), Avocado, Grilled Onions, Sliced
Pickle, Fresh Mozzarella, Sweet & Hot Mustard 9.95

Beer suggestion: Half Acre Over Ale ESB 5.00

SOUPS Mulligatawny (chicken stock) • Cream of Chicken with Couscous • Beef,
Turkey & Sausage Chili **SIDES** Slaw • Fruit Salad • Spiced Apples • Pasta Salad
• Potato Salad • Barbecue Baked Beans • Mac & Cheese • Cornbread • Grilled
Corn on Cob • Thai Cucumber Salad • Homemade Chips • Fries

DRAFT BEERS See Drink Menu for more info..... Pint/Pitcher

Dark Horse One Oatmeal Stout 7.00 /24.50

Bell's Christmas Ale 5.00 /18.00

Sierra Nevada Big Foot Barleywine Ale (California). 9.6% abv 5.00 /11 oz

Lagunitas Imperial Red Ale (California). Deep red amber with creamy, off-white
head. Medium body with strong, sweet malts and sharp, chewy, hoppy finish. Flavors
of burnt sugar and pine, with undertones of grapefruit and toffee. Very double ipa-
like. 7.6% abv {72% 3.7 4.6} 5.00 /18.00

Great Lakes Christmas Ale (Ohio). 7.5% abv 5.50 /19.25

Founder's Breakfast Stout (Michigan). Black with creamy, cappuccino brown
head. Medium to full, chewy, body, dry, with lingering finish. Flavors of tobacco,
chocolate, dark roast coffee, oatmeal, and root beer with dry, hoppy finish. 8.3% abv
{95% 4.2 4.7} 7.00 /11 oz

Bell's Hopsolution IPA 6.00 /21.00

Two Brothers Cane & Ebel Rye Ale 5.00 /18.00

Half Acre Over Ale Extra Special Bitter (Chicago). Hazy red-brown with foamy beige
head. Medium body, creamy, balanced with a good hoppy finish. Flavors of burnt
sugar and dry hops, with citrus notes. 6.2% abv {**% * 4.1} 5.00 /18.00

North Coast Scrimshaw Pilsner 5.00 /18.00

Dogfish Head Indian Brown Ale 5.00 /18.00

Bell's Winter White Belgian Wit 5.00 /18.00

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