



Opening Acts

Loaded Tots \$9.99 (GF)

Beer cheese, bacon, scallions, pickled jalapeno, ranch dressing on side

House Pretzels \$7.99

Smokey beer cheese, fresh baked pretzels, ale mustard.

Buffalo Chicken Dip \$10.99 (GF)

Pulled Chicken, spicy buffalo sauce, creamy blue cheese, scallions. Served with tortilla chips

Mussels \$13.99 (GF, without crostini)

Thai-style mussels flavored with coconut milk, garlic, ginger, and Thai chilies. Served with a crostini for dipping.

Ceviche \$15.99

White fish, shrimp, and mussels marinated in fresh citrus, red onion & capsicum. Tossed with cherry tomatoes & cucumbers. Accompanied with plantain chips.

Pork & Pickle Board \$17.99

Braised & fried pork belly, pork skins, cornichons, olives, tomato Jam, ale mustard, crostini.

Pork Belly Donut Slider \$8.99

Glazed donuts, house roasted pork belly, arugula, bacon onion jam

Buffalo Poutine \$11.99 (GF)

House fries, spicy buffalo chicken, cheese curds, creamy blue cheese, pickled jalapeno

Boneless Chicken Tenders \$8.99 (6ct.) \$16.99 (12ct.) (GF, if grilled chicken)

Sauces: Buffalo, gold fever, gochujang

Dry Rubs: Honey mustard IPA, Purple Haze, Smoky Honey Habanero

Soups

House Chowder (Cup: \$5.99, Bowl \$7.99)

Soup of the Day (Cup: \$4.99, Bowl \$6.99)

The Green Room

House Salad \$6.99 (GF)

Mesclun Greens, Tomato, Onion, Cucumber, balsamic vinaigrette.

Caesar \$8.99 (GF, no croutons)

Kale, Romaine, Rustic Croutons, Parmesan Crisps, "Spicy" Caesar Dressing

Green Goddess \$10.99 (GF)

Mesclun Mix, Kale, Cherry Tomatoes, Bacon, Avocado, Cucumber, Pickled Red Onions, Avocado Chili Dressing

The Shredder \$11.99 (GF)

Quinoa, roasted tri-color carrots, kale, shiitake, pickled onion, avocado, avocado chili dressing.

Add chicken \$6, add steak \$15, add shrimp \$10

Swanky Flats

BYO Flatbread \$8.99

Tomato & cheese base

Toppings \$.50 Each

-Pepperoni, onions, mushrooms, buffalo chicken, bacon, pickled jalapenos, pickled red onions, red onions, tomatoes, feta, cheddar, mozzarella.

Buffalo Chicken Flatbread \$10.99

Pulled Chicken, Red onion, pickled jalapeno, scallions, blue cheese dressing

Quinoa Flatbread (VG) \$9.99

Beet hummus, smokey lentils, pistachio dukkha, arugula, vegan crema.

Duck Bacon Flatbread \$12.99

Roasted garlic duck fat Aioli, fresh rosemary, boursin style cheese, fingerling potatoes

Avocado & Fig Flatbread \$11.99

Whipped Avocado, caramelized fig, goat cheese, pistachio dukkha, balsamic reduction

Big Band Handhelds

The OG \$12.99

8oz Angus, lettuce, tomato, onion, house fries. Add Cheese or Bacon for additional cost.

The Venue \$14.99

8oz Angus, pimento cheese, bacon jam, pickled jalapeno, artisan greens, house fries

Bat Burger \$15.99

8 oz Angus, Bacon, arugula, tomato jam, fresh mozzarella, house fries

The Hangover Burger \$14.99

8oz Angus, roasted garlic duck fat aioli, bacon, cheddar cheese, caramelized onions, sunny side egg, house fries.

Chicken Walks into a Bar \$11.99

Fried or grilled chicken, tangy slaw, pickles, house fries

Back in Black Bean Burger \$10.99

Green Chili Cilantro Aioli, Artisan Greens, Tomato, Avocado, house fries

Main Attractions

The Vault Tips \$23.99 (GF)

Marinated steak tips, house herb fries, roasted garlic aioli

Hanger Steak \$26.99 (GF)

10oz hanger, tostones, chimichurri, pickled onion, micro greens

Filet Mignon \$36.99 (GF)

8oz filet, confit fingerling potatoes, broccoli rabe, herb compound butter

Baked Beer Cheese Mac & Cheese \$14.99

Choice of buffalo or traditional pulled chicken, house crumb

Hen & Waffle \$15.99

Half Cornish game hen, sugar pearl waffle, chipotle maple gastrique.

Fish & Chips \$15.99

Beer battered cod, house fries, coleslaw

Pan Seared Snapper \$22.99

Red Snapper filet, Israeli couscous, roasted tomato, Castelvetrano olives, smoked feta

Fish or Shrimp & Grits \$17.99 (GF, if grilled)

Fried Fish or Shrimp, grit cake, creole gravy

Little Rockstars

Chicken tenders with fries \$7.99

Mac & Cheese \$6.99

Steak Tips with fries \$11.99

Burger with fries \$9.99

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your chance of food borne illness.
Before placing your order, please inform us if a guest in your party has a food allergy.