

ALL SANDWICHES COME WITH A PICKLE AND YOUR CHOICE OF ONE SIDE

THE PUB BURGER | \$11.50 W

Angus beef patty grilled medium-well* and topped with your choice of sharp cheddar or habanero jack cheese, pickles, onions, lettuce, tomatoes, and sriracha mayo on a toasted brioche bun.

Pair it with Burnin' Daylight

THE TEXAS DIP | \$15 (**)

Shaved ribeye topped with melty provolone cheese and caramelized onions. Served with sriracha mayo on french baguette with au jus.

Add sauteéd mushrooms | +\$1

Pair it with Rough String

THE REUBEN | \$14.50

Sliced house corned beef, sauerkraut, harvarti cheese, and Russian dressing on toasted marbled pumpernickel.

Pair it with Double Backbone

THE HARVEST SAMMIEL \$9.50 W

Toasted marbled rye topped with house hummus, roasted butternut squash, greens, tomatoes, and pimiento beer cheese. Add grilled chicken| +\$4

Add bacon| +\$3

Pair it with Haygrayzer

CHICKEN KATSU BURGER | \$11

Panko battered, spicy chicken breast on a toasted brioche bun. Layered with shredded cabbage, carrots and topped with sriracha mayo and tonkatsu sauce. Pair it with High Cotton

JUST FOR KIDS

\$4 UPCHARGE FOR AGES 12 AND UP. SERVED WITH YOUR CHOICE OF FRIES, KETTLE CHIPS OR SIDE SALAD.

FRIED CHICKEN FRITTERS | \$8

Pair it with Grapefruit Jarritos

BURGER I \$8

Add lettuce and tomato (+\$.50)

Pair it with Maine Root Beer

GRILLED CHEESE | \$7

Pair it with Coca Cola

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

our in-house brewery. Please inform us of any allergies so we may take necessary precautions.

BURGER **UPGRADES**

BACON I+\$2 CARAMELIZED ONIONS | +\$1 JALAPEÑOS I +\$.50 MUSHROOMS | +\$1 FRIED EGG^{*} | +\$2 PIMIENTO BEER CHEESE | +\$1 **SUB GRILLED CHICKEN | \$2**

HOUSE SAUCES

\$.75 FOR EXTRA SAUCE

JALAPENO RANCH

HOUSE RANCH STONE GROUND **MUSTARD**

SIDES

A LA CARTE \$4

FRENCH FRIES

SIDE SALAD

FRESH KETTLE **CHIPS**

PASTA SALAD

PASTA SALAD

Pasta with cranberries. broccoli, carrots, red onion, and house mapletahini dressing.

TO SHARE, OR NOT TO SHARE

BEER BATTERED CHEESE CURDS | \$9

Garlicky cheese curds, beer battered and deep fried, served with stone ground mustard or your choice of house sauce.

CHIPS & CHILE CON QUESO | \$7 \ \mathbb{/}

Fresh tortilla chips served with chile con queso. Add crumbled bacon | +\$2

PILE O' FRIES | \$9

Crispy topped with chile con queso, chopped bacon, jalapeños, green onions, tomatoes, and cilantro crema.

STICKY PORK BELLY BAO BUNS | \$13

Three steamed bao buns with sticky pork belly, cucumber, pickle red onions, chopped cashews, sesame seeds and cilantro.

CRISPY BRUSSELS | \$11

Crispy Brussels sprouts topped with honey, chili oil, bacon, dried cranberries, and crumbled goat

BOHEMIAN PRETZEL BITES | \$8



Six scratch-made* pretzel bites made with a whole lotta Burnin' Daylight and baked fresh everyday. Served with stone ground mustard or your choice of: House Sauce (+\$.75), Pimiento Beer Cheese (+\$2), Chile Con Queso (+ \$4)

*LIMITED QUANTITY AVAILABLE EVERY DAY

OTHER STUFF

CHOPPED CAESAR | \$10

Chopped romaine, shaved Brussels sprouts, house made croutons, garbanzo beans, shaved parmesan and cherry tomatoes tossed in a house caesar dressing. Add grilled chicken | +\$4 Add veggie patty crumbles | +\$2

THE HARVEST BOWL | \$11 V 🔆



Greens mix, quinoa, roasted butternut squash, candied pepitas, dried cranberries, goat cheese, and maple-tahini dressing. Add grilled chicken | +\$4 Add veggie patty crumbles | +\$2







^{**}Gluten free items may contain trace amounts of gluten due to the nature of