
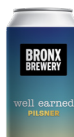


BEER

 **No Resolutions**.....13.5oz \$8
West Coast IPA | 7.6% ABV
Dank, Citrusy, Complex. This indulgent IPA delivers big citrus aromas and a juicy flavor, with a big malt backbone. Like to listen to your music loud? This is your beer.
Year-Round | Debuted 2011

 **Well Earned**..... 14oz \$7
Pilsner | 5.4% ABV
Clean, Crisp, Classic. This refreshing pilsner brings a little extra with hops that add subtle spicy and citrus flavors. Crack one open. You deserve it.
Year-Round Beer | Debuted 2011

 **American Pale Ale**.....13.5oz \$7
Pale Ale | 6.3% ABV
Big, bold, yet balanced. The beer that started it all for us, our flagship delivers a big English malt backbone, married with piney and citrus American hops.
Year-Round | Debuted 2011


 **World Gone Hazy**.....13.5oz \$8
Hazy IPA | 7.0% ABV
Full-bodied and juicy, packed with orange, mango and pineapple, this one's brewed to celebrate the lights in these hazy times.
Year-Round

 **Juiced Ball**.....13.5oz \$9
Hazy White IPA | 8% ABV
This pearl-white hazy IPA is stuffed full of late-addition hops, for a little extra punch and a juicy taste that explodes right off the bat.
Year-Round | Debuted 2017

 **Das Bronx**13.5oz \$9
Oktoberfest | 5.9% ABV
Featuring all we love about fall, Das Bronx opens with a hit of caramel followed closely by a bready, toasty second wave & a crisp, light hop bitterness to finish.
Up & Comer | Art by @thebronxer

 **Boom Boom**.....13.5oz \$9
White IPA | 8.1% ABV
Exploding with a heavy hop aroma & a slightly tart, gently bitter finish, Boom Boom's the same beer you've come to love...with a whole new look.
Seasonal

 **Urban Eden**.....13.5oz \$7
Apple Cider Saison | 5.7% ABV
Made with apple cider and clover honey, our brand-new apple-honey Saison starts sweet, but finishes dry – making it perfect for fall.
Up & Comer | Art by @lineflorals

 **City Island Sour**.....13.5oz \$8
Sour IPA | 6.0% ABV
Slightly Sour, Really Juicy. Equal parts refreshing sour ale and juicy IPA, City Island's unique but approachable for every type of beer drinker.
Year Round | Debuted April 2019 | Art by @masoneve

 **Smile My Guy**.....13.5oz \$7
Happy Hoppy IPA | 5.0% ABV
Light Body. Citrus Hops. Happy Vibes . A craveable, crushable, any-time-of-the-day IPA brewed to put a smile on your face.
Seasonal | Art by @pericolimited

 **Tattooed Pumpkin**.....13.5oz \$9
Pumpkin IPA | 7.5% ABV
Your Warming Glow. The fall spice hits first, with big notes of cinnamon, nutmeg & allspice. The hops take over from there, bringing a little warmth & pine notes, before giving way to a soft & subtle vanilla-spice on the finish.
Up & Comer | Collab With TUFF CITY Tattoos

CIDER & WINES

Graft Field Day 12oz \$8
Rhubarb Spritz Cider | 6.9% ABV

Hudson North Standard Cider 12oz \$8
Dry Hazy Cider | 5% ABV

Rose All Day 8.5oz \$10
France | IGP Pays d'Oc

Infinite Monkey Theorem Red Wine 8oz \$10
Cab Sauv Syrah blend

Canned Oregon Pinot Gris 12oz \$13
White Pinot Gris

Flying Embers (Pineapple Chili) 12oz \$8
Hard Kombucha | 6.8% ABV

LIQUOR

Jameson Irish Whiskey, Our/New York Vodka, Bulleit Bourbon, Tanqueray Gin, Espolon Tequila, Verde Mezcal, Bruxo Mezcal, Del Maguey Vida Mezcal Poured shot, mixed, or neat \$9-\$15

FOOD

Snacks \$2-3
Assorted Nuts | Chips

Empanology
Please see separate menu

EMPANADAS

1 FOR \$4 OR 4 FOR \$11

OG Chopped Cheese

Beef Picadillo / Blend of Cheese / Sofrito
World Gone Hazy Beer

Californication

Grilled Chicken / Bacon / Avocado
Tomato / Onions / Basil

Piece of Pizza

Mozzarella Cheese / Tomato Sauce
Basil / Garlic

Coco Loco Shrimp

Coconut Shrimp / White Rice / Garlic
Ginger / Mango / Jalapeno

Coconut Curry Squash (V)

Butternut Squash / Sweet Potato
Jerk Sofrito / Callaloo / White Rice
Coconut Milk

Pumpkin Carrot Tres Leche

Pumpkin Carrot Loaf Cake
Pumpkin Tres Leche

BONELESS WINGS

\$12

Hand Breaded Boneless Chicken Breast
Marinated in Garlic & Citrus
Choose Sauce: *Bourbon BBQ / Sweet Thai
Chili / Honey Hot / XXX / Garlic Sesame*

SIDES

Plain Fries - \$6

Truffle Garlic Parm Fries - \$9

Lab Fried Rice - \$9

White Rice / Garlic / Ginger / Scallions
Eggs / Crispy Shallots
Garlic Sesame Sauce

SAUCES

1.5 OZ: \$1 OR 8 OZ: \$10

Chimichurri Aioli / Chipotle Adobo
Chimichurri Chipotle Aioli
Honey Hot / Sweet Thai Chili / Tres Leche

SANDWICHES

ADD PLAIN FRIES \$3 OR
TRUFFLE GARLIC PARM FRIES \$5

Vegan Chopped Cheese - \$14

Impossible Beef / Daiya Cheddar Cheese
Caramelized Onions / Micro Arugula
Chimi Aioli

Bourbon BBQ Chicken - \$12

Grilled Chicken / Bourbon BBQ Glaze
Apple Slaw / Crispy Shallots
World Gone Hazy beer

Fried Chicken - \$12

Buttermilk Fried Chicken / Pickles
Arugula / Garlic Aioli

Korean Fried Chicken - \$14

Korean Glazed Chicken / Apple Kimchi
Slaw / Gochujang Chili Aioli

Vodka Cheeseburger - \$14

Beef Blend / Gouda Cheese
Caramelized Onions / Vodka Sauce
Pesto Aioli

Backyard Burger - \$12

Beef Blend / Bacon Onion Jam
American Cheese

BBQ Bourbon Burger - \$13

Beef Blend / Bacon / Cheddar Cheese
BBQ / Crispy Shallots
Garlic Buttered Pretzel Bun

Chicken Vodka Parm - \$14

Fried Chicken / Vodka Sauce
Mozzarella Cheese / Basil Pesto
Garlic Buttered Pretzel Bun

Our Guarantee: We take pride in our artisanal practices as well as our sustainable choices, and graciously welcome opportunities to share our love of local food with our guests. We commit to sourcing seasonally, sustainably and locally whenever possible from the best producers. Everything on our menu is...