



SPRING MENU

Available April 22nd-May 27th

Lamb Burger

A blend of ground lamb and beef seasoned with a special Mediterranean blend of spices, balsamic pickled onions, cucumbers, tomatoes, and red peppers, then topped with herb goat cheese and spinach. Served on a warm ciabatta roll with steak fries and a pickle... \$10.49

Beermeister Recommends:
New Belgium Fat Tire

Lobster, Crab Mac & Cheese

Cavatappi pasta tossed in a rich cheese sauce with lobster, crab, and sautéed vegetables mixed with our special blend of spices. Topped with a parmesan crusting and shrimp cream sauce then baked to perfection! Served with a side of garlic cheese bread... \$10.49

Add a House salad or Caesar salad for \$2.29

Beermeister Recommends:
Orval

Chimay Burger

A half pound burger topped with a Chimay steak sauce, melted Chimay Classic cheese, caramelized onions and mushrooms in a gourmet pretzel bun. Served with a side of steak fries and a pickle... \$10.49

Cuban Sandwich

Slow roasted Caribbean spiced pork loin, black forest ham, salami, Swiss cheese and pickle chips, stacked between garlic cheese bread. Served with steak fries and spicy Cuban mustard... \$8.49

Beermeister Recommends:
Weihenstephaner Pilsner

Chicken Enchiladas

Slow roasted salsa roja chicken stuffed into two flour tortillas with corn, black beans, onions, tomatoes, shredded Monterey jack and cheddar cheese. Baked and topped with enchilada sauce and melted cheese. Served with Mexican rice, sour cream and guacamole... \$8.79

Beermeister Recommends:
GLBC Eliot Ness

New Wing Sauces

KOREAN BBQ

Traditional gochujang fermented pepper paste with soy and garlic to create an authentic sweet, spicy BBQ sauce.

SWEET CHILI

Sweet, sour and mild Asian inspired red chili pepper sauce.

Margherita Flatbread Pizza

Hand stretched dough topped with a garlic and basil pesto sauce. Topped with fresh mozzarella, fire roasted tomatoes and fresh chopped spinach... \$7.99

Beermeister Recommends: Vedett Extra White Ale

Welcome
Spring!

