

GASTROBAR

Eat Food

SMALL PLATES

| | |
|---|----|
| CHARCUTERIE* | 8 |
| Homemade Mustard, Cornichons | |
| CHICKEN LIVER | 6 |
| Applewood Smoked Bacon, Pickled Shallots, Grilled Country Bread | |
| WHIPPED RICOTTA | 6 |
| Truffled Honey, Thyme, Grilled Country Bread | |
| STEAMED PORK BUNS | 6 |
| Sweet Chili, Scallion, Pickled Cabbage, Japanese Mayonaisse | |
| TRUFFLE FRIES | 6 |
| Garlic Aioli | |
| SMOKED CHEDDAR ALE SOUP | 6 |
| Chicharron, Croutons | |
| ROASTED BONE MARROW | 10 |
| Beef Oxtail Marmalade, Grilled Country Bread | |

LARGE PLATES

| | |
|---|----|
| HOUSEMADE BEEF BURGER* | 12 |
| Aged Cheddar, Caramelized Onion, Relish, Tomato Marmalade, Heirloom Bun | |
| TRUFFLED GRILLED CHEESE | 12 |
| Bacon, Truffle, Grilled Leeks, Sourdough Ciabatta | |
| GRILLED LOCAL SAUSAGES | 10 |
| Housemade Mustard, Pretzel Roll, Potato Salad, Sauerkraut | |
| STEAK AND GUINNESS PIE | 12 |
| Puff Pastry, Rosemary, Yukon Gold Potato | |
| DUCK CONFIT CLUB | 10 |
| Smoked Bacon, Shallots, Gruyere Cheese, Chipotle Aioli | |

FLATBREADS

| | |
|---|----|
| WILD MUSHROOM, PARMESAN, TRUFFLE OIL | 10 |
| ROASTED TOMATO, BASIL, GOAT CHEESE | 8 |

SIP COCKTAILS \$9

FRESH TRENCHED HURRICANE
Baron's Silver Rum, Fresh Dark Rum, Fresh Lime, Orange & Pineapple Juice, Passion Fruit Juice, Blossom Honey, Bitters

JACKSON PUNCH
Makers Mark Bourbon, 10 Cane Rum, Fresh Lemon Juice, Raspberries, Topped With Sparkling Wine

TO RITA WITH PASSION
Don Julio Blanco Tequila, Fresh Lime & Orange Juice, Passion Fruit Juice, Chili Flakes, Ceylon Cinnamon, Blossom Honey

FRESH CUCUMBER MARGARITA
Don Julio Blanco Tequila, Fresh Cucumber, Fresh Lime & Orange Juice, Organic Agave Nectar

SUMMER SLING
Bombay Sapphire Gin, Fresh Lime, Orange & Pineapple Juice, Bitters, Milled Nutmeg, Topped With Sparkling Wine

MAXIMILIAN AFFAIR
Cazadores Reposado Tequila, Domain 1st Canton Ginger Liqueur, Fresh Red Bell Pepper, Fresh Lemon & Lime Juice, Organic Agave Nectar

BLUEBERRY MULED
Bostons Standard Vodka, Blueberries, Domain 1st Canton Ginger Liqueur, Fresh Lime Juice, Organic Agave Nectar

HONEY BLOSSOM COLLINS
Bostons Standard Vodka, Fresh Heil, Passion Fruit, Blossom Honey, Lemon Juice, Soda

DRINK WINE

SPARKLERS

| | | |
|--|----|------|
| CAVA, Cordoniu, "Anna de Codorniu", Catalonia | 9 | 35.5 |
| SPARKLING BRUT, Domaine Chandon, "Classic", California | 11 | 45.5 |
| ROSE SPUMANTE, Fantinel, Friuli Venezia Giulia | 9 | 36.5 |

WHITE

| | | |
|--|-----|------|
| SAUVIGNON BLANC, Waiarau River, Marlborough | 9 | 36.5 |
| GRÜNER VEUVEJNER, Anton Bauer, "Gmörk", Wagram | 11 | 46.5 |
| PINOT GRIS, J. Vineyards, California | 11 | 45.5 |
| ALBAHINO, Raimat, "Castell de Raimat", Costers del Segre | 8.5 | 32 |
| CHARDONNAY, Benziger Family Winery, Sonoma Coast | 8.5 | 32 |
| GRENACTIE BLANC, Scala Dei, Les Bruguieres, Priorat | 16 | 57.5 |

ROSE/RED

| | | |
|---|------|------|
| ROSE, Whispering Angel, Château d'Esclans, Côtes de Provence (Grenache/Syrah/Mourvèdre) | 12 | 54 |
| PINOT NOIR, Steele Vineyards, Santa Barbara, California | 14 | 56.5 |
| TEMPRANILLO, CVNE, Tempranillo, Rioja | 8.5 | 32 |
| MERLOT, Kioma, Columbia Valley, Washington | 15 | 60.5 |
| SYRAH-CARIGNAN, Gérard Bertrand, Minervois, Languedoc | 9 | 36.5 |
| CABERNET SAUVIGNON, Benziger, Napa Valley, California | 13.5 | 54 |
| TOSCANA ROSSO, Lagone Aia Vecchia, Tuscany (Cabernet Sauvignon/Merlot/Cabernet Franc) | 9.5 | 45.5 |



FOODIE FRIDAY

Join us from 4:00pm - 6:00pm & 10:00pm - close
3 for 1 Small Plates with Any Beer, Wine or Cocktail
from our GastroBar Wine List.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk (especially may increase your risk of food-borne illness, especially if you have certain medical conditions). A US grammer will be added to your check.

GASTROBAR

DRINK BEER

| | STYLE | FROM | VOL. | ABV% | \$ |
|--------------------------------|-------------------------|----------------|----------|-------|------|
| Swicard's | Brown Ale | United Kingdom | Draft | 4.7% | 8 |
| Murphy's | Stout | Ireland | Draft | 4.3% | 8.5 |
| Murphy's | Iced Ale | Ireland | Draft | 4.5% | 8.5 |
| Regue XS Old Crustacean | Barley Wine | Oregon | 750 ml. | 11.5% | 12 |
| Brooklyn Brown Ale | Brown Ale | New York | 12 oz. | 5.0% | 8 |
| Fuller's London Pride | Special Bitter | United Kingdom | 11.2 oz. | 4.7% | 9 |
| Regue Chocolate Stout | Chocolate Stout | Oregon | 22 oz. | 6.3% | 35 |
| Delirium Nocturnum | Dark Ale | Belgium | 750 ml. | 9% | 36.5 |
| Chimay Grand Reserve Blue | Dark Ale | Belgium | 11.2 oz. | 8.5% | 15.5 |
| Pondicher Salvator | Doppelbock | Germany | 11.2 oz. | 7.9% | 7 |
| Chimay Première Range | Dubbel | Belgium | 750 ml. | 7% | 36.5 |
| Ommegang Abbey Ale | Dubbel | New York | 12 oz. | 8.2% | 11 |
| Delirium Tremens | Golden Ale | Belgium | 11.2 oz. | 8.5% | 15.5 |
| Devel | Golden Ale | Belgium | 11.2 oz. | 8.5% | 15.5 |
| Fransiskaner | Hellesweizen | Germany | 355 ml. | 5.3% | 3.5 |
| Goose Island Imperial IPA | Imperial IPA | Illinois | 12 oz. | 9% | 7 |
| Dogfish Head 90 Minute IPA | Imperial India Pale Ale | Delaware | 12 oz. | 9% | 11 |
| Regue Farms 7 Hop | Imperial India Pale Ale | Oregon | 22 oz. | 8.9% | 35 |
| Kronebourg 1064 | Lager | France | 330 ml. | 5% | 8 |
| Samuel Adams | Lager | Massachusetts | 12 oz. | 4.7% | 7 |
| Stella Artois | Lager | Belgium | 330 ml. | 5% | 7.5 |
| Regue Dead Guy Ale | Maitbock | Oregon | 12 oz. | 7% | 9 |
| Fuller's Vintage Ale 2012 | Old Ale | United Kingdom | 300 ml. | 8.5% | 10.5 |
| Lagunitas Pils | Pilsner | California | 12 oz. | 6.3% | 9 |
| Goose Island 312 | Pale Ale | Illinois | 12 oz. | 4.9% | 7 |
| Lagunitas 147 Sumpin Sumpin | Pale Ale | California | 12 oz. | 7.3% | 9 |
| O'hara's | Red Ale | Ireland | 330 ml. | 4.3% | 7 |
| Saison Dupont | Saison | Belgium | 11.2 oz. | 6.3% | 15.5 |
| Belhaven | Scottish Ale | Scotland | 355 ml. | 5.3% | 12.5 |
| Fuller's ESB | Extra Special Bitters | United Kingdom | 11.2 oz. | 4.9% | 5 |
| Anchor Brewing Co. Liberty Ale | Session Beer | California | 12 oz. | 5.3% | 9 |
| Guinness | Stout | Ireland | 440 ml. | 4.3% | 7.5 |
| La Fin Du Monde | Tripel | Canada | 12 oz. | 9% | 9 |
| Most St. Joseph's | Tripel | New Zealand | 12.5 oz. | 8.5% | 14 |
| Hoegaarden | Wit Beer | Belgium | 330 ml. | 4.9% | 7 |

DRINK FRUIT BEER & CIDER

| | | | | | |
|----------------------|-------------|----------------|----------|------|----|
| Woodchuck | Amber Cider | Vermont | 12 oz. | 5% | 8 |
| Lindemans' Framboise | Fruit Beer | Belgium | 750 ml. | 4.6% | 21 |
| Magners | Hard Cider | United Kingdom | 11.2 oz. | 4.5% | 9 |
| Angry Orchard | Hard Cider | Boston | 12 oz. | 5% | 7 |

SEASONAL

| | STYLE | FROM | VOL. | ABV% | \$ |
|--------------------------------|-------------------------|--------------|----------|------|------|
| Victory Summer Favor | Blonde Ale | Pennsylvania | 11.5oz. | 5.2% | 15.5 |
| Kulbucke Mai-1st-Beck | Maitbock | Germany | 11.2 oz. | 6.3% | 15.5 |
| Anchor Brewing Co. Liberty Ale | India Pale Ale | California | 12 oz. | 5.9% | 8 |
| Three Dog Hardware IPA | Imperial India Pale Ale | Scotland | 330 ml. | 9.2% | 2.5 |
| Three Dog David Pony Club | Pale Ale | Scotland | 330 ml. | 3.8% | 8.5 |



HOPPOLOGY 101

POP QUIZ

- WHAT DOES IBU MEAN?
A) A hop-laden style of beer
B) Another term for ABV
C) The scale that measures a beer's bitterness
D) Measurement of darkness

TRUE OR FALSE

The liquid created by the mashing of malted barley called ale.

HOPPY FACT

Guinness is actually a light beer. At 125 calories a pint, it clocks in with fewer calories than Budweiser and Coors, and most ales and lagers.

BEER SCRAMBLE

| COUNTRY | BEER NAME |
|----------------|--------------|
| IRELAND | PMSURHY |
| UNITED KINGDOM | LESSCAFEW |
| USA | HDFPESAOGD |
| BELGIUM | NUPSATSBOONT |

* US grammer will be added to your check.