



SNACKS & APPS

PRETZEL BITES \$9



house-made pretzels seasoned with sea salt and served with 40 Mile-beer cheese & Hydraulion beer mustard

PARMESAN TRUFFLE FRIES \$12

hand-cut fries tossed in truffle oil and parmesan, scallions, then drizzled with a truffle-parmesan aioli



BONELESS CHICKEN BITES \$14 or WINGS \$14

six panko-breaded boneless thighs or six bone in wings fried to perfection, tossed in your choice of one sauce, celery, and ranch or blue cheese

Sauces: buffalo, apple bourbon bbq, honey sriracha or garlic parmesan dry rub

NOTCH'D-OS \$14



fried corn tortilla chips, 40 Mile-beer cheese, pico de gallo, braised black beans, sour cream, pickled jalapenos, and salsa verde on the side

+ Add Shaved Sirloin | \$7

+ Add Fried, Grilled, or Blackened Chicken | \$6

+ Braised Pork | \$6

TEMPURA SWEET POTATOES \$14



tempura fried Sweet potato slices served with chipotle aioli

HUMMUS \$14



House made hummus, olive oil, and cayenne. Served with fried pita bread chips & crudite.

STREET CORN DIP \$12



cream cheese, roasted street corn, cheddar, parmesan cheese, sour cream, mayo, tajin. Served warm with tortilla chips

NEW

SIGNATURE BURGERS & SANDWICHES

All sandwiches are served with fries or choice of a small Three Chopt or Caesar salad. Substitute Trail Blazin' Chili [\$3]
Upgrade side to Truffle Fries [\$4] Substitute a Gluten Free Bun for \$2
Add a second patty for \$6

ALL AMERICAN BURGER* \$16

grilled beef patty, American cheese, applewood smoked bacon, red onion, Minute Man-marinated pickles, lettuce, tomato and 1000 Island dressing, served on a brioche bun

BEEF SLIDERS* \$14

three beef sliders topped with American cheese, ketchup, and Minute Man-marinated pickles, served on potato rolls

HOT & HONEY CHICKEN SANDWICH \$15.5

fried chicken breast, honey sriracha sauce, mayonnaise, 40 Mile-beer cheese sauce, and Minute Man-marinated pickles, served on sourdough bread

BUILD YOUR OWN HAMBURGER* \$13

build your own by adding: lettuce, tomato, onion, Minute Man-marinated pickles, and/or mayonnaise

+ Applewood Smoked Bacon | \$2

+ Cheese | \$1 + Beer Cheese | \$2

+ Fried Egg | \$1

(Cheddar, American, Swiss, Pepper Jack)

*Consuming raw and/or undercooked meats may increase your risk of foodborne illness.

BLACK & BLEU BURGER* \$16

Grilled beef patty, bleu cheese crumbles, blackening seasoning, applewood smoked bacon, spring mix, tomato, and caramelized onions, on a brioche bun

SANTA FE CHICKEN SANDWICH \$15.5

grilled chicken, pepper jack cheese, applewood smoked bacon, lettuce, tomato, onion, chipotle aioli, and pickled jalapenos, served on a brioche bun

BLACK BEAN SMASHBURGER \$15

two black bean patties with cheddar cheese, chipotle mayo, and Minute Man-marinated pickles, lettuce, served on a brioche bun

HIGH ON THE HOG \$15.5



beer braised pork, apple bourbon bbq sauce, Minute Man-marinated pickles, crispy onions, on a brioche bun

PITMASTER BURGER* \$16

grilled beef patty, cheddar cheese, beer braised BBQ pulled pork, apple bourbon BBQ sauce, and fried onion straws, on a brioche bun



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\$1 spent = 1 point | 500 points = \$25 in rewards

-----Monthly Membership-----
\$20 for 2 Packs of Fresh 3NB Beer and 3 Pint Cards

HANDHELDS

All sandwiches are served with fries
or your choice of a small Three Chopt or
Caesar Salad. Substitute Chili [\$3]
Upgrade side to Truffle Fries [\$4]
Substitute Gluten Free Sandwich Bun [\$2]

40 MILE PHILLY \$15.5

shaved sirloin, caramelized
onions, and 40 Mile-beer cheese sauce,
served on a hoagie roll

+ Sautéed Mushrooms | \$1

+ Extra Meat | \$6

CHICKEN PHILLY \$15.5

grilled chicken, caramelized
onions, and 40 Mile-beer cheese sauce,
served on a hoagie roll

+ Sautéed Mushrooms | \$1

VEGGIE PHILLY \$15.5

sautéed mushrooms, caramelized
onions, roasted red peppers, and 40
Mile-beer cheese sauce, on a hoagie roll

CHICKEN TENDERS \$16

fried chicken tenders with hand-cut fries.
Served with your choice of ranch, honey
mustard, or apple bourbon BBQ

AVOCADO BLT \$16

bacon, avocado slices, chipotle aioli, spring
mix, tomato, on sourdough bread

FRIED SHRIMP PO BOY \$18

five fried shrimp, spring mix, tomato slices,
remoulade sauce, red onion, on a hoagie roll

V

NEW

SWEETS

SALTED CARAMEL BROWNIE SUNDAE \$6

Salted caramel chocolate brownie ice cream,
chocolate sauce, whipped cream, chocolate
fudge brownie pieces, maraschino cherry

BOURBON BLUEBERRY KEY LIME PIE \$8

key lime pie square, topped with Hatchet
Head bourbon blueberry compote, with a
house made graham cracker crust

CINNAMON BITES \$7

powdered cinnamon sugar-dusted dough
bites with icing dipping sauce

NEW

SOUPS, SALADS, & BOWLS

Housemade Dressings: Herb Buttermilk Ranch, Caesar,
Balsamic Vinaigrette, or Blue Cheese
Add Grilled, Blackened or Fried Chicken | \$6
Add Six Fried Shrimp or Shaved Sirloin | \$7

BLUEBERRY GOAT CHEESE SALAD \$15

pickled red onions, blueberries, goat cheese, toasted almonds,
spring mix, gose-rilla vinaigrette

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CAESAR SALAD \$16

chopped romaine with house made caesar dressing and served
with garlic croutons and parmesan cheese
we suggest trying it with Blackened Chicken \$6

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THREE CHOPT SALAD \$11

mixed greens, tomato, cucumber, garlic croutons, onion, and
buttermilk ranch dressing

SUMMER QUINOA BOWL \$16

quinoa, cherry tomatoes, avocado, black beans, cilantro,
and red peppers

we suggest adding Grilled Chicken \$6

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GF

BUFFALO CHICKEN MAC & CHEESE \$18

40 mile beer cheese mac topped with fried buffalo chicken, and
a blue cheese sauce drizzle.

PIGGYBACK MAC & CHEESE \$18

40 mile beer cheese mac topped with beer braised pork,
bourbon bbq sauce, and crispy fried onions

SIDES: a la carte

SMALL THREE CHOPT SALAD \$6

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SMALL CAESAR SALAD \$6

V

40 MILE MAC & CHEESE \$6

40 mile beer cheese macaroni with garlic breadcrumbs

V

FRENCH FRIES \$5

hand-cut french fries seasoned with sea salt

GF

V

APPLESAUCE \$3

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All unclosed tabs will incur a 20% service charge.

*Alert your server to food
allergies and any
questions regarding
dietary modifications.

V Vegetarian

GF Gluten-friendly