



FRESH BEER CLUB

**JOIN the
FRESH BEER CLUB**

Become a member and discover new beers every month in our dining room and at home.

Start earning points with today's visit towards dining rewards
\$1 spent = 1 point | 500 points = \$25 in rewards

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

SNACKS & APPS

PARMESAN GARLIC FRIES \$8

Hand-cut french fries tossed in parmesan cheese & garlic butter sauce, served with a side of chipotle aioli

PRETZEL BITES \$9

House-made pretzel bites seasoned with sea salt and served with our signature 40 Mile-beer cheese and Hydraulion whole-grain mustard

ELOTE LOCO \$10

Six grilled street cob halves, fiesta spice blend, queso fresco, garlic aioli, lime & cilantro

CHICKEN WINGS \$16

Six fried chicken wings served with your choice of blue cheese or ranch dressing, paired with celery and tossed in one of our house-made sauces:

Buffalo  | Korean BBQ | Citrus Bourbon BBQ
Cajun Spice  Old Bay 

BONELESS CHICKEN BITES \$14

Boneless chicken wings served with your choice of blue cheese or ranch dressing, paired with celery and tossed in one of our house-made sauces:

Buffalo  | Korean BBQ | Citrus Bourbon BBQ
Cajun Spice  Old Bay 

FRIED MOZZARELLA \$12

Hand breaded mozzarella, basil pesto aioli and parmesan cheese

KOREAN CRISPY TOFU BITES \$15

Fried tofu tossed in Korean BBQ, topped with sesame seed and green onions

SPRING ROLLS \$10

Five vegetable spring rolls stuffed with cabbage, celery, water chestnut, carrots, and onions, served with sweet chili sauce

BEACH STREET NACHOS \$14

Fried corn tortilla chips, fire roasted salsa, charro beans, pickled jalapenos, sour cream, and 40 mile cheese sauce.

+ grilled chicken or fried chicken | \$6

+ shaved ribeye | \$7

*smoked pork | \$7 bbq pork | \$7

+grilled steak \$10

+tofu \$6

Lunch **KITCHEN** Dinner



BURGERS & SANDWICHES

Served with your choice of hand-cut fries or small house salad.
Substitute Sweet Potato Fries or Parmesan Fries for \$2
Gluten free buns are available upon request for \$2.

ALL AMERICAN BURGER* \$16

Grilled beef patty, American cheese, bacon, onions, Minute Man IPA-marinated pickles, lettuce, tomato, and freedom sauce, served on a toasted brioche bun

BACON JAM BURGER* \$16

Grilled beef patty topped with pepper jack cheese, maple bacon jam, and lettuce, served on a toasted brioche roll

BEEF SLIDERS* \$14

Three beef sliders topped with your choice of cheese, ketchup, Minute Man IPA marinated pickles, served on potato rolls

GOUDA BURGER* \$16

Grilled beef patty topped with smoked gouda, swiss cheese, caramelized onions, crispy jalapeno straws, and Freedom sauce, served on a toasted brioche roll

PINEAPPLE TERIYAKI BURGER* \$17

Grilled beef patty topped with mozzarella cheese, teriyaki sauce & pineapple salsa. served on a toasted brioche bun

SOUTHWESTERN BLACK BEAN BURGER \$16

Black bean patty, chipotle aioli, lettuce, pico de gallo, served on a toasted brioche bun

CAJUN FISH TACOS \$17

Three flour tortillas with fried haddock, lettuce, chipotle aioli, and pineapple salsa

PORK CARNITAS TACOS \$16

Shredded pork carnitas, lettuce, pico de gallo, cilantro, jalapeno aioli & queso fresco. Served with a side of Elote Loco

40 MILE PHILLY \$16

Shaved sirloin beef, caramelized onions, and 40 Mile IPA-beer cheese, served on a toasted hoagie roll

SPICY SHAVED BEEF MELT \$16

Citrus shaved steak, melted pepper jack cheese, pepperoncini peppers, fried onions & jalapeno aioli on toasted sourdough bread

CHIMICHURRI STREET TACOS \$16

Two shaved sirloin steak tacos with citrus slaw, house-made chimichurri. Served with tortilla chips and fire roasted salsa

FIRECRACKER CHICKEN WRAP \$16

Grilled chicken tossed in firecracker sauce, spring mix, jalapeno, pico de gallo, cucumber, and crispy tortilla strips, wrapped in a flour tortilla

HONEY THIGH CHICKEN SANDWICH \$16.5

Spiced buttermilk-marinated chicken thigh, fried and drizzled with honey, lettuce, tomato, honey mustard, and Minute Man IPA marinated pickles, served on a toasted brioche roll

CHICKEN GYRO PITA \$16

Grilled chicken, lettuce, tomato, red onion & feta. Served on a soft wheat pita, drizzled with tzatziki sauce

BIG KAHUNA PORK SLIDERS \$15

Smoked pork, pineapple salsa, shredded cabbage, teriyaki sauce served on potato rolls

ENTREES

FISH & CHIPS \$19

panko-breaded haddock, hand-cut fries, tartar sauce, coleslaw, lemon wedge

NEW YORK STRIP STEAK* \$27

Grilled 10oz New York Strip served with buttered corn on the cob & lemon couscous pilaf

STEAK FRITES* \$24

Grilled 6oz sirloin steak and parmesan garlic fries, topped with chimichurri sauce and tomato confit

BIG MAC BOWL \$12 V

Creamy cheddar mac & cheese topped with garlic bread crumbs, green onions, and pickled chilis, drizzled with ranch dressing

BUFFALO MAC & CHEESE \$18

Creamy cheddar mac & cheese topped with fried chicken tenders, garlic bread crumbs, buffalo sauce, drizzled with ranch dressing

CHICKEN TENDERS \$16

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

LEMON COUSCOUS PILAF \$18

Grilled chicken, couscous, roasted red pepper, spring mix, cherry tomatoes, lemon honey vinaigrette & parmesan cheese

PROTEIN:

- + GRILLED CHICKEN \$6
- + FRIED CHICKEN \$6
- + CHOPPED BACON \$2
- + SHAVED RIBEYE STEAK \$7
- + SMOKED or BBQ PORK \$7
- + GRILLED SIRLOIN STEAK* \$10
- + Tofu \$6

add-ons

SWEETS

BROWNIE SUNDAE \$6

Warm brownie, vanilla ice cream, salted caramel sauce and oreo cookie crumbles

ORANGE CREAMSICLE \$6

Vanilla pudding, whip cream & glazed mandarin oranges

ICE CREAM \$2

One scoop of vanilla or chocolate ice cream

SOUPS & SALADS

Add the following protein to any salad:

+Grilled or Fried Chicken (\$6) +Sirloin Steak* (\$10)

DRESSINGS

Herb Buttermilk Ranch, Balsamic Vinaigrette, Blue Cheese, 1000 Island, and Honey Mustard

THREE CHOPT SALAD \$11 V

Mixed greens with tomato, cucumber, carrots, red onion, and house-made buttermilk ranch dressing

CHICKEN CAESAR SALAD \$16

Grilled chicken tenders, romaine lettuce with Caesar dressing, shaved parmesan cheese, and house-made croutons

BLACK N' BLEU STEAK SALAD* \$22

Grilled 6oz sirloin steak with lettuce, grape tomatoes, cucumber, bleu cheese crumbles, bacon and balsamic vinaigrette

COBB SALAD \$18

Mixed greens with hard boiled egg, tomato, cucumber, bacon, sweet corn, house-made croutons, and cheddar cheese, topped with grilled or fried chicken. Served with your choice of dressing

QUESADILLA FIESTA SALAD \$18

Grilled chicken, romaine, roasted corn, pico de gallo, queso fresco, tortilla strips. Served with a cheese quesadilla and a side of Spicy Salsa Ranch

SWEET CORN SOUP \$7

Sweet corn, red pepper & onion in a light broth. Topped with parmesan cheese

SIDES

FRENCH FRIES \$5 GF

Hand-cut french fries seasoned with sea salt

MAC & CHEESE \$6

Noodles with creamy cheese sauce and bread crumbs

SIDE SALAD \$6

Mixed greens, shaved red onion, cucumber, carrots, tomato, croutons, and ranch dressing

COLESLAW \$4

Creamy and peppery, with a hint of vinegar

CORN ON THE COB \$3

Buttered corn on the cob with salt & pepper

SWEET POTATO

FRIES \$8 GF

Crispy fried sweet potato fries

SIDE CAESAR

SALAD \$6

Romaine, caesar dressing, house made croutons and shaved parmesan

ELOTE LOCO \$4

Grilled street corn, fiesta spice blend, queso fresco, garlic aioli, lime & cilantro

TORTILLA CHIPS \$3

Fried Corn Tortilla Chips

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

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

Minute Man IPA pickles are marinated in beer; For a GF option, please ask your server