



## HOUSE FAVORITES

Supreme Nachos 13.  
House-Made Tortilla Chips / Cheese Blend / Jalapeños / Black Beans /  
Diced Tomatoes, Onions, and Peppers / Sour Cream

– ENHANCEMENTS –

Pico de Gallo 3. / Guacamole 3. / Beef & Bean Chili 4.

Famous Wings 12. half dozen / 18. one dozen  
Blue Cheese Dressing / Celery Sticks

– SELECT ONE SAUCE –

BBQ / Spicy Korean / Smokin' Buffalo /  
Sweet Thai Chili

.50 each additional sauce on the side

– SELECT ONE TOSSED VARIETY –

Garlic Ranch / Cajun Dry Rub

1. up-charge

## STARTERS

Loaded Fries 12.  
Cheese Blend / Crumbled Bacon / Scallions

Fried Brussels Sprouts 9.  
Crumbled Bacon / Maple Syrup Drizzle

Mozzarella Sticks 11.  
Tomato-Basil Sauce

Beer-Battered Onion Rings 10.

Soft Garlic-Parmesan Pretzel Sticks 15.  
Welsh Rarebit Sauce

Stuffed Potato Skins 14.  
Sour Cream

– SELECT ONE VARIETY –

Broccoli Cheddar / Bacon Cheese

Chicken Tenders 12. / 18. with House Fries

– SELECT ONE SAUCE –

Honey Mustard / BBQ / Spicy Korean /  
Smokin' Buffalo / Sweet Thai Chili

.50 each additional sauce on the side

## SALADS

House Salad 6. small / 9. large  
Mesclun Greens / Carrots / Cucumbers / Red Cabbage / Tomatoes /  
Croutons / Choice of Dressing

Caesar Salad 13.  
Romaine Lettuce / Croutons / Caesar Dressing / Asiago Cheese

Cobb Salad 14.  
Romaine Lettuce / Blue Cheese / Crumbled Bacon / Hard-Boiled Egg /  
Tomato / Sliced Avocado / Choice of Dressing

Fiesta Salad 13.  
Romaine Lettuce / Grape Tomato / Pickled Red Onion / Diced Avocado /  
Black Beans / Cheddar Cheese / Tortilla Strips / Cilantro-Lime Vinaigrette

Greek Salad 16.  
Romaine Lettuce / Marinated Olives\* (\*olives contain pits) / Cucumber /  
Grape Leaves Stuffed with Rice (Dolmades) / Feta Cheese / Tomato /  
Red Onion / Pita Wedge / Red Wine Dressing

– SALAD DRESSINGS –

Creamy Garlic & Herb (House) / Oil & Vinegar /  
1000 Island / Balsamic Vinaigrette / Red Wine Dressing /  
Cilantro-Lime Vinaigrette

Creamy Blue Cheese 1. up-charge  
.50 requested extra dressing

– ENHANCEMENTS –

Grilled Chicken / Chicken Tenders 6.  
Grilled Steak 9.  
Grilled Shrimp 7.  
Cajun Upgrade 1.  
Veggie Falafel Balls 5.

## SOUPS

Soup du Jour 7. bowl

French Onion 8. bowl  
Large Crouton / Muenster Cheese

Tomato Beef 8. bowl  
Tomato Soup / Ground Beef / Tarragon

Beef & Bean Chili (spicy) 8. bowl  
Ground Beef / Pinto Beans / Tomatoes / Spices

– CHILI TOPPINGS –

Shredded Cheese Blend 1.  
Raw Onions or Jalapeños .50 ea

We charge a 3% fee for credit card payments.

A 20% gratuity may be added to parties of 8+.



## BUILD YOUR OWN

Brisket Burger or Grilled Chicken Sandwich 14.  
Brioche / Pickle / Fries

House-Made Veggie Burger 17.  
Beans / Mushrooms / Parsnips / Miso Aioli / Brioche / Fries

### - CHEESE SELECTIONS - 1. each

American Cheese / Cheddar / Muenster / Mozzarella / Swiss

### - ENHANCEMENTS -

Crumbled Blue Cheese or Brie 2.  
Avocado Slices 2.  
Bacon Strips 3.  
Sautéed Peppers or Sautéed Onions 1. ea  
Sautéed Mushrooms 2.  
Cajun Upgrade 1.  
Welsh Rarebit Sauce 5.

Personal Cheese Pizza 12.  
Tomato-Basil Sauce / Mozzarella Cheese

### - PIZZA TOPPINGS -

Crumbled Bacon / Pepperoni 2. ea  
Peppers / Onions / Mushrooms / Diced Tomatoes 1. ea

## HANDHELDS

- with choice of side -

Beef Pasty (English Hand Pie) 18.  
Ground Beef / Vegetable Mix / Puff Pastry

Grilled Chicken Caesar Wrap 15.  
Romaine Lettuce / Caesar Salad

Veggie Falafel Wrap 15.  
Lettuce / Tomatoes / Red Onion / Cucumbers / Tzatziki Sauce

Smoked Pulled Pork Sandwich 17.  
Barbecue Sauce / Cheddar / Crispy Onions / Slaw / Brioche

Crispy Pork Belly Bahn Mi 18.  
Pickled Carrots / Cucumbers / Pickled Onions / Hoagie Roll

French Dip 18.  
Au Jus / Gruyere / Mozzarella / Garlic Buttered Portuguese Roll

Corned Beef Reuben Sandwich 15.  
Swiss Cheese / Sauerkraut / Rye Bread / 1000 Island Dressing

Classic Loaded Grilled Cheese 12.  
Choice of Cheese / Texas Toast

### - VARIETIES -

Chicken Tenders / Mozzarella / Side of Marinara 17.  
American Cheese / Bacon / Tomato 16.  
Brie / Fig Jam / Apple Slices / Hot Honey 17.

## LARGE PLATES

Mac & Cheese 12.  
Radiator / House Mornay Cheese Sauce / Breadcrumbs

### - ENHANCEMENTS -

Buffalo Tenders 6.  
Short Rib 7.  
Pulled Pork 5.

Crispy House-Made Spaetzle with Charred Vegetables 18.  
Shaved Cabbage / Onions / Mushrooms / Brussels Sprouts

### - ENHANCEMENTS -

Chicken or Pork Schnitzel 12.

Steak Frites 35.  
12 oz NY Strip / House Fries / Parsley Salad

Chipotle Short Ribs 26.  
Ancho Demi / Mashed Potatoes / Sautéed Broccoli

Smoked Baby Back Ribs 30. half rack / 40. full rack  
Dry-Rubbed Pork Ribs / Barbecue Sauce / Slaw

Chicken Parmigiana 26.  
Breaded Chicken Breast / Tomato-Basil Sauce / Mozzarella Cheese / House Pasta

Chicken Pot Pie 25.  
Diced Chicken / Hearty Vegetables / Puff Pastry

Sausage Platter (3) 30.  
Buffalo Bison / Lamb Merguez / Wild Boar Bratwurst / Mashed Potatoes / Braised Red Cabbage

Cajun Shrimp & Grits 22.  
Sautéed Onions & Peppers / Buttermilk Ranch Dressing / Fresh Herbs

## SIDES

- 6. -

House Fries / House Salad / Slaw / Mac & Cheese /  
Fried Brussels Sprouts / Sautéed Broccoli /  
Mashed Potatoes / Braised Red Cabbage /  
Spiced Applesauce

## ALLERGY DISCLAIMER

Our establishment handles common allergens, including nuts, milk, eggs, wheat, soy, gluten, and seafood. While we take precautions to prevent cross-contamination, traces may still be present. Please inform our staff of any allergies before ordering. We will do our best to accommodate, but cannot guarantee allergen-free food.



## KID MEALS

– 12 and under –

- Chicken Fingers & House Fries 10.  
– SELECT ONE SAUCE –  
.50 each additional sauce  
Honey Mustard / House Dressing / BBQ /  
Spicy Korean / Smokin' Buffalo / Sweet Thai Chili
- Grilled Cheese 8.  
White Bread / House Fries  
– CHEESE SELECTIONS –  
American Cheese / Cheddar / Muenster / Mozzarella / Swiss
- Burger 10. / 11. with cheese  
Brioche / Pickle / House Fries
- Mini 5" Round Pizza 9.  
Tomato-Basil Sauce / Mozzarella Cheese
- Hot Dog & House Fries 7.
- Nachos 10.  
House-Made Tortilla Chips / Cheese Blend / Sour Cream
- Grilled Chicken Breast 11.  
Sautéed Broccoli
- Grilled Steak 16.  
8 oz Steak / House Fries
- House Pasta 8.  
– SELECT ONE –  
Mac & Cheese / Tomato-Basil / Butter / Olive Oil

## KID BEVERAGES

– one drink included with dine-in kid meals –

Coke / Diet Coke / Sprite / Ginger Ale / Lemonade /  
Apple Juice / Cranberry Juice / Orange Juice /  
Pineapple Juice / Unsweetened Iced Tea /  
Roy Rogers / Shirley Temple / Milk / Chocolate Milk

Krogh's Root Beer 5. bottle

## KID DESSERT

– one scoop included with dine-in kid meals –

– SELECT ONE VARIETY –  
Chocolate Ice Cream / Vanilla Ice Cream / Rainbow Sherbet

## DESSERT

– Ask about our rotating house-made desserts! –

- Chocolate Chip Mint Mud Pie 9. slice  
Chocolate Chip Mint Ice Cream / Chocolate Graham Cracker / Chocolate  
Fudge / Whipped Cream / Chocolate Syrup Drizzle
- Chocolate Chip Cookie Dough Mud Pie 9. slice  
Chocolate Chip Cookie Dough Ice Cream / Chocolate Graham Cracker /  
Chocolate Fudge / Whipped Cream / Chocolate Syrup Drizzle
- Cheesecake 9. slice  
House-Made New York-Style Cheesecake / Graham Cracker Crust /  
Whipped Cream / Chocolate Drizzle
- Carrot Cake 9. slice  
Spice Cake / Grated Carrots / Chopped Walnuts / Raisins / Cream Cheese Icing
- Hot Fudge Brownie Sundae 9.  
Fudge Brownie / Hot Fudge / Whipped Cream / Chocolate Syrup Drizzle  
– SELECT ONE VARIETY –  
Chocolate Ice Cream / Vanilla Ice Cream

## DESSERT COFFEES

– 9.5 –  
– Regular or Decaf –

- Bailey's Coffee – Bailey's / Whipped Cream
- Chocolate Almond Coffee – Amaretto / Crème de Cacao / Whipped  
Cream / Chocolate Chip Garnish
- Chocolate Orange Coffee – Cointreau / Crème de Cacao / Whipped  
Cream / Orange Peel
- Hazelnut Coffee – Frangelico / Whipped Cream
- Irish Coffee – Tullamore D.E.W. / Brown Sugar / Whipped Cream /  
Crème de Menthe
- Kentucky Koffee – Buffalo Trace Bourbon Cream / Whipped Cream
- Keoke Coffee – Brandy / Kahlua / Crème de Cacao / Whipped Cream
- Limoncello Coffee – Asbury Park Espresso Limoncello / Whipped Cream /  
Lemon Peel
- Mexican Coffee – Kahlua / Whipped Cream / Grenadine
- Pistachio Coffee – Asbury Park Pisam / Amaretto / Whipped Cream



## FLAGSHIP BEERS



- 4.0 AbV -

16 oz draft 6.5 / 10 oz draft 5. / Pitcher 21.  
64 oz new growler 26. / 64 oz growler refill 22.

### Three Sisters Golden Wheat

An American-style filtered golden wheat ale, smooth, and refreshing. It's served on its own or request yours with a slice of lime, orange, or lemon.



- 4.6 AbV -

16 oz draft 6.5 / 10 oz draft 5. / Pitcher 21.  
64 oz new growler 26. / 64 oz growler refill 22.

### Krogh's Gold

Krogh's Gold is brewed to emphasize the fine balance between malt and hops. There is an earthy, citrusy taste to this crisp and satisfying beer.



- 5.0 AbV -

16 oz draft 7. / 10 oz draft 5.5 / Pitcher 23.  
64 oz new growler 28. / 64 oz growler refill 24.

### Old Krogh Oatmeal Stout

A rich, dark, mahogany stout, mildly sweet with subtle late overtones and a creamy head. Its smoothness is derived from a generous dose of oatmeal.



- 5.5 AbV -

16 oz draft 7. / 10 oz draft 5.5 / Pitcher 23.  
64 oz new growler 28. / 64 oz growler refill 24.

### Krogh Hop IPA

A sessionable IPA with a malt backbone and a prominent citrus hop aroma achieved by late hop additions and dry hopping.



- 4.5 AbV -

16 oz draft 6.5 / 10 oz draft 5. / Pitcher 21.  
64 oz new growler 26. / 64 oz growler refill 22.

### Alpine Glow Red Ale

This balanced Red Ale has a malt sweetness and a dry finish achieved with Crystal and Caramel malts balanced by Fuggle hops.

## SEASONAL BEERS

### 25th Anniversary Stout / 7.3 AbV

This is an Imperial Stout for our 25th anniversary brew. It is jet black in color and barrel-aged in ex-bourbon barrels with hints of molasses and brown sugar.

12 oz draft 9. / 12 oz souvenir glass with draft 16.  
64 oz new growler 37. / 64 oz growler refill 33.

### May the Schwarz Beer With You / 6.2 AbV

Our Schwarzbeir was lagered for about 6 weeks. It is dark in color with aromas of roasted malt, biscuits, and chocolate; medium bodied; notes of toasted grains, chocolate, and a hint of sweetness with a smooth finish.

16 oz draft 9. / 10 oz draft 7.5 / Pitcher 30. / 64 oz new growler 32.

### Weizen Shine / 6.0 AbV

A lighter version of a true Weizenbock, but the flavor carries forward with a reddish and straw hue. The palate is malty, fruity, and bright with a medium body and a smooth, dry finish.

16 oz draft 9. / 10 oz draft 7.5 / Pitcher 30.  
64 oz new growler 35. / 64 oz growler refill 31.

### Fallon's Vanilla Porter / 5.2 AbV

This is a rich, dark brown roasted barley porter with a hint of vanilla.

16 oz draft 8.5 / 10 oz draft 7. / Pitcher 27.  
64 oz new growler 31. / 64 oz growler refill 27.

### Sullivan's Irish Stout / 4.7 AbV

Our seasonal stout is an Irish-style dry stout, black in color with a dry-roasted character.

16 oz draft 8.5 / 10 oz draft 7.  
64 oz new growler 35. / 64 oz growler refill 31.

### Hop Pop IPA III / 5.7 AbV

Our seasonal IPA hopped with copious amounts of El Dorado, Azacca, and Summit hops.

16 oz draft 9. / 10 oz draft 7.5 / Pitcher 28.  
64 oz new growler 33. / 64 oz growler refill 29.

## 4-SAMPLE FLIGHT

12.

of any flagship, seasonal, specialty, or guest draft!





## WINTER COCKTAILS

Brandy Alexander	11.
Camus VSOP / Dark Creme de Cacao / Cream / Nutmeg	
Dirty Dancing G&T	10.
Olive Leaf Gin / Splash of Olive Juice / Tonic / Olive	
Hot Toddy	11.
Widow Jane Applewood Rye / Cinnamon Simple Syrup / Star Anise / Lemon Wedge	
La Pera	11.
Cimarron Tequila / Orchard Pear Liqueur / Allspice Dram / Lemon Juice / Lemon Twist	
Lion's Tail	12.
Widow Jane Applewood Rye / Lime Juice / Allspice Dram / Angostura Bitters / Orange Twist	
Rosy Cheeks	12.
Figenza Vodka / Pomegranate Juice / Triple Sec / Orange Juice / Cinnamon Sugar Rim / Orange Peel	
Snow White	11.
Figenza Vodka / White Cran / St. Germain / Lime Juice	
Spiced Apple Margarita	12.
Lunazul Añejo / Allspice Dram / Apple Cider / Lime Juice / Cinnamon Stick	
The Sloe CoCo	9.
Sloe Gin / Hot Chocolate / Whipped Cream / Cherry	
Winter Bird	11.
Zacapa 23 / Fernet-Branca / Orchard Apricot Liqueur / Lime Juice / Orange Juice / Pineapple Juice / Simple Syrup / Angostura Bitters / Orange / Cherry	
Winter Sangria	11.
Cabernet Sauvignon / Captain Morgan / Cinnamon Simple Syrup / Pomegranate Juice / Apple Cider / Cinnamon Stick / Dried Orange	

## CRAFT COCKTAILS

Blackberry Smash	12.
High West Double Rye / Blackberry Syrup / Lemon Juice / Simple Syrup / Lemon Peel	
Cadillac Margarita	13.
Tequila Ocho Plata / Cointreau / Lime Juice / Salt Rim / Lime / Float of Grand Marnier	
Chipotle Maple Old Fashioned	12.
Muddled Orange and Cherry / Elijah Craig Bourbon / Chipotle Maple Syrup / Orange Peel	
Going Out West	13.
Michter's Rye / L7M Doba Yeh / Nonino Amaro / Simple Syrup / Aromatic Bitters / Big Rock Ice / Orange Peel	
Indefinite Old Fashioned	12.
Sazerac Rye / Luxardo Cherry / Misguided Triple Sec / Water / Aromatic Bitters / Big Rock Ice	
Jalapeño Margarita	12.
Tanteo Jalapeño Tequila / Triple Sec / Lime Juice / Jalapeño Salt Rim / Jalapeño Slice Garnish	
Oaxacan Negroni	11.
Bozcal Mezcal / Select Aperitivo / Sweet Vermouth / Orange Bitters / Orange Peel	
Paloma	11.
Lalo Tequila / Grapefruit Juice / Lime Juice / Agave / Club Soda	
Paper Plane	13.
Maker's Mark / Amaro Nonino / Aperol / Lemon Juice / Lemon Twist	
Perfect Manhattan	14.
Michter's Rye / Cap Corse Blanc Quiquinan / Antica Formula / Aromatic Bitters / Luxardo Cherry	

## DESSERT COCKTAILS

Café Reposado Martini	11.
Tequila Ocho Reposado / Cantera Negra Café / Van Gogh Espresso Vodka	
Chocolate Martini	11.
Vanilla Vodka / Meletti Chocolate Liqueur / Buffalo Trace Bourbon Cream / Whipped Cream / Chocolate Chips	
Espresso Martini	12.
Van Gogh Double Espresso Vodka / Bailey's / Kahlua / Whipped Cream / Coffee Bean Garnish	
Lemon Tart Martini	11.
Asbury Park Espresso Limoncello Liqueur / Licor 43 / Lemon Juice / Simple Syrup / Lemon Twist	
Strawberry Shortcake	11.
Cruzan Vanilla Rum / Faretti Biscotti / Strawberry Syrup / Grenadine / Cream	
Thin Mint	11.
Rumple Minz / White Crème de Cacao / Green Crème de Menthe / Cream / Served on the Rocks	

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## CORDIALS

– neat / rocks / big rock / snifter –

Amaretto di Saranno	11.
Baileys Irish Cream	11.5
Camus VSOP	12.
Fernet-Branca	11.
Frangelico	11.
Graham's 10-Yr Tawny Port Wine	10.
Grand Marinier	12.
Hennessy VS	11.5
Licor 43	11.
Lillet	11.
Sambuca Black / White	10.





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## HOUSE WINES

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Copper Ridge Vineyards / CA  
*8. glass only*  
Cabernet / Merlot / Chardonnay / Pinot Grigio

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## RED WINES

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Smith + Hook Proprietary Red Blend 2020 / CA  
*10. glass / 38. bottle*  
aromas of berries, plums, and dark cherries underscored by notes of lavender; a smooth palate with warm spice lingering on the finish

Josh Cellars Craftsman Cabernet Sauvignon / CA  
*11. glass / 40. bottle*  
dark fruits, cinnamon, clove, and subtle oak aromas; delicate vanilla flavors and toasty oak finish with round, soft tannins

Diseño Malbec / Argentina  
*9. glass / 30. bottle*  
a rich wine with an inviting bouquet of stone fruit; a hint of coffee complements blueberry, spice, and chocolate notes

Julia James Pinot Noir / CA  
*10. glass / 38. bottle*  
ripe red raspberry and cherry fruit with earth and spice notes; a medium-bodied red with a silky texture and a smooth finish

Proverb Pinot Noir / CA  
*9. glass / 30. bottle*  
bright red and velvety smooth with cherry flavors that mix with floral notes and a touch of molasses; balanced flavor and acidity

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## SPARKLING WINE

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La Marca Prosecco  
*12. bottle (187 ml split)*  
citrus on the nose with hints of honey and white floral; flavor is clean with lemon, green apple, and grapefruit; light, refreshing, and crisp

Mionetto Sparkling Wine (Alcohol-Free)  
*12. bottle (200 ml split)*  
refreshing and fruity with a slight sweetness; a lingering finish and persistent bubbles provide a delightful experience

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## ROSE WINES

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Kim Crawford Rosé / New Zealand  
*12. glass / 42. bottle*  
a crisp, pale pink sipping wine with notes of red fruit and white floral aromas; a lively nose of cherries, rose, and watermelon; dry finish

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## WHITE WINES

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Lyma Vinho Verde / Portugal  
*9. glass / 30. bottle*  
fresh, vibrant, and crisp with notes of lime, lemon, and florals; slight effervescence and a hint of saltiness; light and refreshing

Franciscan Chardonnay / CA  
*9. glass / 30. bottle*  
notes of pear, lemon, florals, and pineapple with hints of vanilla and nutmeg; this is non-oak aged, bright white, crisp, and approachable

J. Lohr Arroyo Vista Chardonnay 2022 / CA  
*12. glass / 42. bottle*  
succulent and generous ripe marmalade and peach flavors mix with tropical overtones and spice accents of clove and cardamom

Kendall Jackson Chardonnay / CA  
*12. glass / 42. bottle*  
medium-bodied with flavors of ripe peach, pineapple, mango, papaya, and citrus notes; hints of toasted oak on the finish

Zenato Pinot Grigio delle Venezie 2023 / Italy  
*10. glass / 38. bottle*  
lemon-green in color with aromas of key lime, green apple, and white peach; smooth and refreshing with a long, pleasant finish

Allan Scott Sauvignon Blanc / New Zealand  
*11. glass / 40. bottle*  
a punchy, medium-bodied wine with fresh passion fruit and lime flavors; a fresh, zesty, and juicy character with a dry, crisp finish

Proverb Sauvignon Blanc / CA  
*9. glass / 30. bottle*  
lively grapefruit and apricot notes with hints of pineapple and lime; this 2019 vintage delivers a bright, balanced, and fragrant wine

Warwick Valley Riesling / NY  
*9. glass / 30. bottle*  
a semi-sweet German-style Riesling with a nose of apricot, green apple, and lemon; forward fruit with crispness and purity