


GRAND OPENING 12/14/23

BANGING GAVEL BREWS **ON TAP**

1	Bavarian Helles LEGAL-EASE	20 oz	4.4% ABV \$8	
2	Vienna FACE THE MUSIC	20 oz	5.2% ABV \$8	
3	Hazy IPA OFFSHORE TRUST	16 oz	5.1% ABV \$8	
4	Berliner Weisse NAPOLEON'S CHOICE	16 oz	4.5% ABV \$7	
5	French Saison RULE OF LAW	16 oz	6% ABV \$7	
13	Dry Irish Stout SOD'S LAW - NITRO	takes 5-6 mins 16 oz	4.8% ABV \$8	

ALL GUEST CRAFT BEERS / 20 oz \$8

6	Hotel Life - American Lager HAILSTORM BREWING CO	4.7% ABV
7	English Mild SELDOM BREWING CO	6.1% ABV
8	Scars are Beautiful - West Coast IPA PENROSE	5.8% ABV
9	P3 Pils - American Style Pilsner Lager PHASE THREE	4.7% ABV
10	Nui - Coconut Porter PHASE THREE	5.2% ABV
11	Crisp Apple - Hard Seltzer LULZ	5% ABV
12	Lemon Seltz Up - Lemon Seltzer PENROSE	6% ABV

The Bar Review

AND SPECIALTY CRAFTED COCKTAILS \$14

-  • **CRANBERRY & ROSEMARY MOSCOW MULE** Tito's vodka, rosemary syrup, cranberry juice, lime juice & ginger beer (DF/GF/VG)
-  • **POMEGRANATE FRENCH 75** Tanqueray gin, Pama liqueur, fresh lime juice, prosecco (DF/GF/VG)
-  • **PEAR OF COCONUTS** Bacardi rum, St. George spiced pear liqueur, Malibu rum, coconut cream, agave (DF/GF/VG)
-  • **MEZCAL PALOMA** Choice of mezcal or blanco tequila, grapefruit juice, honey syrup, club soda, Tajin rim (DF/GF/VG)
-  • **BLACK WALNUT MANHATTAN** Redemption bourbon, sweet vermouth, black walnut bitters (DF/GF/VG/N)
-  • **WHITE CHOCOLATE ESPRESSO MARTINI** Absolut vanilla vodka, white chocolate liqueur, cold brew coffee, cream (GF/V)

WEEKEND WINTER WARMERS

• **MULLED WINE** Red wine, brandy, cloves, cinnamon & honey (DF/GF/VG)

• **HOT CHOCOLATE & SCHNAPPS** Housemade hot chocolate, peppermint schnapps, whipped cream (GF/V)



WINES ON TAP \$11

Sea Glass Rose
Sterling Chardonnay
Oak Farm Sauvignon Blanc
Joel Gott 812 Cabernet
Simple Life Pinot Noir
Tievoli Red Blend

HIGH NOON \$6

Pineapple
Black Cherry
Mango

NA OPTIONS

Coke Products & More

SHAREABLE PLATES

Alert your server regarding any food allergy

Vegetarian (V) Vegan (VG) Gluten Free (GF) Nuts/Tree Nuts (N)

- **SOUP SHOOTER** Creamy slow roasted chestnut soup, a dash of creme fraiche & crispy bacon \$3 each
- **OYSTERS BIENVILLE (5)** East coast oysters topped with a creamy blend of mushrooms, shrimp, fresh herbs & cream \$16
- **DIP & CHIPS** Whipped edamame, Moroccan harissa & cauliflower chips (GF/VG) \$7
- **PIMENTO CHEESE DIP & FIRE CRACKERS** Creamy cheddar cheese dip with seasoned Saltine crackers. (V / option for GF) \$8
- **"BG" FRIED BOLOGNA (2)** Thick sliced bologna sliders, American cheese, Dukes mayo, house pickles \$11
- **PULLED PORK (2)** Pulled pork sliders, double ipa bbq sauce, rainbow chard slaw, pickled red onions \$11
- **PATATAS BRAVAS** Crispy potatoes, Spanish spices, chipotle aioli, lemon zest & chives (VG/GF) \$8
- **BURRATA SALAD** Creamy burrata cheese, baby heirloom tomatoes, arugula, basil, balsamic reduction & evoo (V) \$14
- **BRUSSELS SPROUT SALAD** Shaved brussels, sun-dried tomatoes, dijon lemon vinaigrette, pecorino romano cheese & pecans (GF/N) \$14
- **BONE MARROW** Roasted bone marrow, bacon & onion jam, lemon zest & toasted crostini (option for GF) \$14
- **PORK WINGS (3)** Bone-in mini pork shanks, jerk BBQ sauce, pickled red peppers & scallions (GF) \$13

DESSERT & DESSERT MARTINIS

- **CRÈME BRÛLÉE (GF)** \$8 Ask your server for the seasonal selection
- **& ASK ABOUT OUR DESSERT MARTINIS!** \$14

Begin your journey anywhere you please.
This is your unique experience to craft.

- **PORK BELLY** Crispy pork belly bites, Asian bbq sauce, scallions, corn cake crumbles & brussels sprouts kimchi (GF / contains sesame) \$13
- **CROQUETTES** Potato & chorizo croquettes, Mexican street corn & chipotle crema (GF) \$15
- **THE "CUBAN" FLATBREAD** Pulled pork, ham, swiss & mozzarella, mustard, pickle relish, citrus aioli (option for GF) \$19
- **CHEF'S SAUSAGE SAMPLER** A sampling of (3) house made sausages. Vogt House pickles, onions & beer mustard \$15
- **TARTE FLAMBÉE FLATBREAD** House made farmers cheese, cremé fraîche, nutmeg, onion, pork belly \$16
- **CAJUN STRUDEL** Puff pastry, shrimp mousse, andouille sausage, Cajun trinity, pear & apple arugula salad with pecans (N) \$15
- **HANGER STEAK** 12oz steak for the table to share. With chimichurri sauce. Served medium rare. (GF) \$29

AND WEEKEND SPECIALS

SATURDAY & SUNDAYS

COCKTAILS

BLOODY MARYS

The Classic Crimson \$14
Served in a Collins Glass

The Holy Grail \$25
Served in a Dimple 20oz Beer Mug
Comes with a sidecar, of your choice, Wisconsin Style

MORNING COCKTAILS

Michelada \$12
Mimosa \$10
Manmosa \$10