

Executive Chef Lee Knoeppel
Chef Sam Iapoce



SANDWICHES

(served with fries or side salad — +\$1 for tots)

Chicken and Waffle Grilled Cheese - \$13

tender southern fried breast w/ extra sharp cheddar and bacon butter with maple sriracha dip

Grilled Chicken Breast - \$11

crispy onions and lettuce with jack cheese and blackened ranch on garlic ciabatta bread

Burger - \$12 (add each for \$2 Bacon or Avocado) *

served with lettuce, tomato and onion on a potato bun. Add each for \$1 American, extra sharp cheddar, gorgonzola, beer cheese, feta, garlic butter, caramelized onion, crispy onion or fried egg

Barcade Burger - \$14 *

served with extra sharp cheddar, tomato glazed bacon and caramelized onion w/ lettuce, tomato, onion and garlic butter on a potato bun

Veggie Burger \$11

house made black bean patty w/ avocado, pico de gallo and white sauce on a potato bun

French Dipper - \$12

tender roast beef w/ caramelized onions and beer cheese on garlic bread w/ a house made jus

Cubano - \$12

house roasted pork, shaved ham, sweet and spicy pickles, sharp swiss w/ chipotle mustard on pressed ciabatta

BBQ Pulled Pork Grilled Cheese - \$11

house pulled pork w/ american cheese on marble sourdough served w/ chipotle aioli

Roasted Turkey - \$11

w/ avocado, roasted tomato, pickled onions and arugula w/ basil aioli on 7 grain bread

Fat New Haven - \$16 *

cheese burger w/ french fries, bacon, mozzarella sticks, lettuce and tomato w/ clam chowder sauce on a hero

SALADS

(add grilled chicken or veggie burger - \$5)

Shredded Romaine - \$9

w/ roasted tomatoes, feta, garlic croutons, scallions and a sweet onion vinaigrette.

Baby Arugula - \$9

tossed in a light lemon vinaigrette w/ toasted cashew, goat cheese, orange segments and a roasted beet puree.

* CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS :
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLATES

SHARE WITH YOUR FRIENDS!

Fries - \$8 +\$2 w/ cheese

served w/ chipotle mayo, blackened ranch & ketchup

Tater Tots - \$8 +\$2 w/ cheese

served w/ chipotle mayo, blackened ranch & ketchup

California Style Tots - \$10

melted american cheese, caramelized onion and special sauce

Buffalo Tots - \$10

tossed in buffalo sauce topped w/ bleu cheese dressing and celery bits

Wings - 6 for \$9 - 24 for \$24

tossed in spicy buffalo sauce served w/ bleu cheese dressing **OR** tossed in teriyaki sauce served w/ blackened ranch

Fish Tacos - \$10

beer battered cod w/ pickled cabbage, cilantro and spicy tartar sauce.

Fried Shrimp - 8 for \$12

served with spicy tartar sauce.

Sliders - 3 for \$12 *

teriyaki beef sliders w/ avocado, pickled ginger, crispy onions and chipotle aioli **OR** BBQ pulled pork w/ herb ranch slaw and beer cheese.

Philly Cheese Steak Egg Rolls - \$9

Bacon Mac and Cheese - \$9

bacon, extra sharp cheddar and scallions

Mozzarella Sticks - 5 for \$6

served with spicy marinara sauce

Fried Cauliflower - \$7

tossed in an indian spiced garlic tomato sauce w/ white sauce to dip served w/ blackened ranch

Clam Chowder Fries - \$12

crispy fries w/ clam chowder sauce, bacon bits and a fried egg

Pickled Hop Shoots - \$10

tender hop shoots, grown by Petersbough Farms, Washington State, served on a bed of pickled local vegetables

SIDES

\$4 - Mixed greens **\$4 - House made sweet & spicy pickles**

TUESDAYS 4pm - 12am

\$1 TACOS

THURSDAYS 4pm - 12am

-.50¢ BONELESS WINGS

\$15 LUNCH SPECIAL
Any \$7 beer, a sandwich and fries.

Choice of: Burger, Grilled Chicken, Veggie Burger, BBQ Pork Grilled Cheese, , or Roasted Turkey

WEEKDAYS 12pm - 4pm

“THE BIG DEAL”
\$24

SERVES FOUR!

BBQ pork sliders + cheese steak egg rolls
+ mozzarella sticks + tater tots

KITCHEN HOURS SUN-MON 12pm - 10pm
TUES-SAT 12pm - 12am

no food substitutions after 6pm

CHECK OUT OUR BOARD FOR TODAY'S SPECIALS

We source local or sustainable products wherever possible, and use certified organic, humanely raised and antibiotic free ingredients.