

# from the kitchen



## -appetizers-

**bacon on a stick | 4**

*enough said...with chef's choice for dipping*

**wings by the dozen nested on fries | 15**

*plain or chosés sauce: buffalo, garlic parmesan or mango jalapeno, buffalo +garlic parm mix or clucker sauce*

**totchos | 11**

*crispy tater tots, bacon, roasted corn and peppers, black beans, house beer cheese, cilantro sour cream*

**hotchos | 13**

*crispy tater tots, shredded chicken breast, candied bacon, chopped dill pickle, manchego and chef's mother clucker sauce*

**chef's hummus plate | roasted red pepper | 13**

*rotating selection of seasonally inspired, house-made hummus with crudité & toasted pita (v)*

**german braided pretzel | 8**

*brushed with spent grain, served with coarse ground mustard and house beer cheese (v)*

## -salads-

**grilled chicken strips+3**

**fiesta salad | 8**

*crisp romaine, black beans, avocado, tomatoes, sweet corn, bell peppers, zesty salsa/ranch dressing & tortilla crisps on side*

**mediterranean | 8**

*crisp romaine, mediterranean olive mix, sliced red onion, artichoke hearts & cannellini beans with a zesty garlic vinaigrette*

## -hand-tossed pizzas-

**margherita | 13**

*house roasted tomatoes, mozzarella, fresh basil (v)*

**jolene | 13**

*creamy garlic-n-herb ricotta, bourbon bacon bbq pork, fresh pineapple & house blackberry bbq drizzle*

**roasted spiral path veggie | 13**

*herbed red sauce, fresh mozzarella topped with a rotating selection of roasted organic, local veggies*

## -burgers-

**corner burger\* | 13**

*premium ground ribeye and sirloin, lettuce, cheddar, tomato, onion, house aioli **bacon** +2  
served with chips or add house-cut fries +2*

**brewmaster burger: red, white and brew + fries | 16.50**

*inspired by our chef and brewmaster- cooper sharp, blueberry-balsamic compote, red onion, arugula, basil aioli | pairs with chiques creek ipa*

## -hand helds-

**served with chips or add house-cut fries | 2**

**kielbasa cheese steak | 13**

*grilled and shaved fresh kielbasa smothered with banana peppers, provolone and american cheeses and chef's catsupy mustard sauce, stuffed in a fresh hoagie roll with pickles on top*

**dauid e bourbon bacon bbq | 12**

*pulled pork bathed in hidden still's dauid e. bourbon and smoked bacon*

**mgcb mother clucker | 12**

*crispy fried chicken breast drenched in chef's "better than nashville" hot sauce with plenty of pickles on a grilled kaiser roll*

**sassy shrimp tacos | 12**

*popcorn shrimp topped with house-made slaw and chef's sassy sauce, wrapped in a corn or flour tortilla*

**two bacon wrapped dawgs | 10**

*juicy dogs wrapped in smoked applewood bacon & deep fried*

**dawg topping choices | 2**

*(both dawgs topped the same way)*

*mac-n-cheese, cheese sauce, fried onion petals & doritos crunch*

*baked beans, hash browns, dill pickle salsa & beer mustard*

*chili, shredded cheddar, red onion, jalapenos, curry mustard & house slaw*

## -little hops-

**served with choice of fries or fresh fruit**

**chicken tenders | 7 hot dog | 5 burger | 6**

## -dessert-

**house-made helles lager ice cream | 6**

*with dauid e. bourbon sauce (2 scoops)*

**pecan praline cake | 8**

\*burgers can be cooked medium rare (125-130°); medium (135-140°); medium well (145-160°); well done (>160°)

(V) = Vegetarian (may include cheeses) (GF) = Gluten Free

Consuming raw or undercooked food increases the chance of foodborne illness. Food Allergy Notice: Foods prepared here may contain or have come into contact with milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

# craft beverages

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## craft beers on tap

strawberry seltzer | 5  
chiques creek IPA | 6.5  
gretna IPA | 6.5  
tailgate sipper pale ale | 6  
english pale ale (esb) | 6  
helles lager | 6

tree top table beer | 6  
spring lager | 6  
belgian cherry wheat | 6.5  
big red amber | 6  
chocolate cherry stout | 6.5  
black is beautiful stout\* (10 oz) | 7  
\* in partnership with weathered souls brewing co. in support of equality and inclusion - our proceeds benefiting the ACLU of PA  
seasonal cider by under the bridge cidery | 5

## wines by the glass | 9

waltz vineyards  
baron red  
chardonnay  
sauvignon blanc

vineyards at grandview  
blushing ambrosia  
sapphire white

## craft cocktails | 10

### peach bourbon smash

*house made peach puree, muddled basil, brown sugar simple syrup, ginger beer, Hidden Stills Bourbon, served over ice*

### seasonal sangria

*fresh, fruity and delicious*

### blackberry fizz

*House made blackberry syrup, muddled mint, Lititz Spring Vodka, served over ice*

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## -beverages to go-

singles & 4-packs from the fridge

craft crowlers (32 oz) | 9 covid special

\* excludes Black is Beautiful Stout

craft growler fills | cost varies by beer

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