

the **BUTCHERY**

STEAKS CHOPS & SEAFOOD

SOCIAL **HOUR**

SIP, SAVOR, AND SOCIALIZE

4-6pm Daily

Served in the Bar or on the Patio

\$6 SELECT WINES

Ecco Domani Pinot Grigio,

Hess Shirtail Chardonnay,

Proverb Cabernet, Bubbles

\$8 Well Cocktails

\$5 Drafts, \$4 Domestic Bottled Beers

CRAFT COCKTAIL SPECIALS

**Smoked
Old Fashioned \$15**
Old Forester Bourbon, Bitters,
Simple Syrup, Orange Oil

**Raspberry
Lemon Drop \$13**
Tito's Handmade Vodka,
Raspberry Liqueur, Sugar, Lemon

**Lavender
Lime Gimlet \$13**
Hendrick's Gin, Lavender Simple
Syrup, Lime Juice

Coin Margarita \$14
Milagro Blanco Tequila,
Cointreau, Fresh Lime, Agave

FOOD

Shrimp Tacos \$14
3 Shrimp Topped
with Guacamole

BBQ Sliders \$12
3 BBQ Pulled Pork Sliders

Bison Sliders \$15
With Swiss Cheese, Tomato,
Pickle & Sriracha Aioli Sauce

**Parmesan & Truffle
Waffle Fries \$12**
Served with Sriracha Aioli

**Bourbon Glazed Crispy
Brussel Sprouts \$11**
With Bacon
& Parmesan Cheese

**Flatbread
of the Day \$12**

**Traditional
Shrimp Cocktail \$12**
With Cocktail Sauce

Pulled Pork Tacos \$12
With Pico De Gallo
& Fresh Salsa

Wagyu Sliders \$20
3 Tender American Wagyu
Sliders with Fries

Steak Sliders \$18
Tender Steak, Topped with
Cheddar Cheese

**Bacon Wrapped Goat
Cheese Dates \$12**
Lightly Tossed in a Honey,
Crushed Red Pepper,
Cayenne and Rosemary Sauce

**Pork & Vegetable
Egg Roll \$12**
Served with Housemade
Sweet & Sour Sauce

Bruschetta \$10
Toasted Bread with Tomatoes,
Basil, Garlic, Olive Oil &
Topped with Balsamic Vinegar