



BEER BITES

NACHOS \$10.99

Tri-color tortilla chips topped with tomatoes, red onions, black olives, jalapeños and smothered in melted cheddar and jack cheeses. **ADD CHICKEN \$6 | ADD PORK OR CHILI \$4**

HUMMUS AND TABOULI \$12.99

Stacked high with cucumbers, kalamata olives, feta, tomatoes, pepperoncinis and toasted pita points.

FRIED PICKLES \$8.99

Sliced dill pickles, battered and deep fried, served with a chipotle ranch dipping sauce.

POUTINE \$9.99

Our fries topped with fresh cheddar cheese curd and a rich gravy.

BAVARIAN PRETZEL \$10.99

A giant Bavarian Pretzel, salted and served with our house made Guinness grain mustard and boursin beer cheese.

PULLED PORK SLIDERS \$10.99

Three of our in-house smoked pork shoulder sliders, smothered with honey BBQ sauce and topped with a pickle. Served on mini sesame seed brioche buns.

MEATBALL SLIDERS \$10.99

Three of our seriously tasty house made meatballs topped with mozzarella cheese. Served on mini sesame seed brioche buns.

QUESADILLAS \$13.99

Your choice of sliced chicken breast or pulled pork. Filled with red onions, tomatoes, BBQ sauce, and smothered in melted cheddar jack cheese and bacon.

NAUGHTY TOTS \$8.99

Cajun parm tots like mom used to make but ours are served with a spicy sausage, green chili and tomato queso sauce.

BUFFALO CHICKEN DIP \$11.99

Our infamous buffalo chicken dip Served with tri-color tortilla chips.

CHEESEBURGER SLIDERS \$10.99

Three juicy beef burgers topped with american cheese, ketchup and a pickle served on mini brioche buns.

NEW ENGLAND CHOWDER Cup \$4.99 | Bowl \$7.99

Classic New England Clam Chowder.

CHILI Cup \$4.99 | Bowl \$7.99

Our delicious house smoked pork shoulder and beef are the main ingredients in this slightly sweet and mildly spiced chili.

WINGS & TENDERS

SMOKED CHICKEN WINGS

All of our jumbo double chicken wings start with our signature dry rub and hickory wood slow smoker. We flash fry them to crispy perfection or you can have them grilled if you prefer. Delicious straight-up or tossed in any of our mouth-watering sauces.

- 6 PIECES (3 WHOLE WINGS) \$9.99
- 18 PIECES (9 WHOLE WINGS) \$23.99
- 12 PIECES (6 WHOLE WINGS) \$16.99
- 24 PIECES (12 WHOLE WINGS) \$30.99

HAND BREADED CHICKEN TENDERS

You can't go wrong with our house made, freshly battered and lightly fried tenders. Choose from our list of house sauces.

SMALL ORDER: \$10.99 | LARGE ORDER: \$14.99

SAUCES

BBQ | HONEY BBQ | SPICY BBQ | KOREAN BBQ | MILD | HOT | FIRE STARTER | SPICY GARLIC SRIRACHA | CITRUS CHIPOTLE | SWEET RED CHILI | TERIYAKI | HONEY MUSTARD

MOOSE FOOD

ADD CHICKEN TO ANY SALAD: \$6

HOUSE SALAD \$5.99/\$9.99

Mixed greens, fresh tomatoes, red onions, cucumbers, shredded carrots and your choice of dressing.

CAESAR SALAD \$5.99/\$9.99

Freshly chopped romaine lettuce, garlic and herb croutons and an Italian cheese blend tossed with a delicious Caesar dressing.

COBB SALAD \$14.99

Romaine and mixed greens, with bacon, chicken, avocado, hard boiled egg, tomato, red onion and gorgonzola crumbles.

BLT CHOPPED SALAD \$11.99

Freshly chopped romaine, cherry tomatoes, bacon, sweet corn, avocado, feta, salt and pepper. All chopped and tossed in a balsamic vinaigrette dressing.

BEET SALAD \$11.99

Mixed greens, beets, goat cheese, candied walnuts, and prosciutto with a citrus champagne vinaigrette.

DRESSINGS

BALSAMIC | ITALIAN | RANCH | BLUE CHEESE | CHIPOTLE RANCH | CAESAR CHAMPAGNE VINAIGRETTE

BURGERS & SAMMIES

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES AND A FRESH DILL PICKLE. SUBSTITUTE ONION RINGS, TATER TOTS, SWEET POTATO FRIES OR SIDE SALAD FOR 1.99

THE HANGOVER BURGER \$14.99

The perfect way to brighten up your day. Our mouth-watering burger topped with an egg over easy, bacon, American cheese and a drizzle of warm hollandaise sauce

BULLWINKLE BURGER \$14.99

Our house burger topped with lettuce, red onion, cheddar cheese, sweet gherkin pickles, and our secret "Bullwinkle" sauce.

ROCKY BURGER \$14.99

Our juicy burger topped with cheddar cheese, bacon, BBQ sauce, ranch, and fried onion strings.

CALIFORNIA CLUB \$14.99

House smoked turkey breast on toasted white bread with applewood bacon, lettuce, tomato, avocado and our own buttermilk ranch.

HOT TURKEY WRAP \$12.99

Our house smoked turkey in a wrap with lettuce, pickles, tomatoes, mayonnaise and zesty cheddar jack.

Please be aware that during normal kitchen operations involving shared cooking preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

MEDITERRANEAN VEGGIE WRAP \$11.99

A soft tortilla rolled with hummus, tomatoes, cucumber, shredded carrots, field greens, red onion, and crumbled feta cheese

ADD CHICKEN FOR \$6

PULLED PORK SANDWICH \$12.99

Our house smoked BBQ pulled pork with melted American cheese, red onion, and pickles on a toasted brioche bun.

BBQ CHICKEN CHEDDAR \$14.99

Grilled chicken breast and melted cheddar with BBQ sauce and applewood bacon on a toasted brioche bun.

BUFFALO CHICKEN CAESAR WRAP \$12.99

Grilled chicken breast seasoned and tossed in our house made mild buffalo sauce with crisp romaine lettuce, asiago cheese and house made Caesar dressing.

SPECIALTIES

CREATE YOUR OWN MAC N' CHEESE \$12.99

A cavatappi pasta casserole cooked to perfection in a creamy four cheese sauce.

**ADD PULLED PORK \$4 | ADD CHICKEN \$6
ADD BUFF CHICKEN \$6 | ADD HOT DOG \$4**



Cocktails \$10

MOOSE JUICE

TITO'S HANDMADE VODKA | STRAWBERRY
PUREE | LEMONADE

FALL IN LOVE

TITO'S HANDMADE VODKA
PROSECCO | APPLE CIDER
CINNAMON + SUGAR

PUMPKIN PATCH MARTINI

STOLI VANILLA | BAILEY'S | KAHLUA
PUMPKIN PUREE | CREAM

CARAMEL APPLE SANGRIA

WHITE WINE | CARAMEL VODKA
APPLE CIDER | SODA WATER

MAPLE NY SOUR

REDEMPTION BOURBON | SOUR
MAPLE SYRUP | RED WINE FLOAT

THE CANADIAN

SAILOR JERRY RUM SPICED RUM
MAPLE SYRUP | LIME JUICE | APPLE CIDER

COLD FASHIONED

APPLE BRANDY | ANGOSTURA BITTERS
MAPLE SYRUP | BLACK WALNUT BITTERS

APPLE SPICE MARGARITA

MILAGRO REPOSADO | APPLE CIDER | LIME
COINTREAU | HONEY | CINNAMON

White

LUNETTA PROSECCO

SINGLE SPLIT \$9

CAVALIERE PINOT GRIGIO

GLASS \$8 | BOTTLE \$27

MATUA SAUVIGNON BLANC

GLASS \$9 | BOTTLE \$33

CHATEAU ST. MICHELLE RIESLING

GLASS \$8 | BOTTLE \$27

J LOHR RIVERSTONE CHARDONNAY

GLASS \$9.5 | BOTTLE \$34

HOUSE WHITE - TUNNEL OF ELMS CHARDONNAY

GLASS \$7

Red

MEIOMI PINOT NOIR

GLASS \$11.5 | BOTTLE \$38

LAYER CAKE MALBEC

GLASS \$11.5 | BOTTLE \$38

19 CRIMES RED

GLASS \$9 | BOTTLE \$33

JOSH CELLARS CABERNET SAUVIGNON

GLASS \$11.5 | BOTTLE \$38

HOUSE RED - TUNNEL OF ELMS CABERNET

GLASS \$7

Rose

CHAPUTIER BELLERUCHE ROSE

GLASS \$9.5 | BOTTLE \$30