



LUNCH



Chicken Satay

Grilled thigh and leg meat skewers with spicy peanut and sweet chili sauce – 9.99

Try with pint of Indianola Pale Ale



Wild Mushroom Ravioli

Fresh wild mushroom ravioli with a watercress pesto and garlic bread – 15.99

Try with a pint of Panther Lake Porter

Roasted Fig and Goat cheese Salad

Baby spinach, goat cheese medallions, roasted sweet figs, pistachios and cranberry vinaigrette - 11.99

Try with a pint of Belgian Blonde

Gyro Wrap

Pan seared lamb layered with tzatziki sauce, tangy feta cheese, vine ripe tomatoes and marinated onions wrapped in a toasted pita, served with fries or slaw – 10.99

Try with a pint of Kellerbier

Serrano Ham Pizza

Our traditional Pizza crust with rich marinara sauce layered with rich Serrano ham, caramelized sweet onions, roasted bell peppers and finished off with Cotija Cheese- 11.99

Try with pint of Ridgetop Red

Turn to other side for exciting beers



Whoop Pass Double IPA

A sure sign summer is coming; the brewers at Silver City have lost their minds, evidenced by our latest batch of our Whoop Pass Double IPA. This extremely bold and bitter brew is hopped with over 3 lbs of hops per barrel and weighs in with a walloping 9% ABV. Welcome to hop country!

Kellerbier

Silver City Kellerbier - Made in the German tradition of spring time "cellar "beers, Kellerbier is an unfiltered amber lager that balances sweet malt flavor with assertive hopping and mild carbonation. Served in a traditional ceramic stein 4.8% ABV

Silver City's Newest Seasonal - Belgian Blonde!!

Aromas and flavors are delicate and deep in this original Belgian inspired brew. An abundance of fruit is present along with citrus from the addition of sweet orange peel. This blonde ale is aged on French oak which adds a kiss of vanilla and a unique mouth feel to enhance the drinkability of this summer specialty. Excite your pallet with a pint of crisp sparkling Belgian Blonde. Cheers! 6.5% ABV

GUEST BEERS:

We will make every attempt to keep some exciting beers from our local brew brothers on tap so we can celebrate this exciting industry by showing the diversity of what is available. This is an opportunity for our guests to try something slightly different from our brewery team's styles.

White Ale

Allagash Brewery - Portland, Maine

An interpretation of a traditional Belgian wheat beer, Allagash White is unique and truly refreshing. Brewed with a generous portion of wheat and our own special blend of spices, this beer is light and slightly cloudy in appearance, with a spicy aroma. Overall, it is a beer that is very drinkable and smooth any time of the year. 5.2% ABV

Summer Ale

Snoqualmie Brewery – Snoqualmie Falls

A Pre-Prohibition Pilsner brewed alt style. It starts with a pilsner recipe, and then some flaked maize is added for fun, encompassed with a lot of Saaz hops for their spicy flavor, then ferment it with Snoqualmie's house ale yeast for a clean, dry beer with refreshing finish. 5.6% ABV

"I recommend...bread, meat, vegetables and beer."

Sophochles' philosophy on a moderate diet

Turn to other side for exciting food