

APPETIZERS

Square Mile Wings \$15

12 dry rubbed, oven baked chicken wings.
Choose 1 to 4 of the following Ralston’s sauces:
Kolsch Hot, Bourbon Stout BBQ, Hefeweizen
Peach-Chipotle, Mint & Honey-Lime Blood-
Orange IPA

‘Murca Fries \$11

Beer-battered fries, choice of white cheese or
bourbon-barrel beer cheese sauces, bacon,
chives

High Hopes Fries \$12

Beer-battered fries, corned beef, sauerkraut,
1,000 island, white cheese sauce

The Yogi \$11

Beer-battered fries, white cheese sauce, pico de
gallo, jicama-corn mix, guacamole, sour cream

Ocarina of Fries \$9

Sweet potato fries, cinnamon & brown sugar
cream cheese dip

The Goat \$10

Soft baked Italian bread bites, romano, roasted
garlic, goat cheese-marinara

Bavarian Bites \$10

Buttered & salted pretzel nuggets, spicy stout
mustard, honey mustard, bourbon-barrel beer
cheese sauce

Hop Fromage \$10

Battered & deep-fried white cheddar, Mint &
Honey-Lime Blood-orange IPA sauce

Antonio Margheriti \$11

Crostini, feta spread, marinated heirloom
tomato, basil flower

Doc’s Spicy Dip \$12

Crab meat, Sriracha, spinach, mayo, cream
cheese, cheddar, grilled bread

Kuzola-dilla \$11

Flour tortilla, fresh mozzarella cheese, red bell
pepper, cilantro, smoky Portuguese sauce
Choose one of the following mixes to load it:
chicken & bacon, chorizo & jalapeno, steak &
sweet corn, red quinoa mix & jicama

The Book of Danart Nachos \$11

Corn tortilla chips, white cheese sauce, pico de
gallo, jicama-corn mix, guacamole, sour cream.
Add 1 of the following toppings for \$2: chorizo,
chicken, pulled pork, red quinoa mix

Slider Flights \$18

Choose any 4 individual sliders from the
following sandwich options:

Recession Burger	Pinkies Out
Farmhouse Burger	Enzo Gorlomi
Gallic Burger	High Hopes
Santa Poco	Gettin’ Figgy...
Spicy Hoosier	Hot Mess
Pullem Pork	Doc’s Crabbies

El Guapo Tacos \$11

Served 3 tacos per order; corn tortillas,
cabbage, onion, cilantro; choose 1 of the
following mixes to complete:

- >chorizo & jalapeno, avocado-lime crema
- >smoky grouper & avocado, spicy crab
sauce
- >savory chicken & bacon, Sriracha mayo
- >steak & sweet corn, crema
- >red quinoa mix & jicama, avocado-
tomatillo sauce

SALADS

Mass Ave \$11

Heirloom tomato, cucumber, spinach, shallot,
fresh mozzarella, thyme, peppercorns, lemon-
champagne vinaigrette

Kentucky Ave \$11

Mixed greens, gorgonzola, pear, falafel, bourbon-
mustard vinaigrette

Indiana Ave \$12

Mixed greens, pulled chicken, ham, bacon, egg,
corn, cucumbers, tomato, shallots, ranch

Virginia Ave \$12

Mixed greens, diced chicken, romano, apple,
craisins, brown sugar granola, pomegranate
balsamic vinaigrette

SLIDERS

Recession Burger \$13

Pretzel bun, ground beef patty, Nueske's bacon, bourbon-barrel beer cheese, microgreens, spicy stout mustard, Ralston's Ketchup

Farmhouse Burger \$13

Pretzel bun, ground beef patty, Nueske's maple bacon, goat cheese, microgreens, tomato jam

Gallic Burger \$13

Pretzel bun, ground beef patty, brie, sautéed onions, sautéed cremini mushrooms, spicy stout mustard

Santa Poco \$12

Pretzel bun, red quinoa patty, jicama-corn mix, microgreens, avocado-lime crema

Spicy Hoosier \$13

Pretzel bun, breaded pork tenderloin, spicy barbeque blend, mustard slaw

Pullem Pork \$12

Pretzel bun, slow-roasted pulled pork, bourbon stout barbecue sauce

Pinkies Out \$12

Pretzel bun, Nueske's smoked bacon, goat cheese, microgreens, tomato jam

Enzo Grolomi \$12

Pretzel Bun, lemon-champagne vinaigrette marinated heirloom tomato, cucumber, shallot, basil flower, feta spread

High Hopes \$12

Pretzel bun, pastrami cured corned beef, swiss cheese, sauerkraut, 1000 Island, spicy stout mustard

Gettin' Figgy With It \$12

Pretzel bun, prosciutto cotto ham, swiss cheese, fig jam

Hot Mess \$13

Pretzel bun, pulled chicken, Nueske's bacon, aged cheddar, microgreens, avocado, Sriracha mayo

Doc's Crabbies \$13

Pretzel bun, seared crab cakes, avocado, microgreens, spicy crab sauce

****ALL sliders are served 2 per order. Each slider pair is served with one complimentary choice of side.**

Add \$2 for Onion Straws, Beer Battered or Sweet Potato Fries

FLATBREADS

Peachy Pig \$12

Oven-baked flatbread, hefeweizen peach-chipotle reduction, pulled pork, aged cheddar, ginger, cilantro

El Borracho \$11

Oven-baked flatbread, avocado-tomatillo sauce, red quinoa mix, jicama-corn mix, gouda, microgreens, crema drizzle

Colonel Mustard \$11

Oven-baked flatbread, spicy stout mustard sauce, provelle, goat cheese, cremini mushrooms, roasted red peppers, spinach

Philly \$13

Oven-baked flatbread, horseradish mustard sauce, grilled flank steak, aged cheddar, grilled red peppers, fried onions

Perfect Personal Pizza \$11

Oven-baked flatbread, marinara, old-world mini-pepperoni, fresh mozzarella, peppadew peppers

Black & Bleu \$13

Oven-baked flatbread, ranch, pulled chicken, gorgonzola, aged cheddar, Kölsch hot sauce

Ratatouille \$13

Oven-baked flatbread, marinara, romano, cremini mushrooms, eggplant, onions, peppers, zucchini, squash, tomato

A La Carte Sides

Sea Salt & Vinegar Potato Chips \$3

Lemon-Champagne Cucumber Slaw \$3

Fried Rosemary Potatoes \$3

Seasonal Fruit Cocktail \$3

Greek Yogurt \$3

Onion Straws \$5

Beer Battered Fries \$5

Sweet Potato Fries \$5

***Consuming raw or undercooked meat may increase your chances of food-borne illnesses.**

DRAFT

The Light Side

\$5-Short's Local's Light (MI)

American Lager (5.2%): soft & subtle malt flavors; clean finish; well balanced

\$6-Metazoa Nap In The Hammock (IN)

Cream Ale (4.8%): bright & fizzy; minimal bitterness; smooth finish

\$5-Four Day Ray Blood Orange Blonde (IN)

American Blonde (4.8%): light color; medium body; malty & fruity; distinct blood orange finish

Das Bier

\$6-St. Joseph Brewery Cornerstone Kölsch (IN)

German Kölsch style (5%): clean, crisp & refreshing golden colored ale

\$6-Blind Owl Parliament Pilsner (IN)

German Pilsner (5.3%): clean & crisp; dry hopped with Hallertau Mittfruh hops

\$6-Weihenstephaner Dunkel (Germany)

Dark Weiss (5.3%): roasted malts & hints of banana; light caramel taste; full bodied

\$6-Franziskaner Hefeweizen (Germany)

German Hefeweizen (5%): touch of citrus; familiar hints of banana & clove

Hop Party

\$6-St. Joseph Confessional IPA (IN)

American IPA (6.3%): classic copper color; blend of American Citra, German Hallertau Blanc & Manderina Bavarian hops

\$7-Heretic Make America Juicy Again (CA)

Hazy IPA (6.5%): big & juicy; notes of grapefruit, mango & pineapple; well balanced

\$6-Brewdog Elvis Juice (Scotland)

American IPA (6.5%): grapefruit is front & center; caramel malt base; pine notes

\$6-St. Joseph Mango Second Chances (IN)

American IPA (6.2%): delightful mango notes; Amarillo, Mosaic & Simcoe dry hopped

Sweet & Sour Patch

\$5-Centerpoint Raspberry Berlinerweisse (IN)

Sour (4.2%): delightfully tart; smooth raspberry notes; well-rounded

\$5-Downeast Aloha Friday (MA)

Tropical Cider (5.1%): unfiltered, juicy body; tangy but dry finish

\$5-Blake's Triple Jam (MI)

Semi-sweet American Cider (6.5%): strawberry, blackberry & raspberry flavors; bold aromatics

\$7-Collective Arts BCL&V Sour (ON/Canada)

Sour (5.1%): dark berry & stone fruit aromas; bright lemon & creamy vanilla flavors

The Dark Side

\$4-St. Joseph Dowd's Stout (IN)

Export Stout (5%): roasted dark grains; hints of coffee & bitter chocolate

\$7-Toppling Goliath Mornin' Latte (IA)

Imperial Milk Stout (8.9%): lactose brewed; cacao nibs & coffee aromatics

\$6-Guinness (Ireland)

Irish Dry Stout (4.2%): The Classic

In Bruges

\$6-Avery White Rascal (CO)

Belgian Witbier (5.6%): golden color; coriander & citrus peel aromas; spiced yeast flavor

\$7-Taxman InvEster (IN)

Belgian Strong (8.5%): golden body; honey, soft vanilla & toasty malt flavors; intense yeast flavor

\$11-La Chouffe Belgian Pale Ale (Belgium)

Pale Ale (8%): lightly sweet malt; slightly fruity hoppy taste; hint of coriander

\$11-Bosteels Tripel Karmeliet (Belgium)

Belgian Tripel (8.4%): 300 year old recipe; a paragon of the style

Malt Shop

\$5-St. Joseph Absolution Amber (IN)

American Amber (6.2%): Maris Otter & caramel malts; fruity & citrusy Cascade & Hull Melon hops; well balanced

\$5-Lazy Magnolia Southern Pecan (MS)

English Brown Ale (4.5%): dark mahogany color; caramel & nut flavored malt; lightly hopped

\$6-Lexington Kentucky Bourbon Barrel Ale (KY)

Bourbon Barrel Aged (8.2%): aged in charred OAK casks; hints of vanilla; balanced sweetness

\$5-St. Joseph Bienna Mexican Dark Lager (IN)

Mexican Vienna Lager (4.4%): toasted malt flavors; easy drinking

Flights O' Fancy

\$9-Flight #1: St. Joseph Brewery (choose any 4 SJB beers from the lineup)

\$10-Flight #2: Blind Owl Parliament, Heretic Make America Juicy Again, Taxman InvEster, Toppling Goliath Mornin' Latte

\$9-Flight #3: Metazoa Nap In The Hammock, Brewdog Elvis Juice, Avery White Rascal, Lazy Magnolia Southern Pecan

\$11-Flight #4: Blake's Triple Jam, Centerpoint Raspberry Berlinerweisse, Four Day Ray Blood Orange Blonde, Bosteels Tripel Karmeliet

BOTTLES & CANS

\$5-SJB Benevolent Blonde Ale
\$6-SJB Confessional IPA
\$6-SJB Seasonal
\$5-Centerpoint Blood Orange IPA
\$5-Centerpoint El Gato Lager
\$5-Fountain Square Workingman’s Pilsner
\$7-Metazoa Hoppopotamus IPA
\$5-Sun King Wee Mac Scottish Ale
\$6-Devil’s Trumpet Make It A
Cheeseburger IPA
\$5-Rhinegeist Bubbles Rose Ale
\$5-Golden Road Mango Cart Wheat Ale
\$4-Virtue Brut Cider
\$5-Blake’s Grizzly Pear Cider
\$5-10 Barrel Cucumber Crush
\$6-Stiegl Radler
\$4-Michelob Ultra
\$4-Bud Light
\$5-Kaliber N/A Beer

LATE NIGHT MUNCHIES

‘Murca Fries \$11
Beer-battered fries, bourbon-barrel beer cheese
sauce, bacon, chives

High Hopes Fries \$12
Beer-battered fries, corned beef, sauerkraut, 1,000
island, white cheese sauce

The Yogi \$11
Beer-battered fries, white cheese sauce, pico de
gallo, sweet corn-jicama mix, guacamole, sour
cream

Ocarina of Fries \$9
Cinnamon & brown sugar cream cheese dip

Antonio Margheriti \$11
Crostini, feta spread, marinated heirloom tomato,
basil flower

The Book of Danart Nachos \$11
Corn tortilla chips, white cheese sauce, pico de
gallo, jicama-corn mix, guacamole, sour cream.
Add 1 of the following toppings for \$2: chorizo,
chicken, pulled pork, red quinoa mix

COCKTAILS

Square Mile Mojito \$9
Bacardi Rum, blood orange liqueur, mint &
honey-lime simple

Daisy Collins \$8
8th Day Gin, elderflower liqueur, fresh lemon juice

Blueberry Basil Smash \$9
Rittenhouse Rye, fresh lemon juice, blueberry,
basil

Dark Lady of Doona Bloody Mary \$8
Tito’s Vodka, tomato juice, Sriracha,
Worcestershire, Tabasco, bourbon stout BBQ

Sam’gria \$8
White wine, peach liqueur, ginger spritz
(luv you buddy ... be a good boy!)

WINE

Whites, Rosé & Sparkling

Chloe
Pinot Grigio (Italy) \$8 gl-\$30 btl

13° Celsius
Sauvignon Blanc (New Zealand) \$9 gl-\$33btl

Pomelo
Chardonnay (California) \$8 gl-\$30 btl

Bieler
Rosé (France) \$9 gl-\$33 btl

Ruffina
Prosecco (Italy) \$9 gl-\$33 btl

Reds

Silk & Spice
Red Blend (Portugal) \$9 gl-\$33 btl

Apaltagua
Pinot Noir (Chile) \$8 gl-\$30 btl

Portillo
Malbec (Argentina) \$8 gl-\$30 btl

Dante
Cabernet (California) \$8 gl-\$30 btl