

SNACKS

POPCORN. 3.

PICK A FLAVOR

- Honey, beet powder & mustard
- Smoked Spanish paprika & sea salt
- Wasabi ginger • Pecorino, parsley & garlic

SOFT PRETZELS. 6.

PICK A DIP • Jalapeño mustard

- Beer cheese • French onion

WARM CHEDDAR CRISPS. 7.

Fresh apple slices, cherry chutney,
IPA mustard

PICKLED GARDEN. 3.

PICK • Grapes • Beets • Cornichons

- Mushrooms • Baby Carrots • Okra

CHEF'S PICKLE PLATE. 7.

- Dill • Bread & Butter • Spicy

DIPS.

ONE 6. TWO 9. THREE 11.

- Hummus with pita bread
- Kalamata olive tapenade with focaccia
- French onion with potato chips

BOARDS

BEET & GOAT CHEESE GRATIN. 8.

Caramelized shallots, focaccia, black pepper flatbread

HOUSE SMOKED DANISH BLUE. 10.

Sliced pears, clover honey and focaccia

BRIE EN CROUTE. 11.

Puff pastry wrapped & baked, raspberry compote

BAKED GOAT CHEESE & TOMATO JAM. 12.

Spicy tomato jam and herbed focaccia

SMOKED STRIPLOIN. 13.

Shaved thin and served atop toasted focaccia with
tomato jam, Danish blue cheese and arugula

'FAUX' GRAS. 9.

Duck liver mousse, toasted ciabatta,
onion-pepper jam, grain mustard, cornichons

BRUSCHETTA. 8.

Crimini, Comté and walnut with garlic,
onion, and basil marinated diced tomato

TODAY'S SPECIALS

OSKAR BLUES: FLIGHT OF DA FIDY

VERTICAL FLIGHT WITH OB'S SIGNATURE STOUT

3 selections. 4 oz each. 11.

1. *Barrel Aged Ten Fidy Imperial Stout*
2. *Ten Fidy Imperial Stout, 2015*
3. *Ten Fidy Imperial Stout, 2016*

PLEDGE WEEK WINE FLIGHT

INDIGENOUS VARIETALS FROM ANCIENT GREECE

3 selections. 3 oz each. 15.

1. *Argyros Assyrtiko, 2015.*
2. *Gaia 14-18h, 2015.*
3. *Thymiopoulous Vineyards "Young Vines," 2013.*

SOMM'S CHOICE. 16.

2008 LOPEZ DE HEREDIA VINA CUBILLO
TEMPRANILLO

*This Burgundian-style Rioja layers an incredibly lifted
finish with autumn leaves and dried flowers, an older
vintage that still presents freshness and vigour.*

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS