DRAFT BEER

2. Hefe Wagen - Hefeweizen

5.6% ABV | 10 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

3. Skookum - PNW Red Ale

6.8% ABV | IBU 38

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

8. Something About Rosemary- Saison

7.7% ABV | IBU 31

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

15. The Floor is Guava - Guava Raspberry Gose

6.1% ABV | IBU 8

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

17. Dissent - Hazy IPA

6.8% ABV | IBU 22

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

18. Biscui-cuffs - Biscuit & Coffee Imperial Pastry Stout

10% ABV | IBU 18

10oz **\$8** 5oz **\$4.25**

20. Spruce Almighty - Spruce Tip American Lager

6.3% ABV | IBU 6

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

23. Ruckus Red - Irish Red Ale

5.1% ABV | IBU 22

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

27. FuROARi Lite - Italian Pilsner

4.1% ABV | IBU 18

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

29. Lightweight Flannel - West Coast Pale Ale

5.3% ABV | IBU 26

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

30. Second Wind - India Pale Lager

5.5% ABV | IBU 24

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

32. MBT Keller - Kellerbier

5.3% ABV | IBU 20

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

34. Whiney & Briney - Pickle Gose

4.1% ABV | IBU 5

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | IBU 65

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

51. 51st State - New England IPA

6.5% ABV | IBU 36

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

206. Tastes Like Flannel- West Coast IPA

7.2% ABV | IBU 69

16oz **\$9.25** 10oz **\$6.75** 5oz **\$3.75**

SPECIALTY COCKTAILS

K1. HORSE & BUGGY - \$16

SAGAMORE RYE, APEROL, PINEAPPLE, LEMON, BROWN SUGAR GINGER SYRUP

K2. URSULA'S KISS - \$15

ASSEMBLY GIN, LEMON, LAVENDER BUTTERFLY PEA SYRUP

K3. AT THE DRIVE IN - \$15

CIVIC VODKA, CHERRY-LIME SYRUP, LIME, SPRITE

K4. THE ALICE - \$15

EL SILENCIO MEZCAL, SUZE, GRAPEFRUIT, LIME, SIMPLE

K5. LIKE A LYON - \$15

LYON DARK RUM, COINTREAU, LEMON, SUGAR RIM

K6. DARK HORSE - \$17

TCAPRI BLANCO TEQUILA, MR. BLACK COFFEE LIQUEUR, LIME, AGAVE, HABANERO SEA SALT RIM

CIDERS, SELTZERS & WINE

- C1. DLC Red Bear Black Currant Cider
 16oz \$10 10oz \$7.50 5oz \$3.75
 - C2. Lost Boy Ciderita *Limited*
 16oz \$10.75 10oz \$8.75 5oz \$4.50
 - C3. Doc Waters Double Hopped Cider 16oz \$10.50 10oz \$8 5oz \$4.25
 - **C4. Doc Waters Tart Cherry Cider** 16oz **\$10.50** 10oz **\$8** 5oz **\$4.25**

House Wine - \$12

Red, White, Rose, Sparkling

Non-Alcoholic Mocktails - \$14

M1. Summer Night City

Lyre's Dark Cane & White Cane "Spirits", Lyre's Orange Sec, Lime, Brown Sugar Ginger Syrup

M2. Heart of Sass

Lyre's Pink "Gin", Lyre's Orange Sec, Lime, Pomegranate Syrup, Cranberry



BEER TO GO



2. Hefe Wagen - Hefeweizen

5.6% ABV | IBU 10 16oz Can **\$5.75** 16oz 4-pack/64oz Growler Fill \$15.50

3. Skookum - PNW Red Ale

6.8% ABV | IBU 38 16oz Can \$6.50 16oz 4-pack/64oz Growler Fill \$17.50

5. 5 Hop - IPA *5 Year Anniversary Release*

7.5% ABV | IBU 36 16oz Can \$6.50 16oz 4-pack/64oz Growler Fill \$17.50

8. Something About Rosemary- Saison

7.7% ABV | IBU 31 16oz Can \$6.50 16oz 4-pack/64oz Growler Fill \$17.50

15. The Floor is Guava - Guava Raspberry Gose

6.1% ABV | 8 IBU 16oz Can **\$7.25** 16oz 4-pack/64oz Growler Fill \$19.50

17. Dissent - Hazy IPA

6.8% ABV | IBU 22 16oz Can **\$6.50** 16oz 4-Pack/64oz Growler Fill \$17.50

18. Biscui-cuffs - Biscuit & Coffee Imperial

Pastry Stout 10% ABV | IBU 18

16oz Can \$7.25 16oz 4-pack/64oz Growler Fill \$19.50

20. Spruce Almighty - Spruce Tip American Lager

6.3% ABV | IBU 6 16oz Can **\$6.50** 16oz 4-Pack/64oz Growler Fill \$17.50

23. Ruckus Red - Irish Red Ale

5.1% ABV | IBU 22 16oz Can **\$5.75** 16oz 4-pack/64oz Growler Fill \$15.50

27. FuROARi Lite - Italian Pilsner

4.1% ABV | IBU 18 16oz Can **\$5.75** 16oz 4-Pack/64oz Growler Fill \$15.50

29. Lightweight Flannel -West Coast Pale Ale

5.3% ABV | IBU 26 16oz Can **\$6.50** 16oz 4-Pack/64oz Growler Fill \$17.50

30. Second Wind - India Pale Lager

5.5% ABV | IBU 24 16oz Can **\$6.50** 16oz 4-Pack/64oz Growler Fill \$17.50

32. MBT Keller - Kellerbier

5.3% ABV | IBU 20 16oz Can **\$6.50** 16oz 4-pack/64oz Growler Fill \$17.50

34. Whiney & Briney - Pickle Gose

4.1% ABV | IBU 5 16oz Can \$5.75 16oz 4-pack/64oz Growler Fill \$15.50

42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | IBU 65 16oz Can **\$7.25**

16oz 4-pack/64oz Growler Fill \$19.50

51. 51st State - New England IPA

7.6% ABV | IBU 36 16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill \$17

206. Tastes Like Flannel- West Coast IPA

7.2% ABV | IBU 69 16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill \$17

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE DO NOT MAINTAIN SEPARATE VEGAN COOKING EQUIPMENT. IF YOU HAVE A DIETARY RESTRICTION OR ALLERGY, PLEASE LET US KNOW. CALORIE COUNTS ARE ESTIMATES AND NOT EXACT.



[VEG. = VEGETARIAN]

[VGN. = VEGAN]

[GF. = GLUTEN FREE]

[N = CONTAINS NUTS]

SHAREABLES & SOLOS

A1. CHEESE CURDS \$12

AGED WHITE CHEDDAR CHEESE CURDS, BEER BATTERED AND FRIED GOLDEN BROWN. SERVED WITH MAPLE-CHILI VINAIGRETTE. [VEG.]

A2. BAVARIAN PRETZELS \$13

BUTTERED & SALTED. SERVED WITH WHOLE GRAIN MUSTARD & RED BEAR BEER CHEESE. [VEG.]

A3. WASHINGTONIAN WINGS \$18

A DOZEN JUMBO WINGS SEASONED WITH OUR HOUSE DRY RUB AND 51ST STATE IPA, LIGHTLY BREADED AND FRIED. TOSSED IN ONE OF OUR HOUSE-MADE SAUCES (MUMBO, TERIYAKI, BUFFALO, OR THAI CHILI), OR SERVED NAKED WITH YOUR CHOICE OF DIPPING SAUCE HALF DOZEN - \$11

A4. BEER BATTERED TENDERS \$19

YOUR CHOICE OF SIX OR TWELVE JUMBO HAND-BREADED TENDERS, TOSSED WITH YOUR CHOICE OF DIPPING SAUCE HALF DOZEN- \$14

A5.QUESADIVA \$17

FLOUR TORTILLA, CAJUN-STYLE CHICKEN, PICO DE GALLO, HOUSE-MADE GUACAMOLE, & LIME-AIOLI

A6. ONION RINGS - \$10

CRISPY BEER-BATTERED ONION RINGS SERVED WITH PEPPERCORN AIOLI [VEG.]

A7. FRIED PICKLES - \$12

PANKO SEASONED PICKLES, FURIKAKE SEASON, SERVED WITH SPICY AIOLI [VEG.]

A8. WAFFLE FRIES - \$8

CRISPY, SEASONED FRIES. [VEG.]

A9. MUSHROOM QUESADILLA - \$17

SPINACH FLOUR TORTILLA, SPINACH-MUSHROOM MIX, WHITE CHEDDAR-GRUYERE MIX, & PICO DE GALLO, LIME AIOLI [VEG]

BETWEEN THE BUNS

B1. BEAR BURGER \$18

FLAME-GRILLED PATTIES, TOPPED WITH MUENSTER CHEESE, SERVED WITH URSULA SECRET SAUCE, SHREDDED LETTUCE, TOMATO, & RED RAW ONION

B2. URSULA BACON SMASH \$15

TWO SMASH PATTIES, TOPPED WITH CARAMELIZED ONIONS, & WHITE AMERICAN CHEESE.
ADD XTRA PATTIE - \$5

B3. FRIED CHICKEN SANDWICH \$17

FRIED CHICKEN SANDWICH TOSSED IN THAI FIGHTER SAUCE, TOPPED WITH ASIAN SLAW, & PICKLES

B4. CUBANO \$16

CUBANO ROAST PORK, SMOKED HAM, SERVED ON WARN ROLL WITH SPICY MUSTARD, SWISS CHEESE, & PICKLES

B5. BEYOND BURGER \$17

FLAME-GRILLED BEYOND PATTIE, TOPPED WITH MUENSTER CHEESE, RED ONION, MIXED GREENS, & SPICY AIOLI [VEG.]

ALL SANDWICHES COME WITH CHIPS. SUBSTITUTE FRENCH FRIES OR ONION RINGS \$3 OR CAESAR OR HOUSE SALAD \$2

VEGAN CHEESE, SWISS, YELLOW AMERICAN, SMOKED MOZZARELLA AVAILABLE WITH UPCHARGE

B6. CHIPTOLE CHICKEN CHEESESTEAK \$16

GRILLED CHICKEN WITH SAUTEED MIXED PEPPERS, SERVED ON A WARM VIENNA ROLL WITH CHIPOTLE MAYO, WHITE AMERICAN CHEESE, BACON

DIPPING SAUCES:
BUFFALO, BBQ, HONEY MUSTARD,
RANCH, THAI FIGHTER, TERIYAKI,
MUMBO, PEPPERCORN AIOLI, & HOT
HONEY LEMON PEPPER

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE DO NOT MAINTAIN SEPARATE VEGAN COOKING EQUIPMENT. IF YOU HAVE A DIETARY RESTRICTION OR ALLERGY, PLEASE LET US KNOW. CALORIE COUNTS ARE ESTIMATES AND NOT EXACT.



[VEG. = VEGETARIAN] [VGN. = VEGAN] [GF. = GLUTEN FREE] [N = CONTAINS NUTS]

GREENS & THINGS

G1. BLACKENED CAESAR SALAD \$17

CHOPPED ROMAINE, BLACKENED CHICKEN TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, & GARLIC-HERB CROUTONS.

G2.WALDORF SALAD \$18

GEM LETTUCE, PULLED CHICKEN, GREEN APPLE, GREEN GRAPES, LEMON POPPY DRESSING TOPPED WITH CRUSHED WALNUTS.

G3. HOUSE SALAD \$9

LETTUCE MIX, CUCUMBERS, CHERRY TOMATO, RADISH, & LEMON VINAIGRETTE. [VGN] ADD BLACKENED CHICKEN- \$7

G4.COBB WRAP \$13

WOOD-GRILLED CHICKEN SALAD, ARTISAN ROMAINE, BACON BITS, CHOPPED CILANTRO, & AVOCADO, WRAPPED IN FLOUR TORTILLA SUBSTITUTE FOR SPINACH WRAP- \$2

G5.FRIED CHICKPEAS HUMMUS \$10

FRESH CHICKPEAS HUMMUS, TOPPED WITH SUMAC VINAIGRETTE, & SERVED WITH PITA CHIPS SUBSTITUTE ROASTED VEGGIES- \$3
[VGN] [GF]

G6. FURROARI TASSO CHICKEN \$19

FURROARI TASSO HALF CHICKEN, YUCCA FRIES & HOUSE-MADE SLAW, SALSA VERDE

HAPPY HOUR SPECIAL

(NOT Available To-Go)

Mon - Thurs. 12 - 5pm

HH1. WASHINGTONIAN WINGS \$8

HALF DOZEN OF OUR WASHINGTONIAN WINGS, TOSSED IN OUR HOUSE DRY RUB AND FRIED CRISPY - SERVED WITH YOUR CHOICE OF SAUCE.

HH2. 3 CHEESE GRILLED CHEESE \$11

MELTED SMOKED MOZZARELLA, & PEPPERJACK GOUDA CHEESE MIX ON TOASTED, BUTTERED SOURDOUGH. SERVED WITH CHIPS.

HH3. RED BEAR SLIDER \$12

(2) 3 OZ. GRILLED BEEF SLIDER, TOPPED WITH CARAMELIZED RED ONIONS, AMERICAN CHEESE, & URSULA SECRET SAUCE. SERVED WITH CHIPS.

HH4.SMASH BURGER \$10

(1)SMASH PATTY, TOPPED WITH CARAMELIZED ONIONS, & WHITE AMERICAN CHEESE. SERVED WITH CHIPS.
ADD EXTRA PATTIE -\$5

HH5.CHICKEN TENDER & FRIES \$11

THREE OF OUR JUMBO HAND BREADED TENDERS TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH WAFFLE FRIES.

DESSERTS

D1.SPIKED APPLE BREAD PUDDING \$11

HOUSE-MADE APPLE BRIOCHE BREAD PUDDING TOPPED WITH BOURBON CARAMEL SAUCE & VANILLA ICE CREAM.

D2.BISCUI-CUFF BROWNIE \$13

HOUSE-MADE BROWINE INFUSED WITH OUR BUSCUI-CUFF STOUT. TOPPED WITH CARAMEL SAUCE & VANILLA ICE CREAM.

D3. BIG SCOOP OF ICE CREAM \$10
ASK YOUR BARTENDER ABOUT OUR OPTIONS.



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BRUNCH

BREAKFAST SAMMI \$16

TOASTED VIENNA ROLL, CHEESY EGGS, AVOCADO, BACON, SPICY AIOLI, SIDE OF CHIPS

NUTELLA FRENCH TOAST \$14

NUTELLA STUFFED TOAST, TOPPED WITH POWDERED SPICED SUGAR, BERRY COMPOTE

BREAKFAST BIRRIA TORTA \$17

TOASTED VIENNA ROLL, BIRRIA-STYLE COOKED PORK, AVOCADO, SMOKED-GOUDA-PEPPERJACK CHESSE, AN FRIED EGG, SIDE OF CHIPS

NEW RESOLUTION TACO \$15

2 CORN TORTILLAS SERVED WITH RED BEANS SOFRITO PUREE, FAJITA MIX TOFU SCRAMBLE, CORN PICO DE GALLO

BRUNCH TACOS \$15

TWO CORN TORTILLA; MERGUEZ CHORIZO, SCRAMBLED EGGS, PICO DE GALLO, SALSA VERDE, SIDE OF HOME FRIES [GF]

BEER BATTERED TENDERS \$15

6 JUMBO HAND-BREADED TENDERS TOSSED IN YOUR CHOICE OF SAUCE

BREAKFAST QUESADILLA \$16

FLOUR TORTILLA, CHEESY-EGGS, SAUTEED MIX PEPPERS, BACON, PICO DE GALLO, LIME AIOLI

CAESAR SALAD \$10

CHOPPED ROMAINE TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, AND GARLIC-HERB CROUTONS ADD BLACKENED CHICKEN | \$7

BEAR BURGER \$16

FLAME GRILLED BURGER, TOPPED WITH MUENSTER CHEESE AND SERVED WITH SHREDDED LETTUCE, PICKLES, URSULA SECRET SAUCE ADD EGG FOR \$2.00

VEGAN BURRITO \$17

SPINACH WRAP TORTILLA, RED KIDNEY BEAN SOFRITO PUREE, SWEET POTATO, GUACAMOLE, CORN PILLO DE GALO [VGN]

VEGAN HASH BOWL \$18

ROASTED SWEET POTATOES, MIXED PEPPERS, CARAMELIZED ONIONS, HOME FRIES, MUSHROOMS, AND TOMATOES SERVED WITH SLICED AVOCADO [VGN]

URSULA MUFFIN \$15

TOSTED ENGLISH MUFFIN. SMOKED HAM, FRIED EGG, MUENSTER CHEESE, SPICY AIOLI

STEAK HASH \$17

HOME FRIES, GRILLED RIBEYE STEAK, WITH SAUTEED MIX PEPPERS, 2 FRIED EGGS

BREWER'S BURRITO \$15

GRIDDLED HALF-SMOKE WITH MIXED PEPPERS
MIX, CHEESY EGGS, SIDE OF HOME FRIES
SUB FOR STEAK \$3

BLT BENEDICT \$17

ENGLISH MUFFIN, BACON, TOMATO, 2 POACH EGGS, BEERNAISE, SERVED WITH SIDE CHIPS

SMOKED SALMON TOAST \$18

WHOLE GRAIN TOAST, AVOCADO, TOMATO,SMOKED SALMON, SPINACH

STEAK & EGGS \$22

FLAME-GRILLED STEAK(7.0Z, EGGS, WITH HOME FRIES

BRUNCH DRINKS

Bloody Mary - \$11 Mimosa - \$11

Hot Coffee - \$4