

RESTAURANT WEEK OPTION 1

## LUNCH FOR TWO: \$15

## 2 NON-ALCOHOLIC BEVERAGES & 2 ENTREE SALADS 11AM-3PM

## INCREDIBLE CHARGRILLED CHICKEN SALAD

GRILLED MARINATED TERIYAKI CHICKEN BREAST SERVED OVER CRISP GREENS TOPPED WITH SHREDDED CHEESE, CRUMBLED BACON, TOASTED ALMONDS, CUCUMBERS AND TOMATOES.

#### THE BIG BUFFALO CHICKEN SALAD

DIP YOUR CHICK IN YOUR FAVORITE HOT MARINADE, CHOOSE FRIED OR GRILLED CHICKEN. LOAD IT ON TOP OF A BUNCH OF COLD CRISP GREENS, CHEESE, CUCUMBERS, TOMATOES, BACON AND HOMEMADE BLEU CHEESE DRESSING. WOW!

## **FAJITA FIESTA SALAD**

FAJITA MARINATED CHICKEN, CRISP, COLD GREENS, TWO CHEESES, FIRE ROASTED CORN, BLACK BEANS AND POBLANO PEPPERS, PICO DE GALLO, SOUR CREAM AND CRISPY TORTILLA STRIPS.

## TOTALLY TERRIFIC THAI CHICKEN SALAD

COLD GREENS TOPPED WITH CUCUMBERS, TOMATOES, SHREDDED CARROTS, STRIPS OF CHICKEN BREAST GRILLED IN A NUTTY MARINADE WITH TOASTED ALMONDS, SHREDDED CHEESE AND CHINESE NOODLES. SERVED WITH OUR FRESHLY MADE PEANUT SESAME DRESSING.

## THE WILD CHEF

A TRADITIONAL CHEF SALAD GONE WILD! GRILLED CHICKEN,
JULIENNED HAM AND SPICY SHRIMP TOPPED WITH MONTEREY JACK
AND CHEDDAR CHEESE STRIPS, CRUMBLED BACON, EGG SLICES,
CUCUMBERS AND TOMATOES.



RESTAURANT WEEK OPTION 2

# FLIGHTS AND FLAVORS FOR TWO: \$25

## 2 FLIGHTS OF LOCAL BEER PAIRED WITH A 25 PIECE WING SAMPLER

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#### THE BOSS + HIGHLAND GAELIC

CRISP AND HOT...THIS STEAKHOUSE STYLE WING SPRINKLED WITH CAYENNE PEPPER MIGHT LIGHT A FIRE UNDER YA JUST LIKE YOUR BOSS... BUT THEN...THE HIGHLAND GAELIC ALE AND IT'S MALTY SWEETNESS STYLE SIMMERS YOU BACK DOWN. PAIRED FOR PERFECTION.

## RED, HOT & BLEU + FAT TIRE AMBER ALE

TAKE A SPIN WITH NEW BELGIUM FAT TIRE AMBER ALE WITH THE RED, HOT AND BLEU BAKED IN BUFFALO AND BLEU CHEESE FLAVOR THEN SAVOR. TOGETHER THEY'RE A BALANCED RIDE.

## **COLORADO COPPERS + HI-WIRE BED OF NAILS**

THE SMOOTH TOFFEE TASTE OF THE HI-WIRE BED OF NAILS SOOTHES
THE SAUCY AND SWEET HONEY MUSTARD BBQ OF THE COLORADO
COPPERS. SO GOOD THAT YOU MIGHT HAVE JUST FOUND
YOUR NEW FAVORITE FOOD AND BEER FUSION.

## RANCHILADA + MAMA'S LITTLE YELLA PILS

TAKE A LITTLE BIT OF RANCH WITH A LITTLE BIT OF HEAT WHILE
YOU'RE SIPPIN' A LITTLE BIT OF OSKAR BLUE'S MAMA'S LITTLE YELLA PILS,
WITH IT'S LITTLE BIT OF LIGHT FLOWERY HOPS. WE CALL THAT
A PARTY IN YOUR PIE HOLE.

## HONEY LIME SRIRACHA + PISGAH PALE ALE

BRING ON THE SWEET HEAT OF THE HONEY LIME SRIRACHA! THEN, TAKE ON THE CITRUSY, APPROACHABLE HOPS OF PISGAH PALE ALE. TOGETHER IT'S A SWEET SENSATION.

## GARLIC! GARLIC! + CATAWBA WHITE ZOMBIE

CATAWBA'S WHITE ZOMBIE WHITE ALE WITH A TOUCH OF CITRUS COMES ALIVE WITH OUR TRIPLE GARLIC MARINADE. IT'S SO GOOD THAT EVEN DRACULA WOULD LOVE IT.

ASK YOUR SERVER FOR THE FULL FLIGHTS AND FLAVORS MENU.