



HAPPY HOUR MENU

special half-off pricing, sun-thu 4-7

BITES

- edward's country ham & beer cheese** 8
housemade hook's cheddar beer cheese,
country ham, bread and butter pickles,
rustic italian bread
- buffalo cauliflower** 4.5
housemade buffalo sauce, honey,
buttermilk dressing
- chicken wings** 7
nashville hot sauce, honey, pickled jalapeño
bread and butter pickles, buttermilk ranch

DRAUGHT BEER

- miscellanea vol. 2 wild ale** IL 6
6.2% lemon, tart, funk
- north coast scrimshaw pilsner** CA 4
4.7% crisp, clean, traditional
- alter hopular kid** APA IL 4
6.0% flowers, grass, pine
- half acre bodem** IPA IL 4.5
6.8% melon, berry, citrus
- toppling goliath pseudo sue** IPA IA 4
6.8% hazy, juicy, earthy
- two brothers atom smasher** IL 4
7.0% oktoberfest, caramel, toffee, germany
- dovetail hefeweizen** IL 5
4.8% hefeweizen, chicago clove, banana, wheat
- two brothers domaine dupage country
french ale** IL 4
5.9% caramel, bready, semi-sweet
- deschutes lil squeezey** APA OR 4.5
5.0% juicy, hazy, lemon
- left hand nitro milk stout** CO 5
6.0% roasted malt, coffee, cream
- deschutes nitro black butte porter** OR 4
5.2% coffee, chocolate, cream
- stone wootstout imperial stout** CA 6
11.5% bourbon, pecan, vanilla

WINES

- pinot noir, leese-fitch** 5.5 | 22
sonoma, CA 2016
- chenin blanc & viognier, terra d'oro** 5 | 20.5
willamette valley, OR 2014

COCKTAIL

- show & tell** bartender's featured libation 7.5