

SHAREABLES

AVALANCHE OF FRIES generous portion of Caberfae's famous fries \$10
add crumbled bacon and cheddar cheese \$3

BACON JALAPENO CHEDDAR BREAD plank style flatbread with crispy
bacon, jalapeños, cheddar & mozzarella cheeses, served with a poblano
ranch dip \$12

PRETZEL TWIST large Bavarian style pretzel, served with brew pub
mustard and a mild cheddar cheese sauce \$12
Upgrade to a charcuterie pretzel with salami and assorted cheeses \$5

HUMMUS & FETA (GF) feisty feta spread and roasted red pepper
hummus, served with tortilla chips, celery sticks and baby carrots \$15

SMOKED WHITEFISH DIP a savory dip made of wild caught,
smoked lake whitefish with a blend of complimentary spices,
served with assorted crackers and toast points \$12

SOUPS & SALADS

BEEF CHILI hearty chili with beans \$5

SOUP OF THE DAY chef's daily selection; ask your server \$6

HOUSE SALAD romaine and iceberg lettuce blend, oven roasted tomatoes,
cucumber, red onion and seasoned croutons \$9

GREEK SALAD spring mix, oven roasted tomatoes, cucumber, pickled onion,
artichoke hearts, greek olives, pepperoncini peppers and feta cheese finished with
a red wine oregano vinaigrette \$12

SALAD ADD ONS

grilled chicken \$5

flank steak \$10

garlic herbed shrimp \$10

atlantic salmon \$10

sesame ahi (rare) \$12



Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

HANDHELDS

all handhelds are served with kettle chips; substitute fries add \$2

BEATIE'S BURGER 1/2 lb custom blend angus beef patty of brisket,
short rib and chuck, served with lettuce, tomato, red onion and choice
of: cheddar, swiss or mozzarella, on a brioche bun \$14 | add bacon \$2

CABBY BASKET chicken tender and fry basket served with ranch
or bbq sauce \$12

BLOODY MARY BURGER 1/2 lb custom blend angus beef patty of brisket,
short rib and chuck, served with lettuce and red onion finished with a
bloody mary ketchup and tiger sauce, garnished with skewers of bacon,
oven roasted tomatoes, and a pepperoncini pepper \$17

CAPRESE CHICKEN GRILLED CHEESE grilled chicken breast, mozzarella
cheese, oven roasted tomatoes and fresh basil on thick sliced white
bread finished with a drizzle of balsamic glaze \$14

VEGAN BOWL brown rice, black bean corn salsa, avocado, cucumber,
falafel, oven roasted tomatoes and pickled onions, finished with a
lemon thyme dressing \$15

GRILLED CHICKEN PESTO grilled chicken breast, basil pesto,
oven roasted tomatoes, red onions, and mixed greens on a toasted
ciabatta roll \$15

THE DARKSIDE shaved prime rib, crispy fried onions, tiger sauce
and cheddar cheese on focaccia \$17

SESAME CRUSTED AHI served rare with pickled onion, cucumber,
oven roasted tomatoes and spring mix, with a wasabi-ginger aioli on
a toasted ciabatta roll \$18

FLANK STEAK SANDWICH thinly sliced grilled flank steak, swiss cheese,
oven roasted tomatoes, pickled onions and mixed greens finished with
a red wine oregano vinaigrette on a toasted ciabatta roll \$17



FEATURES (SERVED DAILY AFTER 4PM)

NEW YORK STRIP 10 ounce center cut strip loin, grilled to your liking with roasted baby bakiers and french green beans **\$30** add garlic herb shrimp **\$10**

PESTO CHICKEN BOWL grilled chicken, brown rice, oven roasted tomatoes, fresh mozzarella cheese and fresh basil, finished with a basil pesto sauce **\$20**

PROTEIN BOWL brown rice, oven roasted tomatoes, avocado, cucumber, artichoke hearts and mixed greens, with a lemon thyme aioli and choice of: grilled chicken, atlantic salmon, flank steak, garlic herbed shrimp, or ahi tuna (rare) **\$25**

SMOKED PORK CHOPS little town jerky center cut chops grilled and finished with brandy roasted apples, served with roasted baby bakiers and french green beans **\$22**

12" PIZZA (SERVED DAILY AFTER 4PM)

PESTO CHICKEN grilled chicken breast, pesto base, oven roasted tomatoes, red onion, fresh basil, and fresh mozzarella **\$24**

GREEK red sauce, grilled chicken breast, mozzarella and feta cheeses, oven roasted tomatoes, greek olives, artichoke hearts, pepperoncini peppers and pickled onions **\$24**

BUILD YOUR OWN PIZZA

CLASSIC CHEESE red sauce and mozzarella **\$18**

add toppings: pepperoni, bacon, ham, salami, grilled chicken, oven roasted tomatoes, red onions, artichoke hearts, pepperoncini peppers, greek olives **\$2 each**

KIDS

served with choice of fries or apple sauce **\$9**

Hamburger | Grilled Cheese | Chicken Tenders | Hot Dog

BEVERAGES

**Coke | Diet Coke | Coke Zero | Sprite | Root Beer | Lemonade
Ginger Ale | Coffee | Tea | Hot Chocolate \$3**

FROM THE BAR

DOMESTIC CANS & BOTTLES Bud Light | Budweiser | Coors Light
Labatt Blue | Labatt Blue Light | Miller Lite | Mich Ultra | PBR **\$5**

CRAFT CANS & BOTTLES Two Hearted Ale | Guinness
Zombie Dust | Vanilla Java Porter | Alaskan Amber | Stella Artois
High Noon Lemon or Lime | Heineken 0.0 | Short's Hop Water **\$6**
Ski Patrol **\$7**

ON TAP Stagshead 85 IPA | Caberfae Red Ale | Dirty Blonde Ale
James Street Brown | Smackintosh Cider | Yuengling Lager **\$7**
Miller Lite **\$6**

WINE ask your server about our specialty wine menu

DESSERTS

CHOCOLATE TORTE
delicate flourless chocolate cake
topped with caramel sauce and
whipped cream **\$7**

YUZU CHEESECAKE
A creamy, crustless cheesecake with a
tart citrusy yuzu curd, finished with a
raspberry drizzle **\$8**

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