

# Beer Menu

Please alert a craft staffer if you have any allergies or specific dietary needs upon ordering  
Crowlers & Growlers available for ALL beers



## **CAMPFIRE LITE LAGER** ABV: 4.2 \$8.51

Light, crisp, crystal clear. Goes down too easy!



## **OL' BUDDY PALE ALE** ABV: 4.9 \$8.51

Sharp, woody pine flavor with notes of floral aromas



## **LAKE LIFE IPA** ABV: 6.7 \$9.48

Bright & refreshing finishing with a grapefruit punch



## **THAT'S MY JAM! MIXED BERRY KETTLE SOUR** ABV: 4.7 \$9.48

Rich jam flavor with a crescendoing pop of tartness [13 oz pour]



## **MAXXIMUS BROWN ALE** ABV: 7.1 \$9.48

Robust with chocolate malt center & sweet hazelnut finish



## **JUICY WAY NEW ENGLAND IPA** ABV: 5.4 \$9.48

Crushable NEIPA with Galaxy hops, under-ripened stone fruit flavor



## **HOPPINESS AMPLIFIED DOUBLE IPA** ABV: 8.0 \$9.48

Happy synergy of a balanced earthy, malty, and floral with a smooth finish [13 oz pour]



## **BLOOD ORANGE BLONDE ALE** ABV: 4.7 \$9.48

Tangy and refreshing with a citrusy punch, perfect for those craving a lively, zesty beer

## **CHEWBOCKA BOCK** ABV: 6.4 \$8.51

Dark German-style lager with malty and sweet caramel flavor

## **CAMPFIRE LITE LIME LAGER** ABV: 4.2 \$8.51

Our Campfire Lite Lager with a tasty lime twist

## **BIKINI BOTTOM BOMB FRUITED SOUR** ABV: 4.0 \$9.48

Tropical pineapple flavor with some tartness \*has lactose [13 oz pour]

## **HOW LOW CAN YOU MANGO IPA** ABV: 5.3 \$8.51

Creamy and refreshing with a bright tropical mango burst

## **RIGHT ON RED ALE** ABV: 5.1 \$8.51

Traditional Irish-style red ale with a caramel malty, roasty flavor

## **TAPROOM, SOUR BARREL, BARREL AGED SERIES** \$10.69

Rotating selections. Ask a craft staffer what's on tap!



- available in 12 oz cans to go

We Have Tasting Flights!

Select FOUR 5oz pours of any  
of our delicious beers on tap!

## Wine, Cider, N/A Drinks

### Whites

Glenora Lake Series Riesling \$8.51

Glenora Lake Series Chardonnay \$8.51

Lakewood Dry Riesling \$9.48

### Reds

Hazlitt Red Cat \$8.51

Damiani MC2 \$11.67

Wagner Cabernet Franc \$9.48

### Sparking & Rose

J.R. Dill Jabber Waulkie Rise \$8.51

Glenora Brut \$8.51

Standing Stone Rose \$9.48

Jampagne (Brut & That's My Jam!) \$10.69

### Ciders

Hazlitt's Cider Tree \$7.54

Hazlitt's Cider Tree with Citra Hops \$7.54

### N/A Drinks

Assorted Soda \$5.34

Race Ready Refresher N/A Beer \$6.32

Bottled Water \$2.18

### CONTACTLESS CHECKOUT OPTION

Head out when you're done! We'll add  
20% gratuity and close your tab.

No signature needed.  
Thanks for joining us!

# Food Menu

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\*cash discount applies\*

## Shareables

**Soft Bavarian Pretzel** \$10 or 2 for \$16  
served warm with sharp honey mustard  
add beer cheese +\$1.25

**Polish Sausage Bites** \$10  
served with sharp honey mustard

**Cheezy Mac!** \$16  
elbows with Ol' Buddy Beer Cheese & mozzarella  
add almost anything your heart desires

**GIB Shoe-String Fries** \$8  
crispy seasoned spuds  
add beer cheese +\$1.25 | bacon +\$3.25 | brisket +\$3.25

**Boneless Nugz** \$10 half dzn | \$18 full dzn  
golden chicken chunks, your favorite sauce,  
side of veggies & creamy blue cheese  
Lake Life IPA BBQ, House Dry Rub, or  
Buffalo  
xtra veggies +\$1 | xtra blue cheese +\$1

**Pulled Pork Nachos** \$18 (GF optional)  
corn tortillas, maple smoked pork, beer  
cheese, pickled jalapeños, scallions, salsa &  
sour cream  
substitute smoked brisket +\$7

## Salads

all dressings made in house

**Caesar Salad** \$15 (GF optional)  
crispy Romaine, garlic-Parmesan croutons,  
shaved Parmesan cheese

**Seneca Salad** \$15 (GF)  
Remembrance Farms blend mixed greens,  
carrots, bell peppers, cucumbers, tomatoes,  
sunflower seeds

**(ranch, creamy bleu cheese, Italian,  
Caesar)**

## BBQ Plates

choice of 2 sides, Lake Life IPA BBQ sauce, & dinner  
rolls

**Pulled Pork** \$24 (GF optional)  
11:11 Sugar Maple smoked pulled pork shoul-  
der

**Beef Brisket** \$27 (GF optional)  
Sugar Maple smoked, sliced beef brisket

**Combo Plate** \$34 (GF optional)  
pulled pork, beef brisket

## Sides

**Chipotle Creamed Corn** \$5.50

**Creamy Cole Slaw** \$5.50 (GF)

**Spicy Pickled Veggies** \$5.50 (GF)

## Sandwiches

Kaiser roll, kettle chips, pickle spear

**CBR** \$17  
shredded chicken, bacon bits, ranch dressing  
and beer cheese

**Pulled Pork** \$17  
smoked pork shoulder with East NC Vinegar,  
creamy coleslaw top

**Brisket** \$17  
smoked beef brisket, Lake Life IPA BBQ  
sauce

**Steak & Cheese** \$19  
seared beef tender, with mozz-provolone  
blend, creamy horseradish sauce

## Pizza

14" hand-tossed, thin crust goodness, with  
mozz-provolone blend, 8 slices

**Classic Cheese** \$20 (red sauce)  
customized with any add-ons

**Pepperoni** \$22 (red sauce)  
our classic cheese loaded with thick cut  
pepperoni

**Mushroom & Garlic** \$22 (white sauce)  
lotsa garlic, creamy Parmesan sauce, truffle  
& garlic sautéed mushrooms

**Hot & Honey** \$23 (red sauce)  
pepperoni, honey drizzle, red pepper flakes  
and Parmesan

**S.P.O.** \$23 (red sauce)  
house-made Italian Sausage, Peppers &  
Onions

**BBQ Bomber** \$23 (BBQ sauce)  
pulled pork, shredded chicken, ranch drizzle

**Veg Head** \$23 (red sauce)  
mushrooms, bell peppers, onions, fresh  
tomato & basil oil  
substitute vegan cheese +\$6

## Add-Ons

add to mac & cheese, salads, pizzas...  
anywhere you want!

Bell Peppers +1.50	Pepperoni +5
Extra Cheese +5	Pickled Jalapeños +3
Italian Sausage +5	Pulled Pork +6
Mushrooms +3	Shredded Chicken +5
Onions +1.50	Smoked Brisket +7

**Snacks for Kids** \$2 Veggies and ranch