

EATS *at* YEE HAW®

SMALL PLATES

BEER CHEESE

Pretzels • Corn tortillas \$9

FRIED GREEN TOMATOES

Red peppers • Comeback sauce \$9

CHARGRILLED SHRIMP

Blackened • Garlic bread
Valentina hot sauce \$12.5

GUACAMOLE

Corn tortillas • Fresh salsa \$10

BUTCHERS BOARD

Cured meats • Pickled vegetables
Pimento cheese • Toast points \$14

LOADED CRACKLINS

Beer cheese • Sour cream • Green onions
Applewood smoked bacon • Parmesan \$10

Chargrilled Wings

— Choose Your Sauce —

BUFFALO

SWEET CHILI LIME

VALENTINA HOT SAUCE

\$10

SALADS

LOCAL STRAWBERRY

Grilled chicken
Field greens
Bleu cheese crumbles
Honey vinaigrette \$12

GRILLED ROMAINE WEDGE

Blackened shrimp
Diced tomato
Feta • Red onion
Classic vinaigrette \$13

SALMON*

Field greens • Avocado
Tomato • Mushroom
Feta • Jalapeño
Cilantro
Classic vinaigrette \$14.5

HANDHELDS

Handhelds served with your choice of potato cracklins, bleu cheese coleslaw or fresh vegetables.

COLOSSAL CLUB

Wheatberry bread • Ham
Turkey • Garden fixins • Bacon
Chipotle mayo \$10.5

WAGYU BURGER*

Benton's country ham
Garden fixins • Red onion
Truffle • Mayo • Boursin \$14

GRILLED CHICKEN

Texas toast • Cilantro-lime
Guacamole • Bacon
Bleu cheese crumbles
Garden fixins \$12.5

GRILLED PORTOBELLO

Balsamic • Boursin
Roasted-red pepper
Toasted bun \$10



TACOS



— Mix & Match 3 for \$9 —

BARBACOA*

Shredded beef • Caramelized onion • Valentina
Buttermilk-garlic sauce • Cotija cheese \$3.5

CARNITAS

Shredded pork • Avocado • Valentina
Roasted-red pepper • Cotija cheese \$3.5

CHICKEN

Shredded chicken • Pickled veggies
Sriracha-lime crema
Fresh cilantro • Cotija cheese \$3.5

VEGGIE

Grilled squash and mushrooms
Red chimichurri • Charred red onion
Arugula • Cotija cheese \$9

FLATS

VERMONT

Garlic oil • White cheddar • Fresh mozzarella
Benton's ham • Granny Smith apple
Sage • Caramelized onion \$11

CHICKEN

Shredded chicken • Fresh mozzarella
Caramelized onion • Avocado • Cilantro
Sriracha-lime crema • Red pepper \$12

PORKY FIG

Garlic oil • Fresh mozzarella • Fig • Red onion
Benton's ham • Bleu cheese crumbles \$12

BLT

Red sauce • Tomato • Bacon
Fresh mozzarella • Arugula \$11

PORTOBELLO & ARTICHOKE

Red sauce • Fresh mozzarella • Goat cheese
Artichoke • Portobello mushroom • Arugula \$11

Great Beer
IS MEANT
TO BE Shared!



IF YOU HAVE SPECIFIC FOOD ALLERGIES OR SENSITIVITIES,
PLEASE NOTIFY A MANAGER PRIOR TO ORDERING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

DRINKS *at* YEE HAW®



DUNKEL – ABV 5.5% – 25-30 IBUs

Rich, deep and complex, our Munich Dunkel is many things, but heavy isn't one of them. This classic German dark lager is the beer style that started it all for our Brewmaster. Take the time to savor it slowly and you'll find flavors of biscuits, cocoa and caramel.



PALE ALE – ABV 5.7% – 30-35 IBUs

Behold the sunset-tinted beauty of our American Pale Ale. Bold, but balanced, there's no kick-you-in-the-face bitterness here. Just an ample hop flavor combined with quality malt for the perfect amount of sweetness.



EIGHTY – ABV 5.0% – 20-25 IBUs

Decidedly smooth with the slightest bit of sweetness, grab ahold of our Eighty Shilling Scottish ale. The best of both worlds, hops play second fiddle here with just enough bitterness to complement the malt-driven notes of caramel and toffee.



KÖLSCH – ABV 4.7% – 23 IBUs

Inspired by the delicate, blonde ales of Cologne, Germany. This soft and eminently drinkable take on the style won't disappoint. Subtle fruity esters up front give way to a gentle hoppy and clean finish.



IPA – ABV 6.7% – 75 IBUs

This IPA is the best of both coasts, with its West Coast style hop flavors and unfiltered New England style look. It packs a bitter punch while still being beautifully balanced. Medium bodied and straw colored, our IPA is true to style with a strong fragrance of citrus and pine.

Craft Cocktails

DARK AND STORMY \$9

Goslings Dark Seal Rum
Gosling's Ginger Beer • Fresh lime juice • Lime wheel

LAVENDER LEMONADE \$10

Striped Pig Vodka • Fresh cucumber • Homemade lavender syrup
Fresh lemonade • Lemon wheel • Lavender sprig

EL BURRO \$11

1800 Reposado Tequila • Fresh squeezed lime juice
Agave syrup • Gosling's Ginger Beer • Lime wheel

BACON MAPLE OLD FASHIONED \$12

Six & Twenty 5 Grain Bourbon • Maple syrup
Angostura bitters • Orange zest
Candied bacon • Bada Bing cherries

WHITE LIGHTNING PEACH TEA \$10

Ole Smoky White Lightning • Local peaches
Homemade simple syrup • Fresh brewed iced tea

RIVER FALLS REFRESHER \$11

Dark Corner Jocassee Gin • Mint simple syrup
Fresh lemon juice • Club soda • Lemon twist • Rosemary sprig

PIN-UP \$8

Sparkling wine • Cranberry juice
Fresh blueberries • Sugared rim

MOCKTAILS

BLUEBERRY MOJITO \$6

Mint • Blueberries • Fresh lime juice • Homemade simple syrup
Club soda • Mint sprig • Whole blueberries

STRAWBERRY BEE'S KNEES \$5

Strawberries • Honey • Fresh lime juice
Club soda • Strawberries • Sugared rim

Wines

– RED –

CYCLES GLADIATOR PINOT NOIR	7	25
BROADSIDE CABERNET	8	28
MORSE CODE SHIRAZ	9	32
CIGAR BOX MALBEC	9	32
COSENTINO "THE ZIN" ZINFANDEL	9	32

– WHITE –

BILTMORE ESTATE WHITE ZINFANDEL	7	25
CHATEAU STE. MICHELLE RIESLING	8	28
BOCELLI PINOT GRIGIO	8	28
LA CREMA SONOMA COAST CHARDONNAY	9	32
VILLA MARIA SAUVIGNON BLANC	9	32