

# EATS *at* YEE HAW®

## SMALL PLATES

### BEER CHEESE

Pretzels • Corn tortillas • Fresh salsa \$9

### FRIED PIMENTO CHEESE

Comeback sauce \$9

### CHARGRILLED SHRIMP

Blackened • Garlic bread  
Valentina hot sauce \$11

### GUACAMOLE

Corn tortillas • Fresh salsa \$10

### FRIED PICKLE CHIPS

Ranch dip \$8

### LOADED CRACKLINS

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

## Chargrilled Wings

— Choose Your Sauce —

### BUFFALO

### HONEY BBQ

### SWEET CHILI LIME

### VALENTINA HOT SAUCE

\$10.5

## 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, side salad 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 • Toasted bun  
Roasted-red pepper \$10

### THE CUBANO

Flour tortilla • Dunkel beer mustard  
Swiss cheese • Ham  
Pickles • Pork tenderloin \$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 • 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

### MARGHERITA

Fresh mozzarella  
Fresh tomato • Fresh basil \$11

### MUSHROOM & 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

### LAVENDER LEMONADE \$10

Six & Twenty Heirloom Vodka • Fresh cucumber • Fresh lemonade  
Homemade lavender syrup • Lemon wheel • Lavender sprig

### EL BURRO \$11

1800 Reposado Tequila • Domaine de Canton • Agave syrup  
Fresh squeezed lime juice • Gosling's Ginger Beer

### 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 • St. Germain  
Homemade honey syrup • Fresh brewed iced tea

### RIVER FALLS REFRESHER \$11

Six & Twenty Bulrush Gin • St. Germain • Domaine de Canton  
Fresh lime juice • Cucumber essence • Soda water • Lime wheel

### SAILING TO CAROLINA \$8

Six & Twenty Carolina Cream • Sailor Jerry • Disaronno • Bada Bing cherries

### PIN-UP \$8

Sparkling wine • Cranberry juice • Fresh blueberries • Sugared rim

## MOCKTAILS

### BLUEBERRY MOJITO \$6

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

### STRAWBERRY BEE'S KNEES \$5

Strawberries • Honey • Fresh lime juice  
Club soda • 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