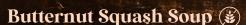
## Winter Menu



Stay warm! Creamy butternut squash soup topped with crème fraîche. Small 6.49 Large 8.49

#### Sweet Beet-n-Arugula Salad 🛎

Arugula tossed with feta cheese, fresh beets and pistachios with Maple Vinaigrette dressing. Small 6.99 Large 11.99

#### **Patty Melt**

Seasoned grilled burger with melted American cheese on Texas toast. Served with steak fries and gravy. 15.99

#### Bourbon **Glazed Salmon**

Hand cut fresh salmon with a flavorful bourbon glaze. Served with mashed sweet potatoes, buttered snap peas and julienne red peppers. 24.99

#### Short Rib (\*)

Braised short rib topped with rosemary port wine gravy. Served with wild mushroom risotto and roasted carrots. 27.99

and for dessert

Chocolate Divine

Flourless chocolate cake with a warm

fudge center. 8.99

### Wood in Tap

**AMERICAN TAVERN** 

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

\*Please be advised that your gluten-free menu choice may come in contact with ingredients containing gluten

\*Pricing and availability are subject to change based on market fluctuation and cost.

Walnut Apple Crisp 🛞

Warm apple crisp with a cinnamon walnut crust, topped with ice cream and caramel. 9.99



= Gluten Friendly

12.14.23

# Winter Cocktails

#### Winter Sangria

Peach liqueur, apples, cranberries, crisp Pinot Grigio. 10.75

#### Tap Rum Punch

Single Barrel Rum, Fernet, cherry, orange, pineapple and Tiki Bitters. 10.75

#### Paloma Spritz

Hand-Selected Tromba Tequila, Aperol, grapefruit and bubbles. 10.75

#### Rise-n-Chai

Brown Sugar Bourbon, Chai, Espresso Liqueur. 10.25

#### **Dragonfruit Cosmo**

Ketel One, dragonfruit, fresh lime. 11.75

#### Winter Flight

Dark Cherry, Winter Citrus, Crisp Ginger and Classic Margaritas. 16.25

