

SHAREABLES

SPEAKEASY SLIDERS

\$9

PULLED PORK, CHAR-GRILLED PINEAPPLE, CARAMELIZED ONIONS WITH A DARK RUM ALLSPICE REDUCTION ON TOASTED SLIDER BUNS

FESTIVAL FRIES

\$10

FRENCH FRIES LOADED WITH SEASONED GROUND BEEF, CRISPY ONIONS, SHRETTUCE, AMERICAN CHEESE, BACON, AND A JACK MILLER'S AIOLI

GROUSE WINGS

\$12

BOURBON FIG GLAZE, TOPPED WITH TOASTED HAZELNUTS & GREEN ONIONS, SERVED WITH A CREAMY BACON RANCH

SALADS

SIDECAR SALAD

\$8

MIXED GREENS, WITH A CREOLE COGNAC VINAIGRETTE, TOASTED HAZELNUTS, ORANGE SUPREMES, GRUYERE

WEDGE-HOG

\$8

ICEBERG WEDGE, CREAMY BACON RANCH, LARDONS, TOMATOES, SHAVED RED ONION

GRUBABLES

GIN-RICKEY WRAP

\$9

BLACKENED CHICKEN, RED ONION, TOMATOES, MIXED GREENS & THE FAMOUS COCKTAIL INSPIRED JUNIPER & LIME VINAIGRETTE ON A GARLIC HERB WRAP

BOOTLEGGER BURGER

\$10

WELL SEASONED PATTY, BLACKBERRY MOONSHINE BARBEQUE SAUCE, MELTED GRUYERE, APPLEWOOD SMOKED BACON, CARAMELIZED ONION, SHRETTUCE, & TOMATOES ON A TOASTED BUN

FRIED CHICKEN SANDWICH

\$10

BEER BATTERED AND FRIED, SHREDDED LETTUCE, TOMATOES, AND A CHARRED GREEN ONION REMOULADE ON A TOASTED BUN



GROUSE

ROOM

OPERATING
HOURS

WEDNESDAY
THURSDAY
FRIDAY
SATURDAY

DOORS 4PM
MUSIC 7:30PM

HAPPY HOUR SPECIALS

DAILY 4-7PM

\$5 HOUSE WINE

\$5 WELL BRANDS

\$6 CIROC

\$6 SAZERAC
OLD FASHIONED