



STABLES

STARTERS

ONION RING TOWER (V) beer battered, house ketchup and house aioli 12

BUFFALO CHICKEN WINGS (GF) six (6) wings, Buffalo sauce, celery, house slaw, smoked blue cheese dip 9

STREET CORN RIBS mexican street corn slather, cotija cheese, scallions, cilantro 12

TWISTED SPINACH-ARTICHOKE DIP (V) Locatelli cheese, focaccia crostini 14

MICHIGAN SMOKED WHITEFISH DIP cornichons, crispy capers, focaccia crostini 15

BREW-TINE loaded potato ribbons with house-made Stuck Up Stout beer gravy, smoked cheese blend, green onions 8

CRISPY CALAMARI STRIPS (GF) Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

BUTTER GLAZED GIANT PRETZEL (V) Maldon salt, beer cheese, orange blossom honey mustard 19

PORTOBELLO (GF) (V) marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

CLASSIC SHRIMP COCKTAIL house cocktail sauce, lemon 15

DEEP-FRIED MEATBALLS roasted tomato sauce drizzle, pecorino 9

BEEF CARPACCIO (GF) herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

HANDHELDS & SALADS

includes cottage fries or house slaw, substitute Garden or Caesar salad for \$3, substitute steak fries for \$4

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

HOUSE-GRIND PRIME BEEF BURGER baby greens, roma tomato, onion, house aioli, Challah bun 1/2lb - 13
Add: cheese +1.50, bacon +1.50

BBQ BURGER prime burger, BBQ pulled pork, sweet and spicy pickles, red onion, aioli, Challah bun 17

BLACK & BLUE BURGER blackened prime burger, caramelized onion, smoked blue cheese, bacon, aioli, baby greens, Challah bun 17

"PHILLY" SANDWICH 1/2lb slow braised beef, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mi bread 16

SALMON BLT hickory bacon, tomato, baby greens, house aioli, Focaccia 18

CHARGRILLED BOCKWURST two bockwurst with your choice sauerkraut, mustard, ketchup, onion, relish, on a classic white bun 12

BARBECUE PULLED PORK SANDWICH 1/2 lb of slow braised pork, house slaw, shredded cheddar, sweet and spicy pickle slices, Bánh Mi bun 13

HICKORY SMOKED PASTRAMI SANDWICH gruyere, Dijon mustard, house slaw, dark rye 16

CRISPY CHICKEN BREAST SANDWICH baby greens, roma tomato, mayo, Challah bun 12
Add: cheese +1.50, bacon +1.50

HERB CHICKEN WRAP romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14

BLACK BEAN-CORN BURGER (V) roma tomato, onion, baby greens, cilantro house aioli 14

WOODFIRED TURKEY BREAST shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

PANZANELLA SALAD romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18
Vegetarian version with grilled portobello 19

ENTRÉE CAESAR romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

WOODFIRED OVEN

12 Inch Roman Style Pizza (Gluten free option available)

BUILD YOUR OWN San Marzano sauce, aged mozzarella, toppings of choice 13

Pizza Toppings 1.50 ea.

- | | |
|---------------|-----------------------|
| • Pepperoni | • Black Olive |
| • Ham | • Fresh Mushroom |
| • Sausage | • Green Pepper |
| • Bacon | • Jalapeño |
| • Onion | • Shrimp (3.49) |
| • Green Olive | • Extra Cheese (2.49) |

MARGHERITA (V) San Marzano sauce, fresh mozzarella, basil, herb oil, tomato, citrus balsamic gastrique 15

GARLIC BIANCO (V) pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 16
Add Chicken +4

CHARCUTERIE San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 17

GARDEN (V) combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetrano olives, portobello, lemon-garlic evoo 17

FIVE CHEESE (V) San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17

(GF) Denotes Gluten Free, (V) Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.



STABLES

MAIN

Available after 4:00 pm

LONDON BROIL ^{GF} char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

ITALIAN MEATLOAF seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

BONELESS PORK CHOPS cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

CHICKEN TINGA EMPANADAS with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

WOODFIRED HAM & CHEESE SANDWICH our take on the traditional Croque Monsieur, woodfire oven baked, blackforest ham, gruyere, dijon, pecorino cream, arugula, tomato, lemon-garlic evoo, crustless bread 16

PASTA BOWL chef's choice of pasta, San Marzano tomato-meat sauce, pecorino cream, herb oil, focaccia crostini 21

CHAR-GRILLED HAWAIIAN MAHI MAHI pineapple salsa and glaze, jasmine rice, crispy brussels sprouts 26

STEAK OF THE DAY blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts *Market Price*

WOODFIRED WILD CAUGHT NORWEGIAN SALMON ^{GF} balsamic-honey-mustard glaze, jasmine rice, crispy sweet potato, crispy brussels sprouts 24

SEARED GIANT SEA PERCH white wine herb butter sauce, jasmine rice, crispy brussels sprouts 26

FISH TACOS three classic soft tacos, with W.H. Ales signature fish blend including cod, salmon and giant sea perch, seared in southwest seasoning, tomato, romaine, shredded cheddar, scallions, cilantro-lime crema, served with cottage fries 18

SIDES

Slaw ^{GF} ^V 4

Garden Salad ^{GF} ^V 5

Caesar Salad 5

Roasted Tomato-Garlic-Basil Soup ^V
Cup 5 Bowl 7

Cottage Fries 4

Baked Potato ^{GF} ^V 4

Deluxe Potato ^{GF} 6

Roasted
Garlic Mashed Potatoes
^{GF} ^V 5

Crispy
Brussels Sprouts
^{GF} ^V 5

Beer Cheese ^V 4

HOUSE DRESSINGS

Smoked Blue Cheese-Roasted Shallot

Citrus Balsamic Vinaigrette

Traditional Caesar ^{GF} ^V

Buttermilk Ranch

Honey-Mustard

SWEET ENDINGS

Brownie Sundae 8

Dark Valrhona Chocolate Mousse ^{GF} ^V 12

Tiramisu 10

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