

Up First

Bavarian Pretzels	10
<i>Beer Fondue, Stone Ground Mustard</i>	
Truffle Parmesan Fries	7.5
Sweet Potato Waffle Fries	7.5
Shishito Peppers	9
<i>Remoulade</i>	
Fried Artichoke Chips	9
<i>Grilled Onion Aioli</i>	
Dry Rub Chicken Wings w/Lime	16.5
Summer Flatbread	15
<i>Citrus Ricotta, Grilled Peaches, Arugula, Almonds, Bacon, Balsamic Reduction</i>	
Tahoe Loaf	16
<i>Beer Fondue or Spinach Dip</i>	
Burrata and Zoodles	16
<i>Heirloom Tomato, Zucchini, Yellow Squash, Arugula, Spinach, Pistachio, Champagne Vinaigrette, Pita Chips</i>	
Brewpub Board	18
<i>Locally Made, Caramelized Onion Beer Brat, Smashed Potato, CW House Pickles, Kraut</i>	
Mussels	18
<i>CW Beer Broth with Roasted Garlic, Herbs, Blistered Tomato, Herb Butter Sourdough.</i>	
Round of Beers for the Kitchen	10
<i>We Like Beer Too</i>	

Garden

*Add Chicken 4 / Steak Tips or Salmon 6
All of our Dressings are made fresh and are gluten-free*

Baby Kale Caesar	13 / Side 7.5
<i>Organic Baby Kale, Crouton Crumble, Parmesan Cheese, Caesar Dressing</i>	
Wedge Salad	16 / Side 9
<i>Baby Iceberg, Bacon, Egg, Pickled Red Onion, Tomato, Blue Cheese Crumbles, House Ranch, Country Croutons</i>	
Prosciutto & Melon	16 / Side 9
<i>Assorted Melon, Baby Goat Cheese Croquette, Arugula, Fennel, Pistachio, Citrus Vinaigrette</i>	
Ahi Tuna	19
<i>Sesame Seared Tuna, Lemon Field Greens, Napa Cabbage, Avocado, Carrots, Pickled Onion, Bell Pepper, Cilantro Cashew Vinaigrette, Crispy Won Ton</i>	

Spoon

Soup of the Day	Cup 5 / Bowl 8
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Sweets

Summer Berries	8
<i>Ask Your Server for the Yummy Details</i>	
Cinnamon Pot De Creme	8
<i>Cereal Milk Custard</i>	
Warm Chocolate Chip Bundt Brownie	8
<i>Salted Caramel, Candied Walnuts, Vanilla Ice Cream</i>	

(We are happy to provide up to 4 separate checks per party)

CLASSIC COMFORT

Sandwiches Include a Cup of Soup or Beer Battered Fries

Sub Sweet Potato Fries or Parmesan Truffle Fries \$1 Side Kale or Side Wedge \$2

CW Burger	17 / no Cheese, no Bacon 15.5
<i>Pat LaFrieda Short Rib Blend Patty, Bacon, LTO, Cheddar Cheese, Brioche Bun</i>	
Falafel Pita	16
<i>Cucumber Tzatziki, Spinach, Summer Zoodles, Carrot, Tomato, Watermelon Radish, Grilled Pita</i>	
Fish Tacos (2)	17
<i>Blackened Alaskan Cod, Corn Blended Tortilla, Citrus Marinade, Mango Guacamole, Cabbage, Lettuce, Pickled Radish, Tomatillo Mayo, Street Corn (Gluten-free Tortillas available)</i>	
Fish and Chips	17
<i>Alaskan Cod, Mr. Toad's Wild Rye Beer Batter with Tartar Sauce</i>	
Veggie Rice Bowl	16 / Add Chicken 18
<i>Wild Rice, CW Veggie Mix, Mushrooms, Edamame, Sweet Chili Sauce, Cashews, Sesame Seeds</i>	
Mac-N-Cheese	16 / Add Bacon & Broccoli 18
<i>Cast Iron baked Cavatappi Pasta, Fontina, Parmesan, White Cheddar Cheese, Crouton Crumble</i>	

FORK & KNIFE

Ribeye	32
<i>14oz. Certified Angus Beef®, Potato Cake, Roast Tomato, Grilled Asparagus, Mushroom Ragout, Haystack Onions</i>	
Chicken Prosciutto Piccata	27
<i>All-Natural Free Range Chicken, Lemon Butter Bursting Caper Sauce, Summer Succotash</i>	
Pork Chop	28
<i>14oz. Bone-In Chop, Bacon Peach Tomato Jam, Carolina Style BBQ Sauce, Smashed Potatoes</i>	
Short Rib	28
<i>Burgundy Wine Braise, Potato Puree, Pomegranate Demi, Roast Baby Carrots, Wilted Spinach, Sea Salt Gremolata</i>	
Scallops Alfredo	28
<i>Bacon, Parmesan Cream Sauce, Tomato, Arugula, White Wine, Campanelle Pasta</i>	
Seared Scottish Salmon	26
<i>Chèvre Quinoa Risotto, Garden Sofrito, Roasted Almonds, Green Beans, Buerre Blanc</i>	