



From the Kitchen

Tuesday – Friday 4 to 6pm

3 Pretzel Rolls - \$4

our house recipe served with spicy mustard and parmesan cream

Buffalo Mac and Cheese - \$6

our classic mac and cheese with chicken, buffalo sauce, gorgonzola cheese, fontina, parmesan cream, finished with ranch and celery

Wood Fired Cauliflower - \$8

fire roasted cauliflower, harissa aioli, polonaise breadcrumbs

6 Wings - \$8

options: fire, garlic, house, buffalo, sweet balsamic, maple bourbon black pepper, peel bbq, voodoo



From the Bar

Peel Brewing Co. Beers - \$2 off by the glass

Blood Orange Wheat – ALTerior Motive – Perception IPA – Belgian Strong – Pandemic Paradise
Farmhouse 66 – Habit Forming – Tangerine Kolsch – Tropical Dollop – Double Take

Wines by the glass - \$3 off

Red

A to Z Pinot Noir – Conundrum Red Blend – 642 Maremma Toscana – Wente Cabernet Sauvignon

White

Foris Moscato – Fleur de Mer Rose – Barone Fini Pinot Grigio – Toad Hollow Unoaked
Chardonnay – te Pa' Sauvignon Blanc

Wines by the bottle - \$5 off

Signature Cocktails - \$2 off

Wood Fired Margarita – Cider House – New Fashioned – Citra-licious Mule
Dragon Berry Smash – Blood Orange Margarita – Just Joshin' Sangria – Hibster