

WELCOME TO THE GIN MILL



♥ Valentine's Week ♥

WING FLAVOR OF THE MONTH:
HONEY ORANGE SRIRACHA

BURGER OF THE MONTH:
SHORT RIB FRENCH ONION

½LB. CAB® KOBE BURGER TOPPED WITH TENDER SHORT RIB, CARAMELIZED ONIONS, MOZZARELLA AND GRUYERE CHEESE, ONION STRAWS AND HORSERADISH MAYO SERVED WITH FRENCH ONION SOUP DIP ON AN ONION BRIOCHE ROLL WITH SIDEWINDER FRIES
16

SPECIALTY BOTTLES:
THE AGING ROOM:

FOUNDERS:
CURMUDGEONS BETTER HALF ABV 12.7% \$7.00
BARREL RUNNER ABV 11.1% \$6.00
DANKWOOD ABV 12.2% \$6.00
KENTUCKY BREAKFAST STOUT ABV 12.3% \$9.00
(LIMIT 1)

SINGLECUT FIX:

18 WATT IPA ABV 5.0% \$5.00
HARRY DOESN'T MIND ABV 8.0%
PLAINTOP PILSNER ABV 5.2%
HEAVY BOOTS OF LEAD ABV 11.2%
ERIC MORE COWBELL! ABV 6.6%
3XDH IIPA IN AND AROUND THE LAKE ABV 8.0%
THIS CREEPING MALAISE ABV 7.2%
TELL, SHAKY AND BOXCAR IIPA ABV 9%
ARE YOU READY STEVE? ABV 7.0%
\$6.50 16oz Can

WEEKLY SPECIALS FEB 11TH – FEB 17TH

APPETIZER

TEMPURA SHRIMP: TEMPURA BATTERED SHRIMP FRIED GOLDEN BROWN AND SERVED WITH CUSABI
11

SALAD

CONCORDE SALAD: MIXED GREENS TOPPED WITH ROASTED TOMATOES, RED ONION, AVOCADO, MOZZARELLA PEARLS AND JUMBO LUMP CRAB CAKE WITH SHALLOT AND WHITE BALSAMIC DRESSING 17

SANDWICH

SHAVED RIBEYE MELT: TENDER SHAVED RIBEYE, SWEET PEPPERS, BRANDY ONIONS, SHARP WHITE CHEDDAR AND HORSERADISH MAYO PRESSED ON TOASTED CIABATTA 13

ENTRÉE

GRILLED PORK CHOP: COFFEE RUBBED BONE IN PORK CHOP SERVED OVER BROWN SUGAR MASHED SWEET POTATOES AND FINISHED WITH GRANNY SMITH APPLE SLAW. SERVED WITH ONE SIDE DISH 18

TRY OUR HOUSE-MADE SWEET AND SPICY CERTIFIED ANGUS BEEF® JERKY. \$1 PER PIECE.



FEATURED COCKTAILS:



HOT BUTTERED RUM: MYERS DARK RUM MIXED WITH BROWN SUGAR BUTTER AND HOT WATER IN A COFFEE MUG 7

OLD FASHIONED MANGO: BULLEIT RYE, MANGO PUREE', SPLASH OF BITTERS, APEROL AND CLUB SODA IN A ROCKS GLASS WITH MUDDLED ORANGE SLICE 7

UPCOMING EVENTS

TRIVIA FEB 11TH 8-10PM

** WE ARE NO LONGER TAKING TRIVIA RESERVATIONS**

MAKE YOUR VALENTINES DAY RESERVATIONS TODAY!

THURSDAY FEB 14TH



***FRIDAYS AND SATURDAYS* BUCK-A-SHUCK
\$1 BLUE POINT OYSTERS
WHILE SUPPLIES LAST



Gin Mill Growlers now available for purchase or refill!

*** FOR ALL EVENTS, ANY GIVEAWAYS OF ITEMS ADVERTISED ARE WHILE SUPPLIES LAST ONLY!!!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GIN MILL

NIGHTLY SPECIALS

**Happy Hour 50 CENTS OFF BAR DRINKS (GROWLER FILL, PITCHERS, AND SAMPLERS EXCLUDED)
FOOD SPECIAL PRICES START AT 4PM AND ARE DINE-IN ONLY.
DRINK SPECIALS BEGIN AT 6PM**

SUNDAY \$1 OFF CRAB DAY

CRABBY BALL BITES 10
SALMON SALAD 15
CRAB CAKE SANDWICH 12
SINGLE CRAB CAKE (W/2 SIDES) 17
\$5 GIN MILL MIMOSA
\$5 TITO'S BLOODY MARY

MONDAY 1/2 RACK AND BELLY BUSTER NIGHT

1/2 RACK OF BABY BACK RIBS (W/2 SIDES) 13
BELLY BUSTER HADDOCK (W/2 SIDES) 12
\$2.50 TROEGS PERPETUAL CAN

TUESDAY "YUENG & WINGS"

DOZEN WINGS 8
\$1.50 YUENGLING LAGER BOTTLES

GIN MILL WEDNESDAY

GIN MILL FRIES 9
GIN MILL CHEESESTEAK 7
\$5 HAWAIIAN CRUSH

THURSDAY STEAK NIGHT

8oz CAB® PETITE NY STRIP (W/2 SIDES) 15
12oz CAB® NY STRIP (W/2 SIDES) 20
\$5 CUPCAKE CABERNET SAUVIGNON

FRIDAY

BAJA FISH TACOS 8
BEYOND BURGER 8
\$7 BEER SAMPLER

Available the first full weekend of every month - 12oz CAB® prime rib served w/ au jus. Served with sidewinder French fries and one side 24