

Tap Room Menu

Happy Hour

Tuesday-Saturday 4-6pm

Cocktails

Well Cocktails \$6

Wine by the Glass

Seasonal White and Red \$5

Draft Beer

Rotating Draft \$4

All Food \$2 OFF

Castelvetroano Olives

Garlic Confit, Chile Flakes, House Made Sourdough \$7

Kennebec French Fries

House Made Ketchup and Malt Vinegar Aioli \$8

Add Garlic or Truffle Oil \$2

Hand Made Pretzel

Cheddar Fondue, Stone Ground Mustard \$11

Spinach Salad

Sour Apple, Candied Pecans, Blue Cheese, dried Cranberry \$8

Caesar Salad

Baby Romaine, Anchovy Vinaigrette, Soft Boiled Egg, Sunchoke Chips, Parmesan \$8, \$13

Add Chicken \$8, Add Crab Cake \$11

BBQ Pulled Pork Sliders

Brussels Sprout Slaw, Cilantro, Pickled Onions, Hawaiian Roll \$12

Ahi Tuna Wraps

Butter Lettuce, Avocado, Wasabi, Jalapeno, Cilantro Vinaigrette, pickled Ginger \$14

Fried Calamari

Jalapenos, Lemons, Malt Vinegar Aioli, Sweet chili \$13

Glazed Pork Belly

Stone Fruit Glaze, Quinoa, Citrus, Micro Greens \$14

Charcuterie

Imported Meats, Arugula, Garlic Cloves, Castelvetroano Olives, Fresh Mozzarella \$22

Salmon BLT

Grilled Bread, Bacon, Tomato, Arugula Greens, Tartar Sauce,

Mixed Green Salad \$17

Hollins Burger

House Grind, Spicy Aioli, Pickled onions, Sautéed Mushrooms, Hollins Bun,

French Fries or Mixed Green Salad \$15

Add Bacon \$4, Add Avocado \$2, Add Cheese \$2