



SHARABLES

LOBSTER NACHOS

tri colored tortillas with lobster, onions, jalapeños, beer cheese, and cheddar | 14

TUSCAN CHICKEN DIP

cream cheese dip with shredded chicken, asiago, spinach, artichokes, and roasted red peppers served with fried mini naan | 11

PUB PRETZELS

6 soft pretzel sticks with house made beer cheese | 9.5

CHICKEN WINGS

sweet heat, sticky, garlic warm, dry rub, buffalo, honey mustard, or bbq | 12.5



SMALL PLATES

CRANBERRY CHICKEN

house made cranberry pecan chicken salad over chopped romaine with tomatoes and homemade rustic croutons | 11

TC TRIO

jumbo blackened scallop, house crab cake, and twin scampi style shrimp over rosemary garlic risotto | 17

SMOKED CHICKEN TACOS

house smoked chicken, asian slaw, pineapple salsa, cilantro lime chimi churri & sriracha aioli | 10



SPECIALTY BURGERS & HANDHELDS

with fries, chips, or slaw

NEW YORKER*

house ground NY strip burger with melted bleu cheese and caramelized onions on a homemade spent grain roll | 18

EXIT 113*

locally raised angus burger, crispy pork belly, fried egg, cheddar, and sriracha aioli on a classic roll | 15.5

OH MY COD

wild cod filet house beer battered on a toasted hoagie roll with lemon & tartar | 16

HONEY TENDER WRAP

crispy chicken tenders tossed in honey mustard with romaine, tomato, cheddar, and bacon in a grilled garlic herb wrap | 12

TAP HEAD MELT

shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and dijon mayo on toasted sourdough | 14.5

PULLED PORK POUTINE

fresh cut fries with beer cheese, cheese curds, bbq pulled pork, and jalapeños | 12

BURNING MUSCLES

a full pound of mussels steamed in sriracha infused garlic butter and white wine broth with a fiery blend of sautéed onion, jalapeños, tomatoes, and todd's peppers | 14

PICO CHIPS

bbq chips topped with beer cheese and pico de gallo | 8

STICKY FINGERS

chicken tenders tossed in our signature sticky sauce over jasmine rice with sesame seeds and scallions | 12

Go Plain Jane | tenders & fries

SEA MAC

signature mac & cheese with shrimp & lobster finished with an asiago cheddar and truffle oil crust | 15

BELLY & BRUSSELS

caramelized pork belly over charred brussels sprouts with goat cheese and sriracha | 12

LAMB LOLLIPOPS*

3 single bone chops seared to request over rosemary garlic risotto | 15

TUNA WONTON NACHOS*

fried wonton crisps topped with ceviche tuna, asian slaw, pineapple salsa, and sweet thai chili sauce | 16.5

RUSTY SMASH*

locally raised angus burger, served between the ultimate grilled cheese sandwich with lettuce, tomato, and bacon | 14.5 | no burger (-3)

THE SOCKEYE

house made alaskan salmon burger with spinach, goat cheese, and pickled onions on a multigrain roll | 16

FREAKY GREEK

roasted artichokes and chickpeas with spinach, tomatoes, pickled onions, feta, and cucumber sauce wrapped in warm naan | 10.5 | add chicken (+4)

SLOPPY PIG

slow roasted bbq pork with melted cheese curds & todd's peppers over asian slaw on a homemade spent grain roll | 12

LAMB GYRO

seared lamb strips with romaine, tomato, onion, feta, and cucumber sauce wrapped in warm naan | 13

BUILD YOUR OWN | 12

PICK A PROTEIN

locally raised angus burger* |
grilled or fried chicken | black bean burger |
house ground NY strip burger* (+5) |
salmon burger (+3) | crab cake (+6)

ADD CHEESE

american | swiss | provolone | cheddar |
pepperjack | bleu (+1) | goat (+1) |
beer cheese (+1) | cheese curds (+1) | feta (+1)

CHOOSE A BUN

classic | lettuce wrap | multigrain (+1) |
homemade spent grain roll (+1.5) | gluten free (+2)

LOAD IT UP

lettuce | tomato | onion | dijon mayo | buffalo sauce |
sriracha aioli | mushrooms (+1) | bacon (+1.5) |
grilled onions (+1) | pickled onions (+1) |
pico de gallo (+1) | todd's peppers (+1) |
jalapeños (+1) | spinach (+1) | fried egg (+1) |
pulled pork (+3) | pork belly (+3)



LARGE PLATES

FARM

Served with 2 classic sides

RIBEYE*

13oz hand cut certified angus | 36

FILET MIGNON*

7oz center cut certified angus | 34

SIRLOIN*

8oz baseball cut certified angus | 22

LAMB CHOPS*

new zealand lamb rack rosemary seasoned served with garlic cream sauce and todd's peppers | 33

BABY BACK RIBS

slow roasted in house with choice of bbq, sweet chili, or dry rub | 28 | half - 19

UPGRADES

mushrooms & onions (+3) | bacon & bleu (+3) |
fried or scampi shrimp (+8) |
crab cake oscar (+12) | 1/3 rack ribs (+9) |
blackened or scampi scallops (+12)
garlic herb butter (+1.5)

NOODLES

TC SCAMPI

jumbo sea scallop, shrimp & lobster in a garlic butter wine sauce over linguini with asparagus tomatoes, asiago, and crushed red pepper | 27

TIPSY CHICKEN

panko breaded chicken breast topped with fresh mozzarella & basil over spun linguini in vodka marinara | 21

DIABLO TORTELLINI

cheese filled tortellini tossed in a spicy blush sauce with spinach and portobellos | 18

add your choice of protein

VEGETABLE STIR FRY

lo mein noodles with crispy stir fried veggies, house sticky sauce, sesame seeds, and scallions | 16

add your choice of protein

GREENS

BLT CAESAR SALAD

whole romaine with bacon, tomato, egg, croutons, parmesan, and homemade caesar | 10

add your choice of protein

BREW HOUSE SALAD

spring greens & spinach with tomato, cucumber, onion, french fries, and cheddar cheese | 9

add your choice of protein

substitute sweet fries and feta (+2)

*ranch | bleu cheese | italian |
honey mustard | balsamic | raspberry*

PROTEINS

grilled or blackened chicken (+4) |

chicken tenders (+5) | steak* (+9) |

fried or scampi shrimp (+8) |

tofu (+5) | chickpeas (+3) |

blackened or scampi scallops (+12) |

blackened tuna or salmon (+20)

SEA

WILD ALASKAN SALMON

blackened or lemon pepper over garlic sautéed spinach with asiago roasted asparagus | 24

CRAB CAKES

jumbo lump crab cakes over jasmine rice with asiago asparagus and hollandaise | 32

FISH & CHIPS

wild cod dipped in liberty blonde beer batter served with fresh cut fries, slaw, lemon, and tartar | 20

BOURBON SCALLOPS

seared jumbo scallops over jasmine rice with peach bourbon bbq, fried pork belly, and brussels sprouts | 29

AHI TUNA*

sesame crusted yellow fin tuna seared rare & sliced over jasmine rice with pickled ginger, wasabi, yuzu, and sweet chili | 31

TC TOWER

a tower of seafood favorites including lemon peppered salmon, blackened scallop, a house crab cake, and scampi shrimp served with jasmine rice, steamed broccoli, and a side of hollandaise | 36

BIRDS

PINEAPPLE CHICKEN

sweet chili bbq glazed chicken topped with pineapple salsa and served over jasmine rice with a side of broccoli | 20

CHICKEN CAPRESE

pan seared chicken topped with fresh mozzarella & roasted tomatoes over rosemary garlic risotto finished with balsamic reduction and fresh basil | 23

GOLDEN BLEU

panko fried chicken breast topped with cream cheese, asiago, ham & swiss over mashed potatoes and gravy with a side of green beans | 21

SIDES

CLASSIC

fries | chips | baked | mashed | coleslaw |
green beans | broccoli | jasmine rice |
homemade rustic bread | \$2 ea

HOUSE

mac & cheese | sweet fries | bowl of soup |
side salad | \$4 ea

PREMIUM

asiago asparagus | rosemary garlic risotto |
belly & brussels | poutine | \$6 ea

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.