



Dinner Specials

Monday August 3rd, 2026

Grilled Bratwurst

Grilled bratwurst served on a toasted sub roll with caramelized onions, sauerkraut, and a pineapple IPA-infused aioli for a sweet, tangy finish.

Recommended Pairing: Evolution Pine Hop Le IPA (Indian Pale Ale)

Grilled Vietnamese-Style Chicken Thigh

Marinated chicken thigh grilled to perfection in a savory blend of soy sauce, oyster sauce, chili sauce, and honey, delivering the perfect balance of sweet, savory, and mild heat.

Recommended Pairing: Evolution Pine Hop Le IPA (Indian Pale Ale)

Trout Almondine

Lightly floured trout, pan-seared until golden and finished with a classic sauce of butter, fresh lemon, parsley, and toasted almonds.

Recommended Pairing: 1623 Brewing Session IPA

Evolution Pine Hop Le

A tropical take on a classic American IPA, this pineapple IPA packs a tropical fruit flavor with juicy hop character. Brewed with loads of pineapple juice and aggressively hopped to contribute big tropical and citrus notes. 6.8 ABV

1623 Brewing IPA

1623 IPA is a sessionable, well-balanced West Coast IPA with a Colorado influence, offering tropical fruit and citrus aromas, moderate bitterness, and a crisp, easy-drinking profile — making it a go-to for fans of approachable yet flavorful
IPAs 5.16 ABV