

Craft Beers

I-4 IPA, Orlando, FL 6.5% 7.00

Smooth full bodied India Pale Ale. It is brewed with organic Magnum, Organic Centennial, and organic Cascade hops.

OB ORGANIC BLONDE ALE, Orlando, FL 4.73% 7.00

A flavorful light bodied beer that is crisp and refreshing. It has a low a Blonde Ale's hop bitterness and dry crisp finish.

OB ORGANIC RED ALE, Orlando, FL 5.8% 7.00

A medium bodied, Irish style Ale loved for its impeccable balance. The moderate caramel sweetness from the malts harmonizes with organic Fuggles and organic Magnum hops.

OB ORGANIC PALE ALE, Orlando, FL 6.25% 7.00

A medium bodied American style Pale Ale with a distinct citrusy, hoppy flavor.

HARPOON UFO WHITE, Boston, MA 4.8% 7.25

Light, crisp refreshing UFO White follows in the tradition of spiced wheat beers that have been brewed in Belgium. Brewed with orange and Coriander

ABITA ANDYGATOR, Covington, LA 8.0% 7.25

Is a unique high-gravity brew made with pale malt, German lager yeast and Perle hops. Fermented to a dry finish with a slightly sweet flavor.

Small Plates

BUTTERMILK FRIED CHICKEN POPS

Hot sauce, blue cheese, celery spears 7.00

- Pairs well with St. Michelle Riesling or Lager.

CRISPY PORK WINGS

Mesquite BBQ, pickled onions, cabbage slaw 7.00

- Pairs well with BV Century Cellars Cabernet Sauvignon or I-4 IPA Pale Ale.

SALMON CROQUETTES

Roasted red pepper sour cream 8.00

- Pairs well with Beringer White Zinfandel or Pale Ale with low hops.

PULLED CHICKEN TACOS

Roasted corn, pico de gallo, lime sour cream 8.00

- Pairs well with Magnolia Grove Chardonnay or Belgian Pale Ale.

BLUE CRAB CAKE

Shaved cabbage, caper aioli 10.00

- Pairs well with Columbia Crest Two Vines Sauvignon Blanc or Pale Lager.

LAMB AND BLUE CHEESE SLIDERS

Pickled red onion, sriracha, mint, cilantro 10.00

- Pairs well with Cellar NO 8 Merlot or Pale Ale with low hops.

BRAISED BEEF SHORT RIB TACOS

Pickled onion, smash avocado 11.00

- Pairs well with Canyon Road Cabernet Sauvignon or India Pale Ale with low hops.

MICRO CHOPPED GRILLED CHICKEN SALAD 7.00

Romaine, kale, tomato, broccoli, cucumber, cheddar

- Pairs well with Kim Crawford Sauvignon Blanc or Pale Lager