## the garden

## Snacks



## YOSSI WINGS (8

Choice of: buffalo, bbq, or cajun sauce. Accompanied with dairy-free chipotle ranch.

## TUNA POKE TACOS (2)

Diced Ah tuna and avocado tossed in a sesame dressing over two flour tortillas. Topped with baby greens and fresh radish.

## BURNT ENDS

Smoked brisket tips tossed in house-made bbq sauce, topped with shoestring crispy onions.

BAKED POTATO KNISHES accompanied with spicy mustard

## \$18 SMOKY CHEESESTEAK EGGROLLS <br> Vegan cheddar, caramelized onion, chipotle aioli dipping sauce.

## CHICKEN PARMESAN STROMBOL

 PICCANTIBreaded chicken cutlet, vegan mozzarella fresh tomato basil sauce wrapped in puff pastry and baked golden brown.
BBQ BEEF POUTINE
Smoked barbecue brisket, poutine gravy, and house-cut fries. Topped with melted vegan cheddar. and vegan mozzarella cheese.

10 oz beef patty topped with caramelized bell peppers and onions, chipotle aioli.

## \$24 CAJUN CHICKEN SANDWICH

Char-grilled cajun chicken breast, vine-ripe tomato, romaine lettuce, sliced red onion and chipotle aioli.
\$20

THE VEGETARIAN

## c

ans ............... S' $8^{r}$
LEINENKUGEL JUICY PEACH (4.4\%)
LEINENKUGEL SUMMER SHANDY ALE (4.2\%)
SAM ADAMS SUMMER ALE (5.3\%)
PERON (4.7\%)
TROEGS PERPETUAL IPA (7.5\%)
YARDS PALE ALE (4.6\%)
LAGUNITAS IPA (6.2\%)
ROLLING ROCK (4.4\%)
HEINEKEN (5.0\%)
PACIFICO CLARA (4.5\%)
CORONA EXTRA (4.6\%)
YUENGLING LAGER (4.5\%)
BLUE MOON BELGIAN WHITE (5.4\%)


COORS LIGHT (4.2\%)
MODELO (4.4\%)
ANGRY ORCHARD ORIGINAL CIDER (5.0\%)
STELLA ARTOIS (5.0\%)
HOEGAARDEN (4.9\%)

## Seltzer ............ \$8

TRULY HARD SELTZER (5.3\%)
Original Lemonade
Pineapple Lemonade
Watermelon Lemonade
Strawberry Lemonade

## Qvine

HERZOG PINOT GRIS
GOOSE BAY SAUVIGNON BLANC

