





SEPT 20th - 24th

APPETIZER

ARANCINI

House made Italian rice balls infused with peas and parmesan, stuffed with mozzarella, rolled in panko & lightly fried. Served with our house made marinara.

BBQ PORK BELLY TACOS

House smoked pork belly, sweet & spicy chili sauce, house slaw, Sriracha & cilantro

PRETZEL PLATE

Piping hot Bavarian pretzel sticks, house beer fondue

ENTREES

MOM'S MEATLOAF

Certified angus beef, hard boiled egg center, whipped mashed potatoes, house porter gravy, onion strings, served with sauteed peas & shallots.

THE GEORGETTE

Ginger rosemary & garlic grilled chicken, on a bed of sauteed veggies

BAD ASS BURGER

Certified angus steak burger, double provolone, double applewood bacon, pickled onions, roasted pepper aioli, avocado, lettuce & tomato on a brioche bun



INCLUDES A PINT OF HONEY LAGER

We sourced our honey for this brew from local Kingman & Oatman beekeepers along Route 66, the Mother Road. This was intentional to not only work with local entities with local ingredients, but to harness the international appeal to this historic road. A true reminder sip after sip that having a great beer with family and friends is what community is all about. The beer recently won the Silver medal from the National Honey Board for "Best Honey Lager in America"



