



RESTAURANT WEEK 2019

FIRST

General Gao's Cauliflower

crispy cauliflower peanuts scallions

Pretzel Bites

cheesy ale sauce house brat mustard

The PBrew Wedge

pickled red onion tomatoes crispy chickpeas herby ranch

SECOND

PB&J Melt

pulled pork bacon blueberry jam Swiss sourdough

Grilled Tofu Pad Thai

mixed vegetables sunny side egg hoisin and Sriracha

Asian Salmon Wrap

Canadian salmon pickled carrot and daikon wasabi mayo nori

THIRD

S.M.A.S.H. Trifle

mixed berries Nilla wafers lager custard

+ a 3 beer sampler!!!!

\$16.95

(tax & gratuity not include

Featured Cocktail:

Elderflower Collins \$11

Gin, Simple Syrup, Elderflower, Soda water

Featured Wine: \$10

Black Station red blend