

NOVEMBER FEATURES

FOOD



Caribbean Burger

Our 8 ounce burger topped with pineapple coleslaw and Jamaican jerk sauce - 13.99

Classic Poutine

Fresh cut fries smothered in gravy and cheese curds - 7.99

Turkey Dinner Rolls

Homemade combo of turkey, mashed potatoes, corn and cheddar cheese, wrapped and deep fried. Served with a side of gravy - 4.99

Loaded Grilled Cheese Panini

Grilled cheese to the next level - 3 cheeses - Provolone, American and Cheddar combined with tomatoes and bacon, choice of white or marble rye bread. Served with your choice of side - 10.99

Turkey Hoagie

Sliced turkey breast, grilled green peppers, onions, mushrooms with melted mozzarella cheese and our BSG hoagie sauce - 10.49

COCKTAILS



Hot Rumchocolate

Rumchata and hot cocoa make the ultimate cozy beverage - 6

Honey Hard Cider

Warm up with a mug of hot apple cider spiked with Jim Beam Honey - 6

Winter Sangria

A comforting sangria made with Pinot Noir, Three Olives Vanilla Vodka, and ginger ale mixed with an orange slice and cinnamon stick for spice - 8

Cranberry Cosmo

A tart cosmopolitan made with Deep Eddy Cranberry vodka, Cointreau Orange Liqueur, lime juice, and a splash of club soda for fizz - 8

Tito's Touchdown Tea

Score with a mix of Tito's Handmade Vodka, Cointreau Orange Liqueur and unsweetened tea - 6

Spiced Cider Mule

Moscow Mule made with Jack Daniel's Tennessee Fire, Myer's Dark Rum, apple cider & ginger beer - 8

Irish Coffee

Fresh black coffee with Bailey's Irish Cream and Jameson Irish Whiskey - 6