



DINNER MENU

- *Burgers: 100% chuck charcoal grilled patties on a soft potato bun served with pommes frites -*

HAMBURGER - 260

Crisp lettuce, ripe tomato, fresh onions

CHEESEBURGER - 290

Our hamburger with melted 100% real cheddar cheese

***** BACON CHEESEBURGER - 320 *****

Our cheeseburger with a bacon weave

- *Hotdogs: Bacon-wrapped, 100% beef hotdog on a soft potato bun served with onion rings -*

***** HONEY PARMESAN - 300 *****

Shaved parmesan, local honey drizzle, arugula

CHILI, CHEDDAR, & SOUR CREAM - 300

Our own chili recipe, grated cheddar, and sour cream

***** KIMCHI - 290 *****

Sautéed kimchi and bacon

CLASSIC - 260

Relish, onions, yellow mustard, ketchup

GOOD MORNING - 280

Melted American cheese, runny fried egg

AVOCADO & SOUR CREAM - 290

Fresh ripe avocado, sour cream

SAUERKRAUT - 280

Best paired with one of our beers

***** CHILI, COLESLAW, & JALAPEÑO - 320 *****

We mixed our chili with creamy, crisp coleslaw, threw in some jalapeño, and ended up with something amazing.



DINNER MENU

- *ABV Classics* -

***** STEAK FRITES - 990 *****

10oz. Angus Ribeye, pommes frites, crisp mixed greens

MACARONI AU GRATIN - 480

Creamy Gruyère and bacon throughout. Crusty top.

Please be patient for this dish while we prepare it fresh for you. It will be worth it!

DUO OF GRILLED CHEESES - 490

Cheddar and Mozzarella. Emmenthal, Gruyère, and bacon. Both on French sourdough. Served with ABV Potato Chips.

CROQUE MONSIEUR - 470

Classic open-faced ham & cheese sandwich, smothered with béchamel and Gruyère cheese on French sourdough. Served with mixed greens and a heaping portion of pommel frites.

Croque Madame (add a runny and sunny egg) - +20

CHEESE AND CHARCUTERIE PLATTER - 1800

Cheese: Rondin, Mimolette, Roquefort

Charcuterie: Jamon Serrano, Salami Milano

Accoutrements: Honey, cherry preserves, walnuts, almonds, dried cranberries, green grapes, red grapes

- *Sides* -

POMMES FRITES - 120

ONION RINGS - 120

***** ABV POTATO CHIPS - 120 *****

TATER BOMBS - 220