

Dinner Specials

thursday-saturday 5pm-10pm

COCKTAILS

OL' BLUE EYES \$8

a frank sinatra cocktail shaken with dry gin, blue curacao, sweet n sour & lemon twist

LEMON SGROPPINO \$8

a refreshing venetian cocktail with absolut citron vodka, lemon sorbet & prosecco

MANHATTAN SWEET TEA \$8

makers mark with sweet vermouth and sweet tea served over ice

SOME OF THE TIME TAPS

sixth lord ipa – basic city – va
420 pale ale – sweetwater – ga
missile ipa – champion – va
port – port city – va
britchin' brown – stable craft – va
aurora pills – 7 arrows – va
deadly rhythm pale ale – pale fire – va
mirror pond pale ale – deschutes – or
satan's pony amber – south street - va
citradellic ipa – new belgium – co

TOMATO BASIL SOUP \$5

GREEK CHICKEN QUESADILLA \$8.95

chicken marinated in greek dressing, grilled and chopped with mozzarella cheese, kalamata olives, roasted red peppers and feta cheese & served with in house made creamy tzatziki sauce

CLAMS IN WHITE WINE BUTTER SAUCE \$14.95

clams in shell sautéed with white wine, butter and olive oil then topped over our home made spaghetti and served with your choice of soup or salad

COCONUT SHRIMP \$17.95

served with choice of two sides

8 large shrimp (16/20 count) dredged in a coconut batter and fried to a golden brown served with an in-house made orange chili dipping sauce

DOWNTOWN TAP HOUSE BURGER \$12.95

served with choice of one side

our fresh ground angus burger topped with crispy bacon infused with jack daniel's bourbon, blue cheese aioli and house made pickled onions

DESSERT

LEMON SORBET OR PISTACHIO GELATO \$5

FEATURING

LEMONBERRY MASCARPONE CAKE \$6

two layers of moist cream cake with cranberries & blueberries and a lemon mascarpone cream, a streusel topping with a dusting of powdered sugar

KAHULA CRUNCH CHEESECAKE \$6

from the shepherdstown's bakery in west virginia