



SHAREABLES

Hummus - \$7

House-made, topped with Giardiniera, and served with Naan & Veggies.

NKC Onion Dip - \$5

A twist on a classic with Caramelized Onions. Served with Potato Chips.

Beer Queso - \$5

Prime Pale Ale, Three Pepper Blend. Served with Tortilla Chips.

GRIDDLED SANDWICHES Farm-to-Market Bread and served with Chips

Roast Turkey - \$9

All-Natural Turkey Breast, Cheddar, Tomato Jam, and Arugula.

Roast Beef - \$9

All-Natural Medium-Rare Roast Beef, Cheddar, Caramelized Onion, and Horseradish Spread.

Grilled Cheese - \$8

Mozzarella, Provolone, Pesto, and Tomato.

FLATBREADS

Italian Beef - \$10

Roast Beef, Cream Cheese Sauce, Cherry Peppers, and Giardiniera.

Three Cheese - \$9

Parmesan, Mozzarella, Provolone, Pesto, and Tomato.

-CINDER BLOCK BREWERY-

In a faraway basement, an aspiring brewer Bryce Schaffter toiled away at beer recipes and brewing processes. Brewing into the wee hours of the night while still holding down a day job, Bryce created amazing craft beers. The art of beer creation fueled his passion. Bryce and his right-hand man, John Baikie, spent numerous weekends throughout the year battling the elements for beer glory. Fast forward to 2013 after a nudge or swift kick in the ass from his wife -- Bryce left the garage to start a professional brewery. In a serendipitous twist, Bryce met Bryan "Bucky" Buckingham at a brewery event. Bryce and Bryan forged a friendship that would take Cinder Block Brewery from humble beginnings to new heights with Bryan's long history of Professional brewing. The rest as they say is history.