

## APPETIZERS



### CHICKEN KARAAGE \$11

Japanese fried chicken with shaved cabbage, togarashi, ginger sauce

### CRYBABY CRAIG'S HOT WINGS \$10

Chicken wings, celery, pickles, onion, ranch

### SMOKED PORK TACOS \$9

Avocado, salsa verde, onion, cilantro

### SMASHED POTATOES \$12

Cheese fondue, garlic, chili flakes

### CHIPS & DIP \$10

Salsa roja, salsa verde, cheese fondue, tajin

## SANDWICHES

All of our meats are all-natural farm-raised from Peterson Craftsman Meats.

Our bread is made by the Salty Tart Bakery.

All of our burgers are double quarter-pound patties.

### BIRCH'S BURGER \$14

White American cheese, pickles and Kewpie mayo

### BRAWT BURGER \$13

Bacon jam, cheddar cheese, pickles and fried onions

### SPICY FRIED CHICKEN SANDWICH \$13

Kimchee, gochujang, pickles

### ADD-ONS

EGG \$2 • BRAISED PORK BELLY \$3 • BOLOGNA \$3 • FRIES \$6

## DESSERTS

PREPARED BY OCTO FISHBAR & SALTY TART BAKERY

## BAR SNACKS

### KRAMARCZUKS SPICY BEER STICKS \$6

### MIXED MARINATED OLIVES \$5

### SESAME SPICED NUTS \$4

## SOUP

### BEER CHEESE SOUP

### CHICKEN & WHITE BEAN CHILI

Cup \$5 • Bowl \$8

## MUCCI'S PIZZAS

### CHEESE \$16

### PEPPERONI \$17



our burgers are made with single-sourced, grass & grain fed limousine cattle butchered in-house.