## Tap Room
### April 24th – April 28th

**ACTION STATION**

### KATHI ROLLS & BOWLS

### APRIL ACTION STATIONS

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOUP / CHILI</strong></td>
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</tr>
<tr>
<td>12oz. 3.30</td>
<td>Vegetable Beef Barley</td>
<td>Wild Mushroom Bisque</td>
<td>Vegetable Minestrone*</td>
<td>Bacon Beer Prime Rib Chili</td>
</tr>
<tr>
<td><strong>MAIN COURSE</strong></td>
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</tr>
<tr>
<td>.55 per ounce</td>
<td>Chicken Florentine, Romano Cheese Sauce</td>
<td>Spanish Style Pork Chops, Roasted Pepper Garlic Sauce</td>
<td>Thai Red Curry Beef</td>
<td>Sauteed Chicken, White Wine Garlic Sauce</td>
</tr>
<tr>
<td><strong>VEGETARIAN MAIN COURSE</strong></td>
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</tr>
<tr>
<td>.55 per ounce</td>
<td>Ricotta Cheese Stuffed Shells, Roasted Garlic San Marzano Tomato Sauce*</td>
<td>Artichoke Potato Tortilla*</td>
<td>Spicy Asian Eggplant Bean Curd Stir Fry~</td>
<td>Eggplant Rollatini*</td>
</tr>
<tr>
<td><strong>SIDES</strong></td>
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</tr>
<tr>
<td>.55 per ounce</td>
<td>Broccoli Oreganata*</td>
<td>Cauliflower Manchego Mash*</td>
<td>Thai Pineapple Cashew Fried Rice~</td>
<td>Red Pepper Couscous~</td>
</tr>
<tr>
<td><strong>SIDES</strong></td>
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</tr>
<tr>
<td>.55 per ounce</td>
<td>Roasted Marsala Wine Mushrooms ~</td>
<td>Sauteed Spinach, Roasted Garlic ~</td>
<td>Stir Fry Gai Lan~</td>
<td>Roasted Carrots~</td>
</tr>
<tr>
<td><strong>ACTION</strong></td>
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<tr>
<td>~7.75</td>
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</tbody>
</table>

*French Fries, Seasoned with Sea Salt* ~

*Oak Grilled* ~

*Made from scratch* ~

*Seasonal ingredients* ~

*Biodynamic & Organic* ~

*Never frozen* ~

*Local*, *Seasonal*, *Organic* ~

*Lobster Corn Bisque* ~

*Alcohol not included* ~

*Vegan/vegetarian/dairy free* ~

*Use of biodynamic/organic ingredients* ~

*Top-notch ingredients* ~

*Garden Vegetable* }

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**Soup & Chili**

- **12oz. 3.30**

- **SOUP / CHILI**

  - Vegetable Beef Barley
  - Wild Mushroom Bisque
  - Vegetable Minestrone*
  - Bacon Beer Prime Rib Chili
  - Garden Vegetable~

- **SOUP / CHILI**

  - Spinach, White Bean, Tomato~
  - Tomato Basil *
  - BBQ Pulled Pork White Bean Chili
  - Green Curry Lentil ~
  - Lobster Corn Bisque

- **MAIN COURSE**

  - Chicken Florentine, Romano Cheese Sauce
  - Spanish Style Pork Chops, Roasted Pepper Garlic Sauce
  - Thai Red Curry Beef
  - Sauteed Chicken, White Wine Garlic Sauce
  - BBQ Pulled Pork, Orange BBQ Sauce

- **MAIN COURSE**

  - Grilled Steak Pizzaiola
  - Seafood Paella
  - Thai Grilled Chicken Thighs
  - Cajun Fish Cakes, Remoulade Sauce
  - Cedar Plank Maple Glazed Salmon Fillet

- **VEGETARIAN MAIN COURSE**

  - Ricotta Cheese Stuffed Shells, Roasted Garlic San Marzano Tomato Sauce*
  - Artichoke Potato Tortilla* ~
  - Spicy Asian Eggplant Bean Curd Stir Fry~
  - Eggplant Rollatini*
  - Cheddar Grit Cake, Three Bean Chili, Colby Jack Cheese *

- **SIDES**

  - Broccoli Oreganata*
  - Cauliflower Manchego Mash*
  - Thai Pineapple Cashew Fried Rice~
  - Red Pepper Couscous~
  - House-Made Potato Chips~

- **SIDES**

  - Roasted Marsala Wine Mushrooms ~
  - Sauteed Spinach, Roasted Garlic ~
  - Stir Fry Gai Lan~
  - Roasted Carrots~
  - Succotash*

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**Action Stations**

- **MONDAY**

  - Vegetable Beef Barley
  - Wild Mushroom Bisque
  - Vegetable Minestrone*
  - Bacon Beer Prime Rib Chili
  - Garden Vegetable~

- **TUESDAY**

  - Spinach, White Bean, Tomato~
  - Tomato Basil *
  - BBQ Pulled Pork White Bean Chili
  - Green Curry Lentil ~
  - Lobster Corn Bisque

- **WEDNESDAY**

  - Chicken Florentine, Romano Cheese Sauce
  - Spanish Style Pork Chops, Roasted Pepper Garlic Sauce
  - Thai Red Curry Beef
  - Sauteed Chicken, White Wine Garlic Sauce
  - BBQ Pulled Pork, Orange BBQ Sauce

- **THURSDAY**

  - Grilled Steak Pizzaiola
  - Seafood Paella
  - Thai Grilled Chicken Thighs
  - Cajun Fish Cakes, Remoulade Sauce
  - Cedar Plank Maple Glazed Salmon Fillet

- **FRIDAY**

  - Ricotta Cheese Stuffed Shells, Roasted Garlic San Marzano Tomato Sauce*
  - Artichoke Potato Tortilla* ~
  - Spicy Asian Eggplant Bean Curd Stir Fry~
  - Eggplant Rollatini*
  - Cheddar Grit Cake, Three Bean Chili, Colby Jack Cheese *