



SNACKS & APPS

PARMESAN GARLIC SNACKER \$10

hand-cut fries or tots, Parmesan cheese, garlic butter, chipotle aioli, 40-Mile beer cheese

PRETZEL BITES \$8

our version of pretzel bites, butter, sea salt, 40 Mile beer cheese, Hydraulion whole grain mustard

CHILI CHEESE TOTCHOS \$15

tater tots, 40 Mile beer cheese, house-made chili, sour cream, pickled jalapenos

THREE NOTCH'D HUMMUS \$12

house-made hummus topped with corn relish, served with fried pita bread and crudite

CHICKEN WINGS (8) \$15

Crispy chicken wings, ranch or blue cheese dressing, celery, carrots, made your style

Dr. Pepper Barbeque | Buffalo | Hot & Honey
Teriyaki | Garlic Parmesan

WALL STREET NACHOS \$15

Corn tortilla chips, 40 mile beer cheese, fire roasted salsa, lime crema, guacamole, corn salsa, jalapenos

+ Chili \$5
+Fried Tofu \$5
+Grilled or Fried Chicken \$5

BRUNCH

11:00am - 2:00pm

BREAKFAST BOWL | \$16

scrambled eggs, fried brunch potatoes, caramelized onions, sausage gravy, bacon

FULL SOUTHERN | \$16

scrambled eggs, buttermilk biscuit, sausage gravy, brunch potatoes, bacon

SMOTHERED BREAKFAST BURRITO | \$16

scrambled eggs, tater tots, sausage, tortilla, house-made hatch green chile, 40 Mile beer cheese

AVOCADO TOAST & EGGS | \$16

smashed avocado, roasted tomatoes, goat cheese, rustic ciabatta, pickled red onion, scrambled eggs

STRAWBERRY FRENCH TOAST | \$15

homemade french toast, fresh, local strawberries, maple syrup, whipped cream, powdered sugar, bacon

CHICKEN & WAFFLES | \$16

fried chicken tenders, made to order waffle, whipped cream, maple syrup, spicy candied nuts

THE DELICIOUS DISH | \$16

pork sausage gravy, fried chicken, buttermilk biscuits, and a side of brunch potatoes

HOT HONEY CHICKEN SLIDERS | \$16

hand battered chicken tenders, hot honey, applewood bacon, homemade pimento cheese, brunch potatoes

BISCUITS & GRAVY \$8

House-made sausage gravy, buttermilk biscuits

*Consuming raw and/or undercooked meats may increase your risk of foodborne illness



Gluten free



Vegetarian

SOUPS & SALADS

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Choose any two of the following
\$15

- Soup of the Day
- Chili
- Seasonal Green Salad
- Grilled Cheese
- Classic Caesar Brussels Sprouts
- Balsamic Honey & Bacon Brussels Sprouts
- Ginger Chile Gastrique Brussels Sprouts

THREE-NOTCH'D SIGNATURE BRUSSELS SPROUTS

\$8 Half / \$14 Whole

our signature crispy fried Brussels sprouts prepared your choice in one of three ways

- CLASSIC CAESAR
- BALSAMIC HONEY & BACON
- *GINGER CHILE GASTRIQUE*



*Contains Tree Nuts

+fried tofu \$5

+grilled or fried chicken \$5

CALIFORNIA COBB SALAD \$16



baby seasonal greens topped with tomato, egg, cucumber, avocado, bacon & bleu cheese served with balsamic vinaigrette or homemade ranch dressing

+fried tofu \$5

+grilled or fried chicken \$5

CLASSIC CAESAR SALAD \$16

romaine hearts, grated Parmesan cheese, housemade croutons and our crowd favorite homemade Caesar dressing

+fried tofu \$5

+grilled or fried chicken \$5

SWEETS

CHOCOLATE FLOURLESS CAKE \$6

whipped cream, chocolate ganache, powdered sugar



BURGERS & SANDWICHES

Served with choice of french fries, tater tots, or house salad

BRUNCH CHEESEBURGER* \$16

grilled beef patty, Pepper Jack cheese, roasted hatch chiles, bacon, mayo, lettuce, onion, and tomato on a brioche bun

TOFU PO BOY \$16



Panko-crusted fried tofu, corn salsa, lettuce, tomato, chipotle aioli, brioche bun

MEDITERRANEAN



WRAP \$13

hummus, red onion, lettuce, cucumber, tomato, goat cheese, and lemon vinaigrette in a whole wheat wrap

+fried tofu \$5

+grilled or fried chicken \$5

BRUNCH cocktails

MIMOSA \$10

Prosecco with your choice of juice

Orange | Cranberry | Grapefruit | Pineapple | Apple

Upgrade to a mimosa bucket to share with the table! \$25

GOSE-MOSA \$10

Our seasonal gose with prosecco, what's not to love?

BLOODY MARY \$11

Three Notched premium vodka and our house-made bloody mary mix with a little kick and a Tajin rim

Add a 5oz pour of beer on the side for \$2!

SIDES: a la carte

FRENCH FRIES \$5



hand-cut with sea salt

SEASONAL GREEN SALAD \$6

mixed greens, pickled onions, goat cheese, garlic croutons, tomato, and lemon vinaigrette

SIGNATURE BRUSSELS SPROUTS \$8

*Classic Caesar

*Balsamic Honey & Bacon

*Ginger & Chile Gastrique

TATER TOTS \$6



MAC-&CHEESE \$8

elbow noodles in a creamy cheese sauce

COLESLAW \$4

CHILI \$7 Cup | \$8 Bowl

ground beef & chorizo chili with black beans topped with sour cream and diced red onions

SOUP OF THE DAY

\$7 Cup | \$8 Bowl

ask about our daily soup option

***Alert your server to food allergies and any questions regarding dietary modifications**