

April 16-22, 2018

12 Gates Brewing Company

Local Restaurant Week Menu



2 Flatbreads & 2 Draft Beers for \$20.18

Flatbreads:

The Shuler - Homemade taco meat, tomato, onion, cheddar cheese, topped with lettuce, jalapeño, salsa, sour cream

Traditional - Red sauce, mozzarella, pepperoni

Rueben - 1000 Island dressing, sauerkraut, corned beef, Swiss cheese

The Todd - Red sauce, bacon, pepperoni, Italian sausage, mozzarella

The TK - Our take on a Hawaiian – spicy red sauce with a little smokiness topped with ham, pineapple, and cheddar cheese

The Barmore - Red sauce, garlic, mushrooms, spinach, fresh mozzarella

The Sharkey - Pesto, tomato, artichoke hearts, fresh mozzarella, spinach

The Riscili - Oil, garlic, Italian seasoning, red onion, feta, mozzarella, black olives

The Lock - Fig, Pear, Onion, Gorgonzola, Balsamic drizzle

The Preilly - BBQ chicken, red onion, banana peppers, cheddar cheese, cilantro

The 716 - A Buffalo favorite...chicken, blue cheese, and hot sauce all melted together and baked with pepper jack cheese. Topped with a Blue cheese drizzle.

Beers:

West Coast Style IPA, Coffee Porter, Tria Prima Pale Ale, Elderberry Wheat, Wind Forge IPA, Common Reactor, Yoga Pants, House IPA, Saison

*All items subject to change based on availability.