



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

2 Flatbreads & 2 Draft Beers for \$20.17

Flatbreads:

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:

Yoga Pants Blonde Ale, Pale Ale, West Coast Style IPA, Wind Forge IPA, Ales for ALS Double IPA, Apricot Wheat, Dunkelweizen, Coffee Porter, Grave Concerns Double Stout, Buffalo Tripel

**All items subject to change based on availability.*