

HAPPY HOUR



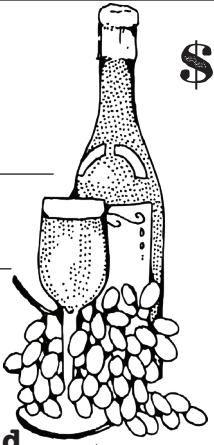
BAR ONLY • SERVED 4-6PM EVERY MON-SAT

DRINKS EATS

\$2 OFF ALL BEER
(UNDER 8% ABV)

WINE BY THE GLASS
\$5

WHITE	Caposaldo Pinot Grigio
	Celler No 8 Chardonnay
ROSE	Hess Rose
	Fetzer Merlot
RED	Montpellier Pinot Noir
	Spellbound Cabernet Sauvignon



\$20 BOTTLES

SPECIALTY COCKTAILS \$8

SHINEBOX

Black Tea-infused Bourbon, Lemon, Orange and Rhubarb Bitters .

BOOTS WIT DA FUR

House-Infused Apple Vodka, Cranberry-Apple Marmalade, Lime

WINTER WARRIOR

Bourbon, Cider Reduction, Cinnamon, Ginger, Lemon

PALOMA

Silver Tequila, Lime, Agave, Grapefruit Juice, San Pellegrino Pompelmo.

\$8

\$6 Cocktails

with

- Sobieski Vodka
-
- El Dorado Rum
-
- Four Roses Bourbon
-
- New Amsterdam Gin
-
- Sauza Blue Silver Tequila



Marinated Bar Nuts \$4

CHEFS SIGNATURE JERKY \$5

CHEESY "GARIC KNOTS" \$10

Deep fried pizza dough with garlic butter, local cheese curd, and tomato sauce on the side

MHBC Buffalo Wings \$10

Blue cheese aioli

WOOD FIRE PIZZA \$14

Margherita

BBQ Chicken

Wild Mushroom White Pie

Crispy Pierogies \$8

Served with caraway sour cream

MAG-N-CHEESE BALLS \$6

PORK BELLY TACOS \$9

2 flour tortillas, glazed pork belly, kimchi, shredded romaine, radishes

WAFFLE FRY NACHOS \$11

Pulled Pork, Pickled jalapenos, pico de gallo, melted cheddar, sour cream



MILL HOUSE
BREWING COMPANY