



SOUP

Cajun Lentil Soup Cup 3.95 Bowl 5.95

Tender brown lentils in a spicy vegetable stock with Thibodeaux Andouille sausage

TEMPERANCE BREWING - SMALL PLATE PAIRINGS

"Bramble" Slider 6.95

Fried chicken slider with blackberry BBQ sauce and sweet potato fries

"Greenwood Beach" Mussels 12.95

One pound P.E.I. mussels in a fresh herb, blonde ale broth with fresh cut fries

"The Drop" Shrimp Tacos 12.95

Twin chipotle-lime glazed shrimp tacos with a grilled pineapple salsa over greens with lemon-basil vinaigrette

"Vanilla Might Meets Right" Steak tips 12.95

Sirloin steak marinated in Aztec chocolate bitters and stout with grilled onions & bacon-mashed potatoes

BIG PLATES

Black Cat Combo 14.95

Fresh blackened Mississippi catfish filet with red beans & rice and sautéed spinach

Garden Herb Crusted Pork Chops 16.95

Twin grilled bone-in chops marinated in lemon, garlic, rosemary, chives, basil and oregano, served with mashed potatoes and broccoli

DESSERT

New York Cheesecake 5.95

With fresh strawberry sauce

Texas Sheet Cake 5.95

Triple Berry Crumble 5.95

Key Lime Pie With Coconut Crust 5.95

WINE

Wente "Morning Fog" Chardonnay "14 CA 30

Crisp flavors of green apple, vanilla, tropical fruit and a touch of oak

☀ **DRAUGHT BEERS**

TEMPERANCE Flight (Four 5 oz. Glasses) \$12

☀ **Temperance "Smittytown Bramble" 6 Glass**
English-style amber with juicy raspberries and blackberries 5.5%

☀ **Temperance "Greenwood Beach" 6 Pint**
Crisp refreshing blonde ale brewed with fresh pineapple 4%

☀ **Temperance "The Drop Double IPA" 7 Glass**
Strong imperial IPA with tangerine-apricot flavors 9.4%

☀ **Temperance "Vanilla Might Meets Right" 7 Glass**
Imperial stout with rich malt, roast and Madagascar vanilla 9.3%

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Surly "Hell Lager" 4.50 Pint!

Easy drinking, German style Zwickel beer 4.5%

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★ **Surly "Darkness" 7 glass**

Imperial stout, one of 5 barrels in Chicago. 12%

★ **Great Lakes "Tripel Dog Dare" 7 glass**

Bold and complex, Belgian-style Tripel 9.5%

★ **Firestone Walker "Krieky Bones" 9 Glass**

Flander's Red ale aged 24 months in oak then sour cherries added for a secondary fermentation, sour wild ale with spicy notes 5.7%

Tighthead "Pitcher of Nectar" IPA 6.50 Glass

New style IPA, low bitterness, huge hop flavor! 7.3%

Mad Mouse "Langer Mann" 5.50 Pint

Our own crisp German-style kolsch, brewed by Phil Z, 5.5%

North Coast "Old Rasputin" (NITRO) 7 Glass

Russian Imperial Stout, 12 Gold medal winner. 9%

Rogue "Paradise Pucker" 6 Glass

A wild ale - citrus sour with fresh passion fruit, orange and guava 6%

Three Floyd's "Flying Tigersault" 6 Pint

German Pilsner from Münster, IN 4.8%

Revolution "Galaxy Hero" 7 Pint

Crisp-dry IPA with a blast of Galaxy and Zythos hops. 6.6%

Lagunitas "Lil Sumpin' Sumpin" 6.00 Pint

Way smooth wheaty-esque-ish-ness Ipa 7.5%