



## STARTERS

**CHICKEN WINGS** 6pc - \$7.50 | 8pc - \$10 | 12pc - \$14

OR **CHICKEN TENDERS** 6pc - \$12

CHOOSE:

**O.G.** - Plain & crispy **DF**

**Truffalo** **GF**

**OBD Chipotle Molasses BBQ** **DF**

**House Bier Honey Mustard** **DF**

**Sweet Thai Chili**

**Bang Bang**

**PRETZEL BITES** \$12 **VG**

w/choice of beer cheese or House Bier honey mustard and house pickle

**BROCCOLI CHEDDAR SOUP** \$8 Bowl | \$4 Cup

**CAST IRON NACHOS** \$10 **GF VG**

w/ citrus pico, layers of house-made beer cheese & shredded cheddar/cotija blend, lettuce, scallion, and crema

Add **Chicken** \$4 | **Pulled Pork** \$5 | **Steak** \$6

**SMUTTLABS CAST IRON CHIMICHANGA** \$10

w/ flour tortilla, shredded cheddar/jack/cotija blend, fried and topped with house made beer cheese, lettuce, pico, and crema.

Add **Chicken** \$4 | **Pulled Pork** \$5 | **Steak** \$6

**SIAMESE GORILLA FRIED CAULIFLOWER** \$12

w/ sweet thai chili glaze, black & white sesame seeds, scallion, and wasabi lime crema

**DILLY BEANS** \$9 OR **LAB FRIES** \$9

CHOOSE:

**O.G.** - Plain & crispy **DF**

**Truffle** **GF**

**Beer Cheese** **VG**

**Baja Hoodie** w/ tobacco spice, house made beer cheese, bacon, jalapeno, and crema + \$2

Add **Bacon** \$2



## HANDHELDS

CHOOSE: **Fries** | **Corn Tortilla Chips** | **Sweet Potato Fries** \$3 | **Dilly Beans** \$3 | **Street Corn** \$3

**SMASH BURGER** \$12

Double quarter pounder w/lettuce, tomato, house bread & butter pickles, cheddar/American cheese blend, roasted garlic aioli

**FINESTKIND REUBEN** \$14

w/black pepper corned beef, IPA sauerkraut, thousand island, melted Swiss on toasted Texas style marble rye

**BAJA TACOS**

Three flour tortillas stuffed w/ lettuce, citrus pico, torn cilantro, and crema with a side of street corn

CHOOSE STYLE: **Chicken** \$14 | **Pulled Pork** \$15 | **Steak** \$16



## ENTREES + SALADS

**CHICKEN & WAFFLES** \$15

w/OBD Belgian waffle, fried chicken, grilled pumpkin butter, and Maple syrup

CHOOSE: O.G. or Nashville Spiced

**TRUFFALO BAKED MAC N' CHEESE** \$10

w/garlic bread

Add **Fried Chicken** \$4 | **Cauliflower** \$4 | **Pulled Pork** \$5 | **Bacon** \$2

**BIG DILL** \$12

Grilled or fried chicken sandwich w/ lettuce, house made ranch, and dill pickle

CHOOSE: **O.G.**, **Truffalo**, or **Nashville-spiced**

**MAC MELT** \$12

OBD BBQ pulled pork w/mac and cheese on sourdough

**BEYOND BURGER** \$14 **VG**

w/spinach arugula, cheddar/American cheese blend, whole grain tomato relish

**TOMATO BASIL PESTO GRILLED CHEESE** \$12

w/ tomato slices, shredded cheese & housemade basil pesto on sourdough

**SMUTTLABS CAESAR SALAD** \$12 | **Demi** \$6 **VG**

A spinach & arugula salad w/ grape tomato, shallot, Parmesan, olive oil croutons, and creamy lemon vinaigrette

Add **Chicken** \$4 | **Soy Ginger Tofu** \$4

**SMUTTLABS SEASONAL SALAD** \$12 | **Demi** \$6 **VG**

Mixed greens w/shallots, dried cherries, apples, walnuts & goat cheese.

Served w/apple cider vinaigrette

Add **Chicken** \$4 | **Soy Ginger Tofu** \$4



## DESSERTS

**CHUPA CHURROS** 4pc - \$6 | 8pc - \$9 **VG**  
with Mexican chocolate frosting

**CHOCOLATE TRUFFLE** \$9  
w/Peanut Butter Whiskey Frosting (21+)



## KIDS

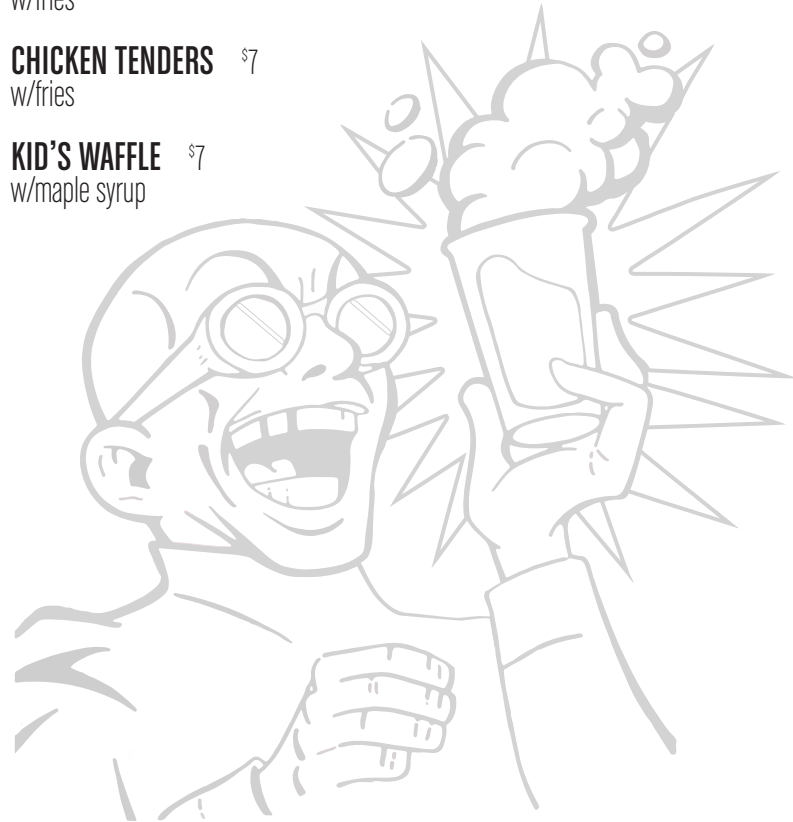
**MAC N' CHEESE** \$7

**GRILLED CHEESE** \$7  
w/fries

**KID BURGER** \$7  
w/fries

**CHICKEN TENDERS** \$7  
w/fries

**KID'S WAFFLE** \$7  
w/maple syrup



## COCKTAILS

**SMOOTH MAPLE SOUR** \$10  
Smooth Ambler Contradiction Bourbon w/ Maple Syrup Simple, Housemade Sour & Egg Whites

**DUTCH APPLE PIE** \$10  
Cinnamon infused Absolut Apple Juice served over ice & topped with North Country Cider. **CHOICE:** Firestarter or Original Press

**BEE'S KNEES** \$10  
Barr Hill Gin w/ Local Housemade Honey Simple Syrup & Fresh Lemon Juice

**FIRE ANT MARGARITA** \$10  
Altos Silver Tequila, Strawberry & Chili Simple Syrup w/ Housemade Sour

**SMOKEY CIDER** \$10  
Vida Mezcal Tequila, Absolut Apple Juice, Fresh Lime & Apple Cider

**GINGER CRANBERRY MULE** \$9  
Absolut Vodka, Cran/Ginger Simple Syrup & Maine Root Ginger Beer.

**APPLE ROSE SANGRIA** \$9  
Rose Wine, Apple Brandy & Apple Cider infused w/ Fresh Apples, Nutmeg, Cinnamon, Cloves, Lemon & Lime. Served on the rocks w/ a Splash of Orange Juice & Ginger Ale.

**NOBL-TINI** \$10  
Nitro-Infused Espresso Martini made w/ Nobl Cold Brew, Vanilla Vodka, Kahula, Salted Caramel Kahlua & Espresso Vodka



## WINES & BEVERAGES

HOUSE WINE BY **STELLAR ORGANICS** (ORGANIC, FAIR TRADE & VEGAN)

**WHITE**  
**CHARDONNAY** \$9  
**SAUVIGNON BLANC** \$9

**RED**  
**CABERNET** \$9  
**MERLOT** \$9  
**SHIRAZ** \$9

**BUBBLES**  
**DIBON CAVA BRUT** \$9  
**LUNETTA PROSECCO** \$9

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**OTHER BEVERAGES**

Coke \$2  
Diet Coke \$2  
Sprite \$2  
Ginger Ale \$2  
Maine Root Beer \$3  
Maine Ginger Beer \$3  
Maine Orange Soda \$3  
Nobl Cold Brew \$5