

# LATE NITE MENU

*Thursday - Saturday*

*9-10 PM*

## **FRIED CHEESE CURDS**

Shishito Peppers, Ranch Dressing, Fresh Lime

**\$9**

## **SMOKED WINGS**

Buffalo, Nashville Hot, Girger Soy Glaze

**\$13**

## **NACHOS**

Beef Chili, Pepper Jack Queso, Pickled Jalapeño,  
Pico de Gallo, Sour Cream

**\$9**

## **ASPARAGUS FLATBREAD**

Fontina, Smoked Mozzarella, Ricotta,  
Parmesan, Spring Onion, Garlic

**\$12**

## **HUMMUS**

Red Pepper, Celery, Cucumber, Carrot,  
Cherry Tomatoes, Grilled Pita, Feta, Olives

**\$10**

## **CRISPY BRUSSELS SPROUTS**

Plum-Soy Glaze, Sriaracha Mayo, Sesame Seeds

**\$9**

## **BAKED GOAT CHEESE**

Marinara Sauce, Goat Cheese, French Bagette

**\$12**

## **CAJUN PARMESAN FRIES**

Cajun Seasoned Fries with Parmesan

**\$7**

## **CALAMARI**

Parmesan, Lemon-Garlic Aioli, Basil Marinara

**\$13**

**CHECK IN YOUR FAVORITE BEER ON**



# DAILY DRINK SPECIALS

## 'TINI TUESDAYS

Specialty Martinis

**\$9**

## WINE DOWN WEDNESDAYS

1/2 Off Selected Bottles of Wines\*

Red or White Sangria

**\$6**

## THIRSTY THURSDAYS

1/2 Price ALL Local Craft Beers\*

## FLIGHT FRIDAYS

Choose Four Crafts  
Create Your Own Flight

**\$10**

*Join Us For Happy Hour Tuesday - Friday  
4-6 PM  
Available in Bar and Lounge Areas Only*

CHECK OUT OUR UP-TO-DATE DRAFT LIST AT:

**WWW.COUNTYLINE.BEER**

