

THE CUTTING ROOM

BAR MENU

Served Monday - Wednesday after 5:00 P.M.

Please place your order at the bar and your food and drink will be available for pickup shortly. Enjoy!

HAPPY HOUR SPECIALS

Monday - Wednesday from 5:00 - 7:00 P.M.

Order one pizza or entrée and get 50% off one beer or wine of your choice.
\$1 off all beer and wine selections.

SNACKS

- V** Golden-Fried White Cheddar Cheese Curds *House-Made Marinara.* 8
- GF** **V** Chips & Queso 6
- GF** Loaded Chips & Queso *Chips & Queso, Carne Asada, Grilled Corn, Pico de Gallo, Sour Cream.* 11
- V** Bavarian Soft Pretzel Sticks *Choice of (2) Dipping Sauces: Creole Mustard, House-Made Marinara, or Queso.* 7
- V** Darn Goods! *Buttermilk Biscuit Bites, Cinnamon Sugar, Orange-Vanilla Frosting.* 5

PIZZAS

10"

Gluten-Free Crust Available for 2.00.

- We Meat Again *Pepperoni, Italian Sausage, Meatballs, House-Made Marinara.* 10
- V** Herby Hancock *Roma Tomatoes, Fresh Mozzarella, Balsamic Reduction, Fresh Basil, House-Made Marinara.* 11
- Breakfast Buffet *Italian Sausage, Ham, Crispy Hash Browns, Bacon Gravy, Fried Egg.* 11
- Nothin' But a Bird *Grilled Chicken, Bacon, Fried Onions, Barbecue Sauce.* 10

ENTRÉES

Served with Waffle Fries. Substitute Bacon-Cheddar Waffle Fries for 2.00.

- Hand-Breaded Chicken Tenders *Bacon Gravy.* 12
- V** Grilled PB&J 7

SWEETS

- Fresh Baked Cookies *Chocolate Chip, Lemon Cooler, or Peanut Butter.* (1) for 2
Add a cold glass of milk for 2.00. (3) for 5
- Milkshakes *Strawberry, Cookies & Cream, Salted Caramel, Vanilla, Chocolate, S'mores, or Bananas Foster.* 6

GF Gluten-Free **V** Vegetarian **V+** Vegan

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COCKTAILS

Moscow Mule	The new classic. Vodka, Gosling's Ginger Beer, Fresh Lime Juice.	8
Kill Devil Punch	A tiki punch. Dark Rum, Light Rum, Champagne, Fruit Juices, House-Made Raspberry Coulis.	9
Horseshoes & Hand Grenades	A New Orleans favorite. Tequila, Melon Liqueur, 151 Rum, Fresh Orange & Pineapple Juices.	9
Margarita	The cocktail everyone loves. Tequila, Dry Curaçao, Fresh Orange & Lime Juices.	8
Pomegranate Ginger Smash	Tart and tangy. Gin, House-Made Pomegranate-Ginger Syrup, Fresh Lime Juice.	8
Cider House Whiskey Soda	The seasonal favorite! Jack Daniel's Tennessee Fire Whiskey, Boiled Cider, Falernum, Fresh Lemon Juice.	9
Brown Butter Bourbon Sour	Deliciously decadent. Butter-Washed Bourbon, Craft Standard Demerara, Fresh Lemon & Lime Juices, Egg White.	9
Spiced Apple Soda Mocktail	Boiled Cider, Falernum, Lemon Juice.	5

DRAFT BEER

Miller Lite	6.5	Lost 40 Brewing. Day Drinker Belgian Blonde	8.5
Michelob Ultra	6.5	Lost 40 Brewing. Seasonal Selection	8.5
Yuengling. Traditional Lager	6.5	Bike Rack Brewing Co. Amber Ale	8.5
Ozark Beer Co. India Pale Ale	8.5	New Province Brewing Co. Fallen Queen	8.5
Bentonville Brewing Co. Seasonal Selection	8.5	Black Apple Crossing. Cardinal Kiss Cider	8.5

WINE BY THE GLASS

No Curfew. Chardonnay	8	Freakshow. Cabernet Sauvignon	8
Nobilo. Sauvignon Blanc	8	Shooting Star. Merlot	8
J Vineyards. Pinot Gris	8	Diseño. Malbec	8
Klinker Brick. Rosé	8	No Curfew. Pinot Noir	8

BOOZY MILKSHAKES

Salted Caramel Bourbon	Maker's Mark Bourbon, Salted Caramel Milkshake, Whipped Cream.	10
Kahlua & Cream	Kahlua, Vanilla Milkshake, Whipped Cream.	10
Want S'more?	Tito's Vodka, Graham Cracker Crumbs, Hershey's Chocolate Syrup, Toasted Marshmallow Whipped Cream.	10
Dirty Monkey	Cruzan Black Strap Rum, Crème de Cacao, Banana Purée, Vanilla Milkshake, Whipped Cream.	10

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