

MILKHOUSE MENU

SNACKS

PIMENTO & PRETZELS \$10

warm soft pretzel bites, house pimento cheese, honey mustard

MILKHOUSE SHALLOT DIP \$9

with house potato chips

SMOKED CHICKEN WINGS \$14

six wings with choice of sauce: Flori-Bama white barbeque, Carolina gold, hot honey, fresno buffalo

DEVILED EGG TOAST \$8

b&b pickles, smoked paprika & dill, toasted sourdough

BISCUIT & HONEY BUTTER \$4

house-made buttermilk with whipped honey butter



HOUSE POTATO CHIPS 5 CURLY FRIES 5



Smoked Bell & Evans Chicken Breast \$7 Crispy Bell & Evans Chicken Thigh \$8 Vegetarian Falafel \$5 **WEDGE** FULL \$13 | HALF \$7 marinated tomato, hard boiled egg, blue cheese, smoked pecans, fancy ranch

KALE & APPLE Full \$13 | Half \$7 leafy green kale, dried apples, pickled red onion, toasted sunflower seeds, aged white cheddar, hot honey vinaigrette

CHICKEN SANDWICHES

Bell & Evans natural chicken thigh meat with house dredge

CRISPY HOT CHICKEN \$13

fried Bell & Evans thigh meat finished with hot spice glaze & garlic dill pickles, side of Flori-Bama white bbq

CHIANG MAI HOT CHICKEN \$13

fried Bell & Evans thigh meat finished with an aromatic blend of Northern Thai spices & topped with with sweet & sour pickled papaya & herbs



SMASHBURGERS

SIMPLE MAN \$13

double smashpatties, American cheese, garlic dill pickles, marinated tomato, lettuce, secret sauce

OK ONION \$13

double smashpatties, griddled onions, American cheese, garlic dill pickles, comeback sauce

CHICKEN BISCUIT \$9

fried Bell & Évans thigh meat, hot honey, b&b pickles, buttermilk biscuit

- MORE SANDWICHES

PASTRAMI \$14

sliced house pastrami on rye, IPA mustard, horseradish mayo, b&b pickles, pickled red onion & fresh dill

TURKEY CLUB \$13

roasted turkey, bacon, avocado, tomato jam, arugula, malt aioli, pressed millet bread

PULLED PORK \$12

mustard mop, coleslaw, b&b pickles, buttered white bun

FALAFEL WRAP \$11

falafel, hummus, pickled beets, crispy za'atar-spiced chickpeas, pita



LAID UP LAGER 7 PILSNER | ABV 4.5% | IBU 18 A lightly dry hopped German Style Pilsner

FOXTAIL COFFEE BLONDE 7 BLONDE ALE | ABV 4.9% | IBU 13 Crisp and refreshing blonde ale with an intense coffee aroma and flavor

OF THE EARTH 7

GOSE | ABV 4.45% | IBU 12 Tart German style beer with plum and lemon

WIT'ER PARK 7

WHEAT | ABV 5% | IBU 26 Belgian wheat with orange peel & coriander

TRUCKS AND TRAINS 7

APA | ABV 4.5% | IBU 27 American pale ale, double dry hopped with cascade and amarillo hops

FIVE POINTS 7 AMERICAN IPA | ABV 7.2% | IBU 48 West coast style India pale ale

ACADIA FOG 7

NEW ENGLAND IPA | ABV 7% | IBU 26 Hazy IPA with New Zealand hops

WORKING MAN 7

BALTIC PORTER | ABV 6.7% | IBU 30 Baltic style porter with robust malt characteristics

RED DRUM 7 AWBER ALE | ABV 5.4% | IBU 31 Hoppy amber ale

ROTATING SEASONAL 8

Ask your server!

SIGNATURE COCKTAILS \$13

HOGNOSE rye whiskey / absinthe lemon / simple syrup roasted thyme

A MATCHA MADE IN HEAVEN

absolut vanilla vodka / licor 43 matcha / lemon / simple syrup

A BUSHEL AND A PECK

plantation pineapple rum dark rum / lime / orgeat demerara syrup / dry curacao dehydrated lime

YOU'RE TURNING VIOLET, VIOLET

blueberry infused gin limoncello / lillet blanc white vermouth

CALL ME CUTIE

gin / lemon / clementine orgeat foam / atomized bitters

> SACRED HEART SPRITZ ramazotti / beet shrub tonic / lime

> > **LA IMITADORA**

mezcal / tequila / ancho verde ginger / hibiscus / lime / honey

FOXTAIL ESPRESSO MARTINI

foxtail draft cold brew / kahlua absolut vanilla vodka

TRY A COCONUT COFFEE MARTINI

SEASONAL COCKTAILS \$14

THAT'S HOW I APEROL vodka / aperol

vanilla syrup

orange

DE MIRAFLORES pisco lavender bitters lime rose simple syrup

LET ME TAKE YOU DOWN

tequila / mezcal strawberry prosecco shrub / lemon orgeat

REDS 9/32

Bacchus Cabernet Sauvignon Le Grand Caillou Pinot Noir St. Cosme Cotes Du Rhone Zestos Garnacha Romulo Malbec ROSE, BUBBLES & WHITES 9/32 Was Fi Cava Brut

Moulin Gassac Guilhem Rose Stingray Bay Sauvignon Blanc Villa Loren Pinot Grigio Tre Chardonnay

