

BROWN & LOE

RESTAURANT

C'mon Get Happy! M-F 3-6 pm

FARMER'S CHEESE ARANCINI 6

red sauce, grana padano, fresh basil

CALAMARI 6

blue cornmeal, malt vinaigrette, honey horseradish cream

GRILLED CHEESE 5

smoked gouda, Tillamook cheddar, rosemary toast, tomato soup

PULLED PORK TACOS 6

salsa verde, spicy coleslaw, queso fresco, corn tortillas

MEAT AND CHEESE 7

assorted cheeses and cured meats, whole grain mustard, crostini

CORN DOG 5

blue cornmeal, all beef hot dog, pale ale honey mustard

SEA SALT PRETZEL 4

smoked gouda cheese sauce

EVERY MONDAY 4-8 PM

CHEESEBURGER & BEER 10

(miller lite, pabst blue ribbon, coors banquet)

COCKTAILS 5

Rieger Vodka or Gin & Tonic

Margarita

Whiskey Sour

Purple Mist

vodka, lavender, ginger, lime

Tequila Sunset

tequila, aperol, stiegl

Caipirinha

cachaca, lime, sugar

Pisco Sour

Pisco, lemon, lime, egg white

Sparkling Limoncello

Crown Royal and Pepsi 6

Moscow Mule 6.5

vodka, house-made ginger ale, lime

APERITIFS 6

served on the rocks or with soda

Bonal Gentiane-Quina

Byrrh Grand Quinquina

Cappelletti Vino Aperitivo

Salers Gentiane Liqueur

Campari

Aperol Aperitivo

Casoni 1814

Suze

BUBBLY COCKTAILS 6

Kir Royale

English Garden

St. Germaine, gin, prosecco

Normandy Cocktail

calvados, lemon juice, prosecco, bitters

Bellini

WINES BY THE GLASS 6

Chardonnay, Pinot Gris, Sauv Blanc,

Moscato, Prosecco, Rose Pinot Noir,

Malbec, Cab, Syrah

SANGRIA

Red or White

5.5 glass, 14 pitcher

ON TAP

3 Draft 12 Pitcher

Miller Lite

Coors Banquet

Pabst Blue Ribbon

MARTINIS 6

Vodka or Gin Martini

Aviation

gin, maraschino liqueur, Crème de Violette,
lemon

Vesper

gin, vodka, Lillet Blanc

Vieux Carre

rye whiskey, cognac, sweet vermouth,
Benedictine, bitters

Last Word

gin, maraschine liqueur, green chartreuse, lime

Hanky Panky

gin, sweet vermouth, fernet