



CRAFT YOUR LUNCH



SHAREABLES

GERMAN PRETZEL

A giant Bavarian pretzel as big as your head, baked soft on the inside, crispy on the outside & salted. Served with house-made stone ground mustard (140 cal). (940 cal) 9

ADD OUR NEW BELGIUM FAT TIRE BEER CHEESE (160 cal) +2.5

*Wash it down with a **Pale Lager, Prost!***

MAC & CHEESE BITES

Award-winning bites made in our kitchen daily! Our spicy pepper jack Mac & Cheese hand rolled in herbed panko bread crumbs & fried crispy. Dip them in our Sriracha-Lime Aioli. (770 cal) 8

*We love them with a **Brown Ale.***

BEER CHEESE NACHOS

Corn tortilla chips smothered in our Amber Ale beer cheese, black beans, tomatoes, green onion, sour cream, fresh jalapeños & cilantro. (1360 cal) 9

ADD GREEN CHILI CHICKEN (180 cal) OR

SIGNATURE CHILI (160 cal) +2.5

*Pair them with an **IPA.***

WOB CHICKEN WINGS

TRADITIONAL

Served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal).

5 piece (470-550 cal) 7.5

10 piece (940-1100 cal) 13.5

20 piece (1880-2200 cal) 23

BONELESS

Hand-breaded, crisp chicken breast tenders, served with celery and your choice of house-made blue cheese (270 cal) or ranch (280 cal). (680-850 cal) 10

Choose your style:

Dry Rubbed • Buffalo • Garlic Parmesan

Hot Honey BBQ • Korean Spicy (Gochujang)

BOWLS

SERVED OVER YOUR CHOICE OF JASMINE RICE OR SPRING GREENS.

THE CALI BOWL

Your choice of protein with grape tomatoes, shredded carrots, cucumbers, drizzled with Sriracha-lime aioli & topped with fresh avocado, toasted sesame seeds & scallions. Served with a side of sesame soy sauce. 10.5

SEARED TUNA* (500-660 cal)

BLACKENED CHICKEN (480-650 cal)

BLACKENED STEAK (690-840 cal)

BEER-BATTERED SHRIMP (590-750 cal)

*Pair it with a **Pilsner.***

FLATBREADS

SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST (SUBTRACT 40 cal) +2.5.

BLACK & BLUE*

Blackened steak, caramelized onions & mushrooms, mozzarella & blue cheeses, finished with fresh arugula & a sweet balsamic glaze. (1040 cal) 10.25

*Pair it with a **Doppelbock.***

CHIPOTLE BBQ CHICKEN

Tender, grilled chicken with onions, peppers & bacon smothered in mozzarella cheese. Finished with a drizzle of chipotle BBQ. (810 cal) 9.5

*We suggest an **Amber Ale** to complement.*

MARGHERITA

Freshly diced tomato & mozzarella over a basil & pine nut pesto, drizzled with a sweet balsamic glaze & topped with fresh arugula. (770 cal) 9.25

*We suggest a **Bud Light** to complement.*

FRESH GREENS + SOUPS

ADD GRILLED CHICKEN (150 cal) +3.5 TO ANY OF OUR SALADS.

THE WOB COBB

Layers of spring greens, roasted corn, mozzarella cheese, applewood smoked bacon, grape tomatoes, hard boiled eggs, grilled chicken & fresh avocado tossed with Greek dressing, drizzled with chipotle BBQ & topped with tortilla crisps. (1020 cal) 10.5

*Try it with a **Pale Ale.***

HOUSE SALAD

Mixed greens, grape tomatoes, shredded carrots, cucumbers & red onions, tossed in our house dressing.

Topped with crispy garbanzo beans. (510 cal) 8

*Pairs nicely with a **Doppelbock.***

SOUP OF THE DAY

Cup (130-270 cal) 5 | Bowl (220-450 cal) 7

SIGNATURE CHILI

Cup (160 cal) 5 | Bowl (470 cal) 7.5

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* Items may be served raw or undercooked, or may contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, hamburgers, shellfish, poultry, fish and steaks may increase your risk of foodborne illness, especially if you have certain medical conditions.

FAVORITES

FRIED SHRIMP

18 crispy hand-breaded shrimp served atop steak fries with house-made sweet fire sauce, our take on sweet Thai chili sauce. (860 cal) 13.5

*We love it with a **White Wheat.***

HANDHELDS BELOW ARE SERVED WITH TATER TOTS (380 cal) OR STEAK FRIES (260 cal). SUBSTITUTE SWEET POTATO FRIES (280 cal) +1 OR MAC & CHEESE (590 cal) +1. SUBSTITUTE GLUTEN FREE BUN (SUBTRACT 50 cal) +1.5. BLACK BEAN BURGER (SUBTRACT 160 cal) AVAILABLE UPON REQUEST.

BYO BURGER*

Fresh Angus beef burger on a toasted brioche bun.

(640 Cal) 9.75

Choose your toppings below:

CHEESE (select one)

American (80 cal)

Cheddar (80 cal)

Swiss (80 cal)

Pepper Jack (80 cal)

Danish Blue (80 cal)

Beer Cheese (110 cal) +2

SAUCES (select one)

Sriracha Aioli (160 cal)

Garlic Aioli (200 cal)

Chipotle Mayo (160 cal)

Chipotle BBQ Sauce (80 cal)

TOPPINGS

Shredded Lettuce (5 cal)

Tomato (5 cal)

Diced Onions (10 cal)

Jalapeños (5 cal) +.50

Caramelized Onions (50 cal) +.50

Sauteéd Mushrooms (20 cal) +1

Bacon (100 cal) +2

Avocado (50 cal) +1.5

CHIMAY BURGER*

Fresh Angus beef piled high with Chimay cheese, sautéed mushrooms, caramelized onions & garlic aioli. Served on a brioche bun. And infused with the storied Chimay history straight from Scourmont Abbey. (920 cal) 13.5

*Complement it with a **Chimay Cinq Cents.***

FRENCH DIP

Shaved ribeye seasoned and seared, caramelized onions, swiss cheese, garlic aioli, on a lightly toasted hoagie.

Served with porter infused au jus. (1250 cal) 11.5

*Tastes great with a **Porter.***

\$7.99



BEEF BARBACOA STREET TACOS

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas with Sriracha Lime Aioli. (410 cal)

*Try them with a **Vienna Lager.***

CRISPY BEER-BRINED CHICKEN STREET TACOS

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas with house-made ranch. (580 cal)

*Try them with a **Pale Ale.***

BEER-BRINED CRISPY CHICKEN SLIDERS

White wheat beer-brined chicken breast, crispy fried & served with pickles & our local IPA sauce on two toasted buns. (470 cal)

*Try them with a **Stella Artois.***

\$8.99

BEER-BATTERED SHRIMP STREET TACOS

Topped with freshly-made roasted tomato & corn salsa, shredded lettuce, avocado, fresh cilantro & queso fresco, served in lightly grilled tortillas with Sriracha Lime Aioli. (660 cal)

*Try them with a **Kona Big Wave.***

CLASSIC CHEESEBURGER*

Fresh Angus beef burger served on a toasted brioche bun with lettuce & tomato. Choose your cheese: Cheddar, Swiss, Pepper Jack, or Danish Blue. (730 cal)

Ask your server for a beer pairing.

CHIPOTLE CHICKEN SANDWICH

Grilled white wheat beer-brined chicken breast with applewood smoked bacon, Swiss cheese & chipotle sauce, lettuce & tomato, served on a toasty brioche bun. (650 cal)

*Wash it down with an **Amber Lager.***

CRISPY BUFFALO CHICKEN SANDWICH

Lightly hand-breaded beer-brined chicken breast tossed in spicy buffalo sauce & topped with melted cheddar cheese, lettuce & tomato. Served on a toasty brioche bun. (910 cal)

*Cool down with a **Pilsner Urquell.***

PLUS A SIDE ITEM BELOW

TATER TOTS (380 Cal)

STEAK FRIES (260 Cal)

MAC & CHEESE Bacon topped (590 Cal)

ADD (+1) FOR:

SWEET POTATO FRIES (280 Cal)

SIDE HOUSE SALAD (250 Cal)

\$2.50 ANY 5oz DRAUGHT AT LUNCH

