

## Tap Room Menu

### Happy Hour

Tuesday-Saturday 4-6pm

#### Cocktails

\$2 OFF

#### Wine by the Glass

Seasonal White and Red \$5

#### Draft Beer

Rotating Draft \$4

All Food \$2 OFF

### Castelvetroano Olives

Garlic Confit, Chile Flakes, House Made Sourdough \$7

### Kennebec French Fries

House Made Ketchup and Malt Vinegar Aioli \$8

Add Garlic or Truffle Oil \$2

### Hand Made Pretzel

Cheddar Fondue, Stone Ground Mustard \$11

### Hollins Caesar

Mixed Lakeside Chicories and Baby Gem Lettuce, Anchovy Vinaigrette, Soft Boiled

Egg, Parmesan Cheese \$8/\$13

Add Chicken \$8 Crab cakes \$14 Ahi \$12

### Hollins Garden Salad

Fresh Ricotta, Pepitas, Shaved Carrot, Pomegranate, Satsuma Vinaigrette \$10

### Ahi Tuna Wraps

Butter Lettuce, Avocado, Wasabi, Jalapeno, Cilantro Vinaigrette, pickled Ginger \$14

### Fried Calamari

Jalapenos, Lemons, Malt Vinegar Aioli, Sweet chili \$13

### Charcuterie

Imported Meats, Arugula, Garlic Cloves, Castelvetroano Olives, Fresh Mozzarella \$22

### Vegetarian Mezze Plate

Castelvetroano, Garlic Hummus, Eggplant Puree, Sliced Avocado, Brie, Tzatziki, Arugula,

Grilled Sourdough \$16

Add Prosciutto \$4

### Hollins Burger

House Grind, Spicy Aioli, Pickled onions, Sautéed Mushrooms, Hollins Bun,

French Fries or Mixed Green Salad \$15

Add Bacon \$4, Add Avocado \$2, Add Cheese \$2