



TANGLED ROOTS
CRAFT BEER & KITCHEN

Local Chef Features

Celebrate the season with chef-inspired dishes that elevate classic autumn flavors. Crafted to highlight the best local produce and comforting ingredients, each dish is a showcase of culinary creativity and warmth.

Marinated olives + Ciabatta 17 🌿

Baked fetta cheese garnished with fresh herbs. Served with citrus in house marinated olives, fresh herbs, and toasted ciabatta.

Cosmic Apple Wings 14

Our classic Sieur de LaSalle Lager brined wings tossed in Cosmic Apple Fruit Ale hot sauce and garnished with brown sugar.

The Gobbler 17

House roasted turkey, bacon jam, cranberry aoli, pepperjack cheese, and arugula. Served on toasted country Italian bread. Served with choice of side.

Shroom Flatbread 15 🌿

Roasted mushroom blend with garlic puree, miso cream sauce, mozzarella and provolone blend, and arugula tossed in a lemon vinaigrette.

Porter House Pork Chop 28

12oz grilled pork chop brined in Sieur de LaSalle Lager served with butternut squash puree, granny smith tomatillo salsa, and braised cabbage.

Char-Crusted Bone-In Ribeye 54

16oz.* char-crusted bone-in ribeye topped with house made umami butter on a bed of garlic and horseradish mashed potatoes and charred broccolini.

Skillet Bacon Mac & Cheese 14 🌿

A Lone Buffalo classic that features gemelli pasta and chopped bacon in our creamy four cheese sauce with parmesan crust.

With grilled chicken or shrimp \$19, with salmon \$21

Peppermint Cocoa Twist 10

Hot cocoa posset with a white chocolate shell and topped with peppermint pieces. Served with a side of praline, hazelnut, and chocolate rolled wafers.

Featured Cocktails

Cinnamon Dulce 11

By Mike Billy

Fireball, Mr. Black Coffee liqueur, Bailey's, Vanilla syrup

Smoked Apple Old Fashioned 13

By Erica Donovan

Apple Bird Dog Whiskey, Maple syrup, orange bitters, wood smoked.

Mistletoe Mojito 12

By Micah Watson

Ketel One, cranberry, lime, mint, sugar, topped with rose' sparkling wine.

S'Mores Martini 11

By Jessica Cox

S'Mores Baileys, Whipped Cream vodka, Vanilla syrup, chocolate & graham cracker rim, toasted marshmallow.