



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.

Stout Braised Short Ribs 29

Slow braised short ribs in our Blackball Nitro Stout with braisin' Jus, and served on cheesy parmesan risotto.

Butternut Squash Pasta Bowl 19

Roasted butternut squash and gemelli pasta tossed in a creamy sage sauce with red onion, chili flakes, topped with Pecorino Romano and fresh basil.

Hawaiian Belly Buster Burger 18

8oz beef patty topped pepperjack cheese, arugula, apple wood smoked bacon, bacon aioli, IPA-pineapple onion jam, on a brioche bun. Served with truffle fries.

Italian Beef Flatbread 17

Thinly shaved prime rib and horseradish crema, topped with a mozzarella cheese blend, fresh mozzarella, parmesan, giardiniera, and parsley, all drizzled with au jus.

Butternut Squash Panna Cotta 13

Candied pecans, butternut squash, cookie crumbles, and blueberries topped with Sieur de La Salle Lager maple syrup.

Featured Cocktails

Frosty The Snow-tini 12

By Tony Tosco

Tito's, Mr. Black Coffee liqueur, vanilla syrup, Demerara, 1 oz cocoa powder shaken, rimmed with hot cocoa mix.

Melody Farms Mistletoe 14

By Jason Hahn

Few Bourbon, Pomegranate, lemon, rosemary syrup, ginger beer.