

★ ★ ★
**BLACK POWDER
 TAVERN**

SPECIALTY COCKTAILS - \$8

APPLE CIDER SPARKLER

Apple Cider, Aperol, Prosecco, Cinnamon Sugar Rim

CARE FOR A PEAR?

Vodka, Pear Liqueur, Pear Nectar, Ginger Beer

CRANBERRY NEGRONI

Gin, Campari, Sweet Vermouth, Cranberry Juice

BLOOD ORANGE MARGARITA

Tequila, Blood Orange, Citrus

SEASONAL SANGRIA

Apple, Pear, Brandy, Pinot Noir

★ **DRAFT BEERS \$6** ★
 ★ See Our Rotating Beer List ★
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SELECT WINES - \$9

BENVOLIO

Pinot Grigio - Friuli, Italy

HESS

Sauvignon Blanc - Napa Valley, California

KENDALL-JACKSON

Chardonnay - Sonoma, California

LIONEL OSMIN

Rose - France

MURPHY GOODE

Red Blend - California

★ **HOUSE WINES \$6** ★
 ★ Chardonnay, Pinot Grigio, ★
 ★ Cabernet Sauvignon, White Zinfandel, Merlot ★

APPETIZERS

CAJUN NACHOS \$7

Corn Chips, Andouille-Cheese Sauce, Pickled Jalapeños, Scallions

BEER BAKED PRETZEL STICKS \$8

Warm Bavarian-Style Pretzels, Ale Mustard, Andouille Cheese Sauce

ANGUS BEEF SLIDERS (2) \$9

Caramelized Onions, Shredded Lettuce, American Cheese, BPT Sauce

BPT POUTINE \$11

French Fries, Short Rib-Lager Gravy, Cheddar Cheese Curds

CRISPY BRUSSELS SPROUTS \$8

Maple-Sherry Vinegar Glaze, Bacon, Crumbled Blue Cheese

CAULIFLOWER BITES \$8

Buffalo, Asian, or BBQ, Blue Cheese or Ranch

CHICKEN WINGS (5) \$8

Buffalo, Asian, or BBQ, Blue Cheese or Ranch

CHICKEN TACOS (2) \$7

Salsa Verde, Pickled Red Onion, Cilantro, Lime

SOUTHWEST CHICKEN MEATBALLS \$8

Chipotle Aioli, Cilantro, Pico de Gallo

MUSHROOM FLATBREAD \$12

Garlic-Roasted Cremini, Fontina, Ricotta, Truffle Oil

JOIN THE BLACK POWDER CLUB!



*Sign up and receive
 a free appetizer
 for your next visit*

Served Monday - Friday ★ 4:00 p.m. - 6:00 p.m.