



CORE BEERS BREWED HERE



Miner's Light (American Lager)

4.7% ABV • 9 IBU

Our version of what a light lager should be. Crisp, clean and easy drinking. *Pairs perfectly with BBQ Smoked Wings*

5 oz \$3 • 9 oz \$4 • 12 oz \$4.5 • 16 oz \$5 • 16 oz Crowler \$5 • 32 oz Growler \$8 • 64 oz Growler \$15



SoDo Blondin' (Blonde Ale)

5.9% ABV • 18 IBU

Our RPB house blonde that's super easy drinking with a light, crisp finish. You'll notice a slight fruity note when the first few sips hit your lips. *Pairs perfectly with Brisket Nachos*

5 oz \$3 • 9 oz \$4 • 12 oz \$5 • 16 oz \$6 • 16 oz Crowler \$6 • 32 oz Growler \$10 • 64 oz Growler \$18



Cackler (IPA)

7.2% ABV • 68 IBU

Medium-light in body with crisp, clean upfront bitterness. Take time to savor the strong tropical and citrus notes. *Pairs perfectly with Chicken Tacos*

5 oz \$3 • 9 oz \$4 • 12 oz \$5 • 16 oz \$6 • 16 oz Crowler \$6 • 32 oz Growler \$10 • 64 oz Growler \$18



Blackstrap Con Leche (Milk Stout)

6.2% ABV • 30 IBU

Our signature coffee milk stout is smooth and silky with subtle coffee undertones and an enjoyable creamy finish. *Contains Lactose. *Pairs perfectly with Bacon Wrapped Jalapenos*

5 oz \$3 • 9 oz \$4.5 • 12 oz \$5.5 • 16 oz \$6.5 • 16 oz Crowler \$6.5 • 32 oz Growler \$11 • 64 oz Growler \$19.5



H.L.'s Pale Ale (Pale Ale)

5.5% ABV • 35 IBU

H.L.'s Pale Ale is a highly aromatic and cleanly bitter beer with a crisp but fruity body. *Pairs perfectly with Pulled Pork Sliders*

5 oz \$3 • 9 oz \$4 • 12 oz \$5 • 16 oz \$6 • 16 oz Crowler \$6 • 32 oz Growler \$10 • 64 oz Growler \$18

BEER FLIGHTS

Choose any four 5 oz pours for just \$10. Ask your Beertender for a flight sheet.



ROTATING TAPS BREWED HERE



Non Vinum – Elderberry Belgian Tripel

10.8% ABV • 24 IBU

The addition of 50 pounds of elderberries bring out a complex and distinctive fruit-forward character to this traditional beer, with a slight tart note at the end. As the name declares: Its not wine. We promise!

5 oz \$3 • 9 oz \$6 • 12 oz \$7

Jolly Quencher – Watermelon Gose

4.9% ABV • 1 IBU

A sweet and tart Gose with a refreshing watermelon flavor with a hint of salt to bring out the complexity. Sure to quench your thirst on a hot summer day...

5 oz \$3 • 9 oz \$5 • 12 oz \$6 • 16 oz \$7 • 16 oz Crowler \$7
32 oz Growler \$12 • 64 oz Growler \$21

Lemon Drop – Hazy IPA

7.3% ABV • 42 IBU

The name says it all. 22 pounds of Lemon Drop Hops went in to this bright yellow and gold New England IPA. Bold lemon and citrus in the aroma and flavor.

5 oz \$3 • 9 oz \$6 • 12 oz \$7

Rock Melon – American Wheat

4.6% ABV • 29 IBU

This beer was aged on cantaloupe and honey dew melon puree to deliver a subtle yet refreshing fruitiness that takes you back to your childhood. Or so we've been told.

5 oz \$3 • 9 oz \$5 • 12 oz \$6 • 16 oz \$7 • 16 oz Crowler \$7
32 oz Growler \$12 • 64 oz Growler \$21

Hefe's Cousin – Dunkelweizen

5.6% ABV • 11 IBU

A Banana Fosters Dunkelweizen, aged with cinnamon, vanilla and banana esters from the German wheat yeast. Light malt backbone of caramel, wheat, and toasted bread.

5 oz \$3 • 9 oz \$5.5 • 12 oz \$6.5

Hippy Chick – Rock Hard Water

6.8% ABV • 1 IBU

This is the first in a series of many – Our take on the hard seltzer craze that is sweeping the nation. A smooth, balanced blend of Hibiscus and Grapefruit in a lightly carbonated filtered water base that will make you raise at least one eyebrow.

5 oz \$3 • 9 oz \$4 • 12 oz \$5 • 16 oz \$6 • 16 oz Crowler \$6
32 oz Growler \$10 • 64 oz Growler \$18

Diffusion Porter – Smoked Oatmeal Porter

6.2% ABV • 29 IBU

Our oats spent some time on Cecil's Smoker to give you an oatmeal porter with upfront chocolate and roasted tones that finishes with a subtle smoke character.

5 oz \$3 • 9 oz \$5 • 12 oz \$5.5 • 16 oz \$6 • 16 oz Crowler \$6
32 oz Growler \$10 • 64 oz Growler \$18

Name's Red – Red IPA

6.4% ABV • 35 IBU

Modest malt backbone supports a pleasant yet sharp bitterness in this anomalous IPA. Combining Eureka, Simcoe and Columbus hops to give an earthy, herbal, and piney aroma and flavor

5 oz \$3 • 9 oz \$4.5 • 12 oz \$5.5 • 16 oz \$6.5
16 oz Crowler \$6.5 • 32 oz Growler \$11
64 oz Growler \$19.5

Yankee Savage – New England IPA * (see below)**

6.3% ABV • 35 IBU

As part of our Savage line of New England IPAs, this one features a smooth, soft bitterness, and a light hop character that showcases citrus and tropical fruits flavors.

5 oz \$3 • 9 oz \$5 • 12 oz \$6 • 16 oz \$7 • 16 oz Crowler \$7
32 oz Growler \$12 • 64 oz Growler \$21

*** Available to Everyone on Friday 9/13

*** Available to Mug Club on Wednesday 9/11



WINE & CIDER



Quantum Leap Cabernet Sauvignon

Raspberry and chocolate leap out of the glass, while the jammy palate delivers dark berry fruit, a touch more chocolate, and dried cherry on the finish.

Glass \$8 / Bottle \$24

Now Presenting Red Blend

Aromas of red currant paste, wood spice and crushed red flowers show on the nose of this reliable value wine. It's full and lovely on the palate with rich yet tart red cherries and a hint of lavender oil.

Glass \$7 / Bottle \$21

Omen Pinot Noir

Big, broad flavors of cranberry, pineapple, vanilla and toast deliver plenty of pleasure.

Glass \$8 / Bottle \$24

La Gioiosa Prosecco

On the nose it is alive and lively, effervescence beads with a delicate, pale straw yellow. Fruity and floral nose with hints of ripe golden apple.

200ML bottle \$7

Fenwick Springs Chardonnay

Buttery and sweet with crisp tropical fruit aromas.

Glass \$6.5 / Bottle \$19.5

Bel Vento Pinot Grigio

Melon and pear fruit flavors followed by a medium-bodied wine that has fresh acidity and a clean crisp finish with a touch of fruit.

Glass \$7 / Bottle \$21

Pedaler's Mango Mimosa Cider

Locally produced cider that's just like drinking a mimosa with hints of mango

5 oz \$3 / 9 oz \$5 / 12 oz \$6 / 16 oz \$7



SOFT DRINKS



Soda

Coke, Diet Code, Coke Zero, Root Beer, Sprite

12 oz Can \$1.50

Gatorade

Orange, Yellow, Red

16 oz bottle \$2.00

Juice Box

\$1.00



SNACKS



Brownbag Gourmet Popcorn

Dark Chocolate Peanut Butter Seal Salt Caramel - \$6

Sea Salt Caramel Dark Chocolate Peanut Butter - \$6

Truffle Parmesan Black Garlic

Jalapeno Ranch - \$5

Sriracha Lime - \$5

White Cheddar - \$5

Chips

Cheetos, Fritos, Lays - \$1

Miss Vickies Potato Chips - \$1.45



CECIL'S FOOD MENU



- **Lunch Specials Start at 12:00 Noon Weekdays**
- **Full Menu Service Starts at 2pm Weekdays and at 12:00 Noon on Weekends**

Bacon Wrapped Jalapenos (5) \$6.00
Five jalapenos wrapped in bacon, stuffed with cream cheese and slow smoked to perfection to bring you just the right amount of heat

Loaded Tots \$7.95
Crispy tater tots smothered in cheese, bacon and chives

Nachos \$10.95
Freshly cut and fried corn tortilla chips served with a creamy cheese sauce.

Add pulled pork, chicken or brisket for just \$1.30 more

Grilled Cheese with Fries \$6.95
For the non-meat lover, we bring you a grilled cheese with your choice of Cheddar, Provolone or Jalapeno Jack cheese, pressed between two large pieces of Texas toast. Served with a side of fries.

Chips and Salsa \$4.95
Freshly cut and fried corn nachos chips served with a chunky style salsa.

add side of queso for \$3.00

Fried Pickles with Spicy Ranch \$7.95
Breaded and lightly fried to perfection these pencil style pickles are perfect for snacking. Served with a slightly spicy ranch dressing.

Fried Okra with Spicy Ranch \$7.95
These bite-sized, silky chunks of the Bayou are breaded and lightly fried, perfect for snacking and sharing. Served with a slightly spicy ranch dressing.

Smoked Wings (8 count) \$10.95
Eight perfectly smoked and then lightly fried to give them just the right amount of crispiness, these delectable wings come in three flavors: Smoked butter, BBQ and Mild (Buffalo Style). You'll absolutely need extra napkins for these.

Smoked Meat Sliders \$12.95
Three sliders with your choice of smoked chicken, pulled pork, Texas-style brisket or smoked sausage served with a single side (see sides below)
NEW Chicken Salad Sliders – yep, you read that right!

Smoked Meat Tacos with Chips & Salsa
2 Tacos \$7.95
4 Tacos \$11.95

Soft shell tacos stuffed with your choice of smoked chicken, pulled pork or brisket topped with freshly shredded cheese, lettuce, and cilantro. Served with a side of chips and salsa. Add in one of Cecil's BBQ sauces for a piece of BBQ heaven.

Sides \$2.50
Barbeque Beans • Hot Beans • Green Beans • Cole Slaw
Black-Eyed Peas • Sweet Potato Souffle • Potato Salad
Cool Cucumber Salad • Tomatoes-n-Okra
Jalapeño Mashed Potatoes

Desserts

Texas Mud \$3.50
If you like chocolate, you are going to love this. Chunks of Oreo smothered with chocolate mousse, splashed with chocolate syrup, layered on more Oreo chunks

Banana Pudding \$3.50
Layer upon layer of vanilla wafers and banana pudding. It's ok to get two of them - one for now, one for later.

Donut Holes \$6.50
Fresh donut holes covered with sugar and served with chocolate or strawberry dip.

Add an extra dip for \$.50

Pretzel Bites **\$6.25**
12 baked and warm soft pretzel bites topped with the course salt. Served with spicy mustard.

Add cup of cheddar cheese or Blackstrap Con Leche beer cheese dip for \$2

MENU CONTINUES →

 **MORE FOOD & DRINKS** 

Extras

- Extra 3 oz Serving of Meat (Chicken, Brisket, or Pulled Pork) \$4.00**
- Extra Queso \$3.00**
- Extra Ranch \$0.50**
- Extra Salsa \$0.50**

LUNCH SPECIALS

Service Starts at 12:00 Noon on Weekdays
Full Menu Starts at 2pm

Wing Wednesday: Wings and a Beer Combo
Get and order of wings (8 Count) and ANY BEER and get \$3 off your bill.



DRINK SPECIALS

Happy Hour: Wed, Thurs, Fri - from 4pm to 7pm
\$4 Core Pints (16 oz) and \$1 off of Rotating Taps, any size.

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