

# FR FEATURES

## BURGER.BEER.BOURBON.

### MONDAY

FR Double Smashburger with your choice of Draft Beer - **\$18**

FR Double Smash Burger, Draft Beer, & 1oz. Shot of FR Single Barrel Watershed Bourbon - **\$19**

Available All Day

## PAUL'S PIEROGI

### TUESDAY

Enjoy 5 handmade pierogi, stuffed to perfection with potatoes & aged white cheddar. Topped with caramelized onions & served with sour cream. **\$11**

Available From 3PM-CL

## TACO BOUT

### WEDNESDAY

Chef's Choice  
Vegetable | Meat | Seafood  
**\$3.50 each or three for \$9**

HALF OFF ALL BOTTLED WINE!

Available from 3PM-CL

# HAPPY HOUR

Every week | Monday - Thursday | 3 - 6:00 PM

## DRINKS

Flight, pre-set \$10

Bier Flavored Beer of the Day \$4

Hazy IPA of the Day \$5

Wine, 6 oz. pours \$8

## FOOD

Half off all **Bar Snacks**

Half off **Select Small Plates**

**Honey Hot Bites, Cauliflower or Chicken \$8**

# SUNDAY BRUNCH

## MAINS

<b>Brunch Tacos</b> , Smoked Ribeye, Scrambled Eggs, Avocado, Onion, Jalapeno Cilantro Crème Fraiche	<b>15</b>
<b>New Orleans Style Beignets</b> , Fresh Berries, 3 per order	<b>13</b>
<b>Creole Dirty Rice Crab Cakes</b> , Two Poached Eggs, Smoked Tomato Gravy, Fried Chicken Skins	<b>17</b>
<b>Southern Nasty</b> , Buttermilk Fried Chicken, Sausage Gravy, Biscuit, White Cheddar	<b>16</b>
<b>Bulgogi Burger</b> , Bulgogi Beef, One Egg, Raclette Cheese, Brioche Bun, Gochujang Mayo, Tater Tots	<b>16</b>

## A LA CARTE

<b>*Add 2 Eggs</b>	<b>5</b>
<b>Tater Tots</b>	<b>5</b>
<b>2 Biscuits, Butter + House Jam</b>	<b>7</b>
<b>House Smoked Bacon, Thick Cut</b>	<b>8</b>

## BOOZY BRUNCH

<b>BEERMOSA</b>   FR Beer, Orange Juice, Peychauds Bitters	<b>6</b>
<b>FR BLOODY</b>   Zing Zang, 451 Blank Canvas, Garnish	<b>8</b>
<b>MIMOSA</b>   Cava, Topped with Orange Juice	<b>9</b>
<b>GIRABALDI</b> : choice of	
<b><u>The Sword</u></b> : Aperol, Campari, "Fluffy" OJ	<b>10</b>
<b><u>The Soul</u></b> : Cappelletti, "Fluffy" Grapefruit Juice	<b>10</b>

*Items are only available on Sundays. Served all day (12-6:00PM), along with our original menu.  
\*Consuming raw or uncooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness. Please notify your server of any food allergies or sensitivities*

# CRAFT COCKTAILS

<b>FR OLD FASHIONED:</b> Middle West Pumpnickel Rye, Maple Syrup, Bolivar Bitters, Angostura Bitter	<b>14</b>
<b>COLD BREW MARTINI</b>   High Bank Vodka, King & Dane Coffee Liqueur, Cold Brew, Vanilla Simple, Almond Milk	<b>14</b>
<b>YUZU MARG</b>   Lunazul Tequila, Orange Tiger, Lime Juice, Organic Agave, Yuzu Puree	<b>14</b>
<b>FRAMBUESA MULE</b>   Lunazul Tequila, Peloton De La Muerte Mezcal, Lime Juice, Raspberry Simple, Ginger Beer	<b>13</b>
<b>UVA</b>   FR Watershed Bourbon Barrel Aged Gin, Giffard Pamplemousse, Fernet-Branca, Lemon Juice, Honey Simple	<b>13</b>
<b>CERVEZA SANGRIA</b>   Orange Wine, OYO Honey Vanilla Vodka, Cinnamon Simple, Apple Cider, <b>FR Beer</b>	<b>13</b>
<b>HOPPIN' THE PACIFIC</b>   Maggie's Spiced Rum, Montenegro, Giffard Orgeat, Lime Juice	<b>13</b>
<b>VERMONT SIDECAR</b>   Watershed Apple Brandy, Noble Cut Maple Whiskey, Orange Tiger, Apple Cider, Lemon Juice	<b>13</b>

## HOUSE SHOTS 1oz. 7

<b>THE QUINTEN</b>   Middle West White Rye, Skrewball Peanut Butter Whiskey, Mole Bitter
<b>SMOKE &amp; FLAME</b>   Peleton De La Muerte Mezcal, Ancho Reyes Chili Liqueur, Lime Bitters
<b>ITALI-PALOMA</b>   Lunazul Silver Tequila, Noble Cut Grapefruitcello, Cappelletti, Hopped Grapefruit Bitters
<b>BREAKFAST OF CHAMPIONS</b>   High Bank Whiskey War, King & Dane Coffee Liqueur, Maple Syrup
<b>HERE YA GO</b>   Watershed Vodka, Aperol, Noble Cut Limoncello

## WINE

<b>Sparkling</b> Cava, Roger Goulart Gran Reserva   Spain 12/45 Roederer Estate Special Cuvee nv   California 88 Prosecco Rosé, Acinum   Italy 12/45	<b>Rosé/Orange</b> Le Campuget Rosé   France 12/45 Le Cigare Orange, Bonny Doon,   California 12/45
<b>White</b> Chardonnay, House of Brown   California 12/45 Chardonnay, Frog's Leap   Napa 90 Pinot Grigio, Elana Walch   Italy 12/45 Pouilly Fumé, de Ladoucette   France 124 Gavi la Meirana, Broglia   Italy 56 Sauvignon Blanc, Ant Moore,   New Zealand 12/45 Riesling, Spätlese, Alfred Graf   Germany 12/45	<b>Red</b> Malbec, La Posta   Argentina 12/45 Pinot Noir, Pike Road, Willamette Valley   Ore. 12/45 Cabernet Sauvignon, Lava Cap   California 12/45 Caymus-Suisun Petite Sirah   California 70 Zinfandel, Grgich Hills Estate   Napa 90 Chatauneuf du Pape. Solitude   France 124 Le Campuget Red Blend   France 12/45

## NON-ALCOHOLIC

<b>IBC Root Beer</b>
<b>Lemonade</b>   <b>Raspberry Lemonade</b>
<b>Qtonic Ginger Beer</b>
<b>Raspberry Ginger Mocktail</b>
<b>Mad Moon's Happy Soul CBD</b>   OG Fresh, Berry Calm, <i>or</i> Holy Mango!
<b>Untitled Art</b>   Pilsner   Juicy IPA

## GLUTEN-FREE 8

<b>Seventh Son Kitty Paw</b>   Seltzer   Concord Grape, Pineapple Tangerine, <i>or</i> Key Lime
<b>Mad Moon</b>   Hard Cider   Hella Good Blueberry Pomegranate <i>or</i> Eat a Peach
<b>Parsons North Brewing</b>   Hard Dry Cider