

# Draft Beer

## **STELLA ARTOIS**

BELGIAN PILSNER 5.2%

## **GUINNESS**

DARK CREAMY IRISH STOUT 5.6%

## **LAGUNITAS IPA**

CARAMEL MALT BARLEY IPA 6.2%

## **JACK'S ABBY HOUSE LAGER**

SWEET & GOLDEN WITH FULL MALTY BODY 5.2%

## **ROHRBACH SCOTCH ALE**

STRONG, FULL-BODIED ALE, SWEET CARAMEL FINISH 6.8%

## **MEIER'S CREEK BREWING OKTOBERFEST**

CRISP, LEMON & LIME ZEST NOTES 5.5%

## **BLUE MOON BELGIAN WHITE**

WHEAT BEER, ORANGE PEEL, SUBTLE SWEETNESS & BRIGHT CITRUS AROMA 5.4%

## **NEW BELGIUM VODOO RANGER HOP RAIDER IPA**

PALE ALE WITH STONE FRUIT BOLD & HAZY 8.1%

## **FIDDLEHEAD IPA**

MEDIUM BODIED AMERICAN STYLE IPA, CITRUS NOTES 6.2%

## **CAPTAIN LAWRENCE CITRA DREAMS IPA**

CITRA HOPS, SMOOTH DRINKING HAZY IPA, ORANGE, GRAPEFRUIT & RESIN 7%

## **SOUTHERN TIER PUMKING (13 OZ)**

IMPERIAL ALE, MALTY SWEETNESS, VANILLA, CLOVE, ALLSPICE, CINNAMON, NUTMEG & PIE CRUST NOTES 8.6%

## **MAGNERS**

UNIQUE IRISH STYLE CIDER MADE WITH 17 VARIETIES OF APPLES 4.5%

## **VON TRAPP BOHEMIAN PILSNER**

SPICY, CITRUS PEEL BOTANICALS WITH PEPPERY FINISH 5.4%

## **BELL'S TWO HEARTED ALE**

AMERICAN IPA, DRY HOPPED, CITRUS, GRAPEFRUIT, & PINE NOTES 7%

## **GENESEE CRAN ORANGE KELLERBIER**

BRIGHT REFRESHING LAGER, CRANBERRY & ORANGE FLAVORS, LIGHT MALT BODY 4.5%

## **BIG DITCH HAYBURNER**

LUSCIOUS & CITRUSY IPA, NOTES OF ORANGE, MELON, GRAPEFRUIT, & A SLIGHTLY EARTHY FINISH 7.2%

# White Claw

PLEASE ASK YOUR SERVER FOR TODAY'S FEATURED FLAVOR 5%

11/7/22

# Draft Beer

## **STELLA ARTOIS**

BELGIAN PILSNER 5.2%

## **GUINNESS**

DARK CREAMY IRISH STOUT 5.6%

## **LAGUNITAS IPA**

CARAMEL MALT BARLEY IPA 6.2%

## **JACK'S ABBY HOUSE LAGER**

SWEET & GOLDEN WITH FULL MALTY BODY 5.2%

## **ROHRBACH SCOTCH ALE**

STRONG, FULL-BODIED ALE, SWEET CARAMEL FINISH 6.8%

## **STEUBEN OKTOBERFEST**

LIGHTLY SWEET, CARAMEL & LIGHT TOFFEE NOTES 5.2%

## **BLUE MOON BELGIAN WHITE**

WHEAT BEER, ORANGE PEEL, SUBTLE SWEETNESS  
& BRIGHT CITRUS AROMA 5.4%

## **NEW BELGIUM VODOO RANGER 1985 IPA**

JUICY MANGO FLAVOR, HOP FORWARD, BOLD & HAZY 6.7%

## **FIDDLEHEAD IPA**

MEDIUM BODIED AMERICAN STYLE IPA, CITRUS NOTES 6.2%

## **CAPTAIN LAWRENCE CITRA DREAMS IPA**

CITRA HOPS, SMOOTH DRINKING HAZY IPA, ORANGE, GRAPEFRUIT &  
RESIN 7%

## **RESURGENCE BREWING WARDALICIOUS SOUR**

FRUIT FORWARD BLUE RASPBERRY SOUR 5%

## **MAGNERS**

UNIQUE IRISH STYLE CIDER MADE WITH 17 VARIETIES OF  
APPLES 4.5%

## **VON TRAPP BOHEMIAN PILSNER**

SPICY, CITRUS PEEL BOTANICALS WITH PEPPERY FINISH 5.4%

## **BELL'S TWO HEARTED ALE**

AMERICAN IPA, DRY HOPPED, CITRUS, GRAPEFRUIT, & PINE NOTES 7%

## **DOGFISH SEAQUENCH ALE**

SESSION SOUR MASH-UP OF A CRISP KOLSCH, A SALTY GOSE,  
& A TART BERLINER WEISS 4.9%

## **BIG DITCH HAYBURNER**

LUSCIOUS & CITRUSY IPA, NOTES OF ORANGE, MELON, GRAPEFRUIT, & A  
SLIGHTLY EARTHY FINISH 7.2%

## **WHITE CLAW**

ASK YOUR SERVER FOR TODAY'S FEATURED FLAVORS

# Dessert Cocktails

## **ESPRESSO-TINI**

THREE OLIVES TRIPLE SHOT VODKA, BAILEYS, KAHLÚA, ESPRESSO

## **CHOCOLATE RAZZ-TINI**

RASPBERRY VODKA, BAILEYS, CRÈME DE CACAO, RASPBERRY LIQUEUR, CHOCOLATE DRIZZLE

## **GRASSHOPPER**

CRÈME DE CACAO, CRÈME DE MENTHE, CREAM, CHOCOLATE SHAVINGS

## **MUDSLIDE MARTINI**

VODKA, KAHLÚA, BAILEYS, CREAM, CHOCOLATE SAUCE RIM, CHOCOLATE SHAVINGS

## **TIRAMISU MARTINI**

KAHLÚA, RUMCHATA, CHOCOLATE LIQUEUR, CHOCOLATE SHAVINGS, LADY FINGERS

## **BRANDY ALEXANDER**

COGNAC, CRÈME DE CACAO, CREAM, NUTMEG

## **SWEET DREAM**

FRANGELICO, CHAMBORD, CREAM, CHOCOLATE SHAVINGS

## **IRISH COFFEE**

BAILEYS, JAMESON, FRESHLY BREWED COFFEE, WHIPPED CREAM

# Dessert

## **HOT FUDGE CAKE**

DECADENT CHOCOLATE CAKE, GIFFORD'S VANILLA ICE CREAM, HOUSE-MADE HOT FUDGE, WHIPPED CREAM & CHOCOLATE COVERED CHERRY ON TOP

## **CARROT CAKE**

KATHERINE'S FAMOUS CARROT CAKE WITH CREAM CHEESE FROSTING (NO NUTS OR RAISINS)

## **FLOURLESS CHOCOLATE TORTE \***

KATHERINE'S GLUTEN FREE FLOURLESS CHOCOLATE TORTE WITH RASPBERRY DRIZZLE

## **SEASONAL FRUIT TART**

COOKIE CRUST, HOUSE MADE PASTRY CREAM WITH SEASONAL BERRIES

## **COCONUT CAKE**

BAKERY FRESH ALMOND SOAKED WHITE CAKE WITH CREAM CHEESE FROSTING, COATED WITH COCONUT SHAVINGS

## **CANNOLI**

FRESH RICOTTA CHEESE FILLED CANNOLI WITH CHOCOLATE CHIPS & CHOCOLATE DRIZZLE

## **PEANUT BUTTER PIE**

HOUSE-MADE BROWNIE CRUST, WHIPPED PEANUT BUTTER PIE FILLING TOPPED WITH CHOCOLATE GANACHE

## **TIRAMISU**

RUM SOAKED LADY FINGERS, MASCARPONE CHEESE & COCOA POWDER

## **SEASONAL CHEESECAKE**

ASK YOUR SERVER FOR DETAILS

## **PASTRY CHEF'S SPECIAL**

ASK YOUR SERVER FOR DETAILS

## **\*MADE WITH NO GLUTEN CONTAINING INGREDIENTS**

ALL DESSERTS ARE MADE FROM OUR IN HOUSE BAKERY. PLEASE CONTACT BAKERY@KRMEVENTS.COM FOR SPECIAL ORDERS.

9/9/22