DOMESTIC BOTTLES

\$2.75

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
BUSCH LIGHT
COORS LIGHT
MILLER LITE



PREMIUM BOTTLES

\$3.25

CORONA
MODELO
HEINEKEN
SHINER BOCK
GUINNESS
FAT TIRE
BLUE MOON
ANGRY ORCHARD APPLE

DRAFT BEER

STARTING AT \$2.50

BUD LIGHT MILLER LITE

PITCHERS

\$8.00

64 OZ DOMESTIC DRAFT



HUB GRUB

CHIPS AND QUESO • \$3.99

Fresh salsa and queso blanco. Served with fresh tortilla chips.

WINGS • \$5.99 5 COUNT

Buffalo, BBQ, Sweet Chili. Served with ranch dressing.

CHEESEBURGER SLIDERS • \$6.99

3 beef patties on miniature buns with cheese and a choice of pickle and onion.

Served with fries.

ASK ABOUT OUR WEEKDAY SPECIALS!

MOZZARELLA STICKS • \$4.99

8 mozzarella sticks fried to a golden brown. Served with marinara dipping sauce.

QUESADILLA • \$6.99

10" tortilla filled with mixed cheeses and your choice of chicken or beef.

Served with fresh tortilla chips.

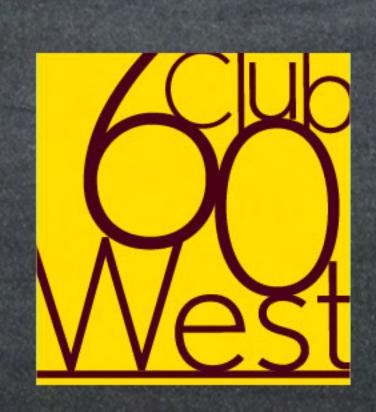
NACHO PLATTER • \$5.99

Fresh tortilla chips smothered with queso blanco, seasoned ground beef or chicken, jalapeños, black olives, scallions and diced tomatoes.

Served with guacamole, salsa and sour cream.

Fresh & Local FOOD









COLD DRAFTS

DEAD ARMADILLO TULSA FLAG

Cloudy gold color with a citrus taste, hoppy with a mango pineapple aftertaste.

SKULLY BARREL #54 CHERRY CRISP

Clear deep red pour with no head. Aroma and flavor is tart dark cherry fruit.

RHINELANDER

Refreshing malty beer made with 2-row malted barley and sun ripened hops that create a light and smooth finish.

ROUGHTAIL EVERYTHING RHYMES WITH ORANGE

Hazy and non-filtered with juicy citrusy hops and a fluffy white head.

An IPA with mid-low bitterness and a dry finish.

AYINGER OKTOBERFEST FEST-MARZEN

Deep golden color with an amber tint. Lightly sweet with a malty nose and floral hops.





BOTTLES& CANS

DEAD ARMADILLO BLACK HOP

Smokey, mocha aroma, yeast and citrusy hops. Flavor is a hop-forward porter that is on the line of Black IPA and American Stout.

NOBLE REY 30K MILLIONAIRE

A gose with a slight tart aroma. Tart and salty but balanced.

DEAD ARMADILLO IPA

Burnt orange, medium head and smooth with a dry bite.

SIXPOINT RESIN

Copper and brown in color. Citrus, yet bready malt taste, slight caramel, orange and lime.

SIXPOINT BENGALI

Clear honey color. Sweet bready malts, orange, orange peel, pine, caramel, onion, earthy notes with a dry finish.

SIXPOINT CRISP

Clean, yeast flavor, bread, hint of malt sweetness, nice punch of citrus and earthy hop notes.



Smokey, mocha aroma, yeast and citrusy hops. Flavor is a hop-forward porter that is on the line of Black IPA and American Stout.

CLOWN SHOES MANGO KOLSCH

Malty with zing of mango, citrus, light grass and light bitterness with crisp finish.

CLOWN SHOES PECAN PIE PORTER

Aromas of pecan pie, bourbon, molasses and dark malts. Suggestions of vanilla, soft and smooth with woody tannins.

MODERN TIMES BLACKHOUSE

Chocolate covered espresso beans, only drier and more like beer. It's the full-blown coffee beer experience.