## Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Greekish</strong></td>
<td>Mixed greens, olives, feta, tomato, red onion, cucumber, pepperoncini, with herb and lemon vinaigrette. Add Chicken $5</td>
<td>$9</td>
</tr>
<tr>
<td><strong>Fundido Mac N Cheese</strong></td>
<td>All the flavors you love, in your favorite comfort food. Add house made chorizo for $3.</td>
<td>$9</td>
</tr>
<tr>
<td><strong>House Smoked Wings</strong></td>
<td>Full wings, smoked in house. Buffalo, BBQ, or Mango Mojo 3 for $9, 6 for $16</td>
<td></td>
</tr>
<tr>
<td><strong>Buffalo Cauliflower</strong></td>
<td>Ranch or Blue Cheese, Celery &amp; Carrots</td>
<td>$9</td>
</tr>
<tr>
<td><strong>Chicago Hot Cauliflower</strong></td>
<td>With poppyseed slaw</td>
<td>$9</td>
</tr>
<tr>
<td><strong>Cuban Mac N Cheese Eggrolls</strong></td>
<td>Swiss Mac and cheese, spicy house made pickles, and ham.</td>
<td>$9</td>
</tr>
</tbody>
</table>

## Harvest Salad

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Harvest Salad</strong></td>
<td>Mixed greens, Pears, roasted beets, blue cheese, walnuts, cranberry balsamic vinaigrette. Add Chicken $5 CONTAINS NUTS</td>
<td>$9</td>
</tr>
</tbody>
</table>

## Hummus Plate

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Hummus Plate</strong></td>
<td>Shawarma seasoned chick peas, parsley salad, feta and garlic dill sauce. Served with pita.</td>
<td>$10</td>
</tr>
</tbody>
</table>

## Beer Hall Chili

<table>
<thead>
<tr>
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</tr>
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<tbody>
<tr>
<td><strong>Beer Hall Chili</strong></td>
<td>Crema Verde, cheddar, pickled onions, cilantro. cup $4.50</td>
<td>bowl $8</td>
</tr>
</tbody>
</table>

## Soup of the Week

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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Chef Jason's House-made Soups</strong></td>
<td>Get a cup to start or a bowl to keep you warmed up all day.</td>
<td></td>
</tr>
</tbody>
</table>

## Appetizers

<table>
<thead>
<tr>
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<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cobra Burger</strong></td>
<td>Hand formed burger, tomato, red onion, pickles and Secret Sauce, SHHH.</td>
<td>$13</td>
</tr>
<tr>
<td><strong>Chicago Hot Chicken Sandwich</strong></td>
<td>Hot Chicken with house made Mild sauce, Poppyseed Slaw, Pickle relish.</td>
<td>$14</td>
</tr>
<tr>
<td><strong>Patty Melt</strong></td>
<td>Giardiniera beer cheese, drunk onions, house made beer mustard.</td>
<td>$14</td>
</tr>
</tbody>
</table>

## Sandwiches and Burgers

<table>
<thead>
<tr>
<th>Sandwich</th>
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<tbody>
<tr>
<td><strong>Chicken Club Wrap</strong></td>
<td>Seasoned chicken, bacon, crema Verde, chipotle mayo, pepper jack, mixed greens, red cabbage.</td>
<td>$13</td>
</tr>
<tr>
<td><strong>Stout Roast Grilled Cheese</strong></td>
<td>Stout braised pot roast, pickled red onions, stout quesito, cheddar, with horseradish sauce.</td>
<td>$13</td>
</tr>
<tr>
<td><strong>Shiitake Stout Grilled Cheese</strong></td>
<td>Stout braised shiitake, pickled red onions, stout quesito, cheddar, with horseradish sauce.</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Black Bean &amp; Lentil Sloppy Joe (Vegan)</strong></td>
<td>Red Cabbage Slaw, jalapeno corn relish, potato roll.</td>
<td>$13</td>
</tr>
<tr>
<td><strong>Mariachi El Dip</strong></td>
<td>A combination of Al Pastor Tacos &amp; Italian Beef. This unique sandwich combines shaved al pastor pork, &amp; pineapple giardiniera on fresh Italian bread, and is served with a jalapeno pineapple au jus for dipping.</td>
<td>$14</td>
</tr>
</tbody>
</table>

## Cheeses:

<table>
<thead>
<tr>
<th>Cheese</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Muenster, Cheddar, Pepper Jack, American.</td>
<td>$1.25</td>
</tr>
</tbody>
</table>

## Sauces & Dressings

<table>
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<th>Sauce</th>
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</tr>
</thead>
<tbody>
<tr>
<td>BBQ, Mild Sauce, Buffalo, Ranch, Blue Cheese, Lemon Ginger Vinaigrette, Herb Vinaigrette, Honey Balsamic.</td>
<td>$0.75</td>
</tr>
</tbody>
</table>

## Cobra Lounge & All Rise Brewing Thank You for Your Support!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.