

lke's

FOOD & COCKTAILS

HAPPY HOUR

Mon-Sat from 3pm - 6pm

WOODFIRED FLATBREADS \$7

Sausage or Pepperoni

BBQ Chicken and Red Onion

Mushroom, Fontina & Arugula

Mediterranean - Artichokes, Kalamata olives, sun-dried tomatoes, fresh basil, and feta

Margherita - Wood-fired roasted Roma tomatoes, fresh mozzarella, balsamic reduction, and fresh basil

SMALL PLATES

GF **Half-Rack of Smoked Ribs** - House smoked baby back ribs, served with barbecue sauce \$8

GF **Made to Order Guacamole with Just Fried Chips** - \$6.50

Potato Bites - Fried mashed potatoes with jalapeño, bacon, cheddar, and chipotle dipping sauce \$6

Calamari - With house-made lemon aioli \$7

Pork & Vegetable Potstickers - Steamed and griddled dumplings with a soy dipping sauce \$6.50

Charlie's Café Kitchen Sandwiches - Two mini seared beef tenderloins, grilled onions and horseradish sauce on one pumpernickel and one sourdough bun \$8

GF **Maple Glazed Brussels Sprouts** - Maple glazed, smoked aioli, served in a cast iron skillet \$5

Soft Pretzel Sticks - Salted pretzels, beer cheese dipping sauce \$5

BBQ Pork Sliders - Shredded BBQ pork served on sourdough buns \$7

GF **Wings** - Choice of Smoky Tonka or Dry Rub, served with a garlic herb dip or blue cheese \$6.50

GF **Artichoke Dip** - Baked gratin with toasted herb focaccia \$7.50
(Gluten-free option served with chips.)

GF **Deviled Eggs** - Chiles, roasted garlic, cilantro, and scallions \$3.50

GF Denotes Gluten-Free Items

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

Like's

FOOD & COCKTAILS

BEERS ON TAP

Summit Pale Ale

Bell's Two Hearted IPA

Excelsior Bitteschlapppe

Fulton Lonely Blonde

Michelob Golden Light

Surly Furious

Seasonal Taps

*Please ask your server or bartender
for current selections.*

SEASONAL COCKTAILS

The Bootleg

Far North Vodka, fresh Lemon juice, fresh lime juice, soda water, simple syrup, and sugared rim. Garnished with a sprig of mint.

Dark and Stormy

Gosling's Black Seal Rum, Gosling's Ginger Beer, and a splash of fresh lime juice. Garnished with a lime and served in a copper mug.

Waconia Sour

J. Carver Rye Whiskey served in a highball and topped with homemade sweet and sour.

High 7 Manhattan

High West American Prairie Bourbon, sweet vermouth, and Angostura bitters. Served in a lowball and topped with a cherry.

Applejack Sidecar

E&J Apple brandy, triple sec, topped with homemade sweet and sour, served up. Topped with a float of Summit beer, sugared rim, and garnished with a lime.