

PROTAGONIST

MAIN BAR

All Protagonist Beer is available to go in Crowlers. Please ask your server for more information!



HOPPY

LIGHT

MALTY

- BOTTLE SERVICE -



GWEN \$7
HONEY HAZY PALE ALE // 5.5% ABV
Tropical - Citrus - Honey



DEVIL WENT DOWN TO LOSO \$6
WITH DEVIL'S LOGIC BREWING
SCHWARZBIER // 4.8% ABV
Crisp - Dark - Chocolate Malt Ball



QUAID \$7
SPICED PECAN PORTER // 6.3% ABV
Pecans - Roast - Spice

AIR IS BEAUTIFUL \$15
FARMHOUSE ALE W/KUMQUATS // 5.6% ABV
Citrus - Fruit - Funk



BE YOUR FUTURE \$7
WITH WISE MAN BREWING
HAZY IPA WITH PHANTASM // 6.5% ABV
Nelson Sauvign, Rakau, Idaho 7 Hops



QUEEN CHARLOTTE \$5
PILSNER // 5.0% ABV
Light - Crisp - Crushable



2021 COPERNICUS \$8
COCONUT & VANILLA VARIANT
BA IMPERIAL STOUT // 12.3% ABV
Coconut - Vanilla - Chocolate

HIDEY-HO NEIGHBOR! \$15
COLLABORATION WITH SUGAR CREEK
HONEY RYE SAISON



BUZZ \$7
COSMIC GOLD IPA // 6.6% ABV
Tropical - Citrus Peel - Crisp



DOLLY \$6
HONEY BLONDE ALE // 5.2% ABV
Honey - Fruity - Crisp

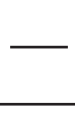


VLAD \$7
WITH KING CANARY BREWING
BLOOD ORANGE GOLDEN STRONG // 8.0% ABV
Citrus - Fruity - Strong

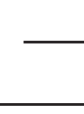
I GOT A STORY TO TELL \$15
COLLABORATION WITH SALUD CERVECERIA
MIXED GRAIN SAISON STYLE ALE



MERCURY \$7
HAZY IPA // 7.0% ABV
Tropical - Citrus - Supersonic



— SESSION SOUR —



— CAN POURS —



— GUEST TAPS —



RITA \$6
MARGARITA SOUR // 5.2% ABV
Lime - Sour Mix - Citrus



JULIA \$6
SESSION SOUR // 5.2% ABV
Plum - Rosemary - Orange Zest



ROTATING CIDER \$9
BOTANIST & BARREL
CIDER // VARYING ABV



CUBE \$6
WEST COAST IPA // 6.8% ABV
Tropical - Citrus Peel - Crisp



TIFFANY \$6
BREAKFAST STOUT // 7.8% ABV
Coffee - Chocolate - Nutty

Please ask your bartender about what gluten reduced and gluten free options we have available!

Options include beer & cider.

PROTAGONIST

FOOD MENU



— APPETIZERS —

HOUSE MADE MEATBALLS \$15

Three house-made meatballs topped with our house-made sauce, parmesan, and parsley

HOT PRETZEL \$9

Queen City Pretzel heated in our pizza ovens and served with house made beer cheese and spicy mustard

ROASTED RED PEPPER HUMMUS \$9

Our in-house seasoned hummus served with carrots, celery, and toast points

CHEESEY BREAD \$9

Our pizza dough seasoned and smothered with freshly grated Mozzarella served with our house-made marinara

PESTO & GOAT CHEESE BREAD \$9

Our pizza dough coated with pesto sauce and fresh goat cheese served with our house-made marinara

WEEKLY SPECIALS

SUNDAY: \$6 MIMOSAS

MONDAY: HALF PRICE DRAFT COCKTAILS

TUESDAY: \$2 OFF IN-HOUSE & TO-GO BEER

WEDNESDAY: WHISKEY // WINE SPECIALS

THURSDAY: LUNCH SPECIAL

FRIDAY: LUNCH SPECIAL

— SALADS —

JACK DAWSON \$6/9

Romaine, English Cucumber, Roma Tomato, Red Onion, Black Olives, Shredded Mozzarella, House-Made Croutons

OTTO \$6/9

Romaine, Roma Tomatoes, Red Onion, Kalamata Olives, English Cucumber, Pepperoncini, Feta, House-Made Red Wine Vinaigrette

BOB ROSS \$7/10

Spring Mix, Dried Cranberries, Red Onion, Chopped Pecans, Goat Cheese, House-Made Creamy Balsamic Vinaigrette

CAESAR CARDINI \$6/9

Romaine, Grated Parmesan, House-Made Croutons, Tossed in Caesar Dressing

ADD CHICKEN \$4/6

Ranch, Honey Mustard, Creamy Balsamic, Red Wine Vinaigrette, Caesar

LUNCH SPECIAL

THURSDAYS // FRIDAYS

2 TOPPING SLICE
SMALL SALAD
BEVERAGE (INCLUDING BEER)

\$13

— PIZZA —

TOMMY CALLAHAN \$8/28/38/48

SLICE/16"/20"/28"

Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Ham, Ground Beef, Bacon

HOMER SIMPSON NA/24/34/42

Carolina BBQ Base, Marinated Chicken, Bacon, Red Onions, Monterey Jack and Cheddar Cheese.

PETER PARKER \$8/24/34/42

Red Sauce, Mozzarella, Spinach, Black Olives, Mushrooms, Tomato, Green Peppers

LIZ GILBERT NA/24/34/42

Olive Oil Base, Roma Tomatoes, Mozzarella, Basil, Italian Seasoning

LANDO CALRISSIAN \$8/26/36/46

Red Sauce, Mozzarella, Pepperoni, Sweet Italian Sausage, Roasted Green Pepper, Black Olives, Roasted Mushrooms

JIM GAFFIGAN NA/24/34/42

Garlic, Olive Oil and Ricotta Blend Base topped with Mozzarella and Parmesan (Add Hot Honey \$0.25)

KEVIN MCCALLISTER \$6/20/28/36

(BUILD YOUR OWN) Your very own cheese pizza- add whatever toppings you want! Limo not included.

PIZZA OF THE MONTH

THE MS. T \$15

SLICE/16"/20"/28"

NA/24/34/NA

Mashed Potato base, White Onion, Cheddar Cheese, & Bacon, topped with Mozzarella. We finish it off with a Sour Cream Drizzle- a Pierogi Pizza!

— CALZONE —

BEN WYATT \$15

Mozzarella and Ricotta with your choice of two toppings. Served with Marinara Sauce on the side.

10" GLUTEN FREE CRUST (CONTAINS DAIRY) \$14

TOPPINGS \$1/2/4/6

Meats: Pepperoni, Sweet Italian Sausage, Spicy Italian Sausage, Bacon, Ham, Ground Beef, Chicken

Veggies: Banana Peppers, Tomatoes, Roasted Mushrooms, Spinach, Jalapeño Peppers, Roasted Red Peppers, Roasted Green Peppers, Fresh Minced Garlic, Fresh Basil, Pesto, Pineapple, Roasted White Onion

Specialty Cheeses: Feta, Ricotta, Goat, Cheddar Blend, Vegan Cheese