

# *Ironwork* *Grill*

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## Daily Specials

### **Cannellini Salad 12**

*Arugula, white beans, lemon, olive oil, red pepper, tomato, thyme, sage, salami & shaved parmesan*

### **Bruschetta Pomodoro 12**

*Grilled focaccia, grape tomatoes, basil, lemon, parmesan, balsamic reduction, goat cheese & fried coppa salami*

### **Harvest Shrimp Primavera 20**

*Garden veggies, sun dried tomatoes, white wine, lemon, garlic butter, linguini, basil, bacon*

## Wine Specials

### **2015 Penner-Ash Estate Pinot Noir 16.50**

*Strawberry, anise and tea spice aromatics with ripe raspberry, red plums, strawberry compote and hints of subtle cedar. Silky tannins enhance the vanilla, brown sugar and leather notes on the finish.*

### **2016 Bishop's Peak Pinot Noir 9**

*Dried sage, bay leaf and thyme play against red cherry, raspberry and white pepper on the nose. Crushed carnations and tart cranberry flavors meet with orange rind on the palate.*

## Seasonal Beer on Tap

### **Lola's Hazy IPA**

*This brew was named after our nation's first female police officer and the namesake of one of our venues. This company-wide seasonal delivers big aromas of berries and pine thanks to a hop blend created by the Pink Boots Society, an organization for women in craft beer. Lola's Hazy IPA provides flavors of earth and passionfruit, with juicy quality that we think would impress Lola Baldwin herself!*

*Special Techniques: Dry-Hopped*

*Special Ingredients: Blend of Imperial's Juice, Barbarian, and Citrus Yeasts*

*Malts: Premium 2-Row, Wheat, Rolled Oats*

*Hops: Simcoe, Strata, Ekuanot, Pink Boots Hop Blend (Loral, Mosaic, Simcoe, Sabro, Glacier)*

*ABV: 6.06 IBU: 10*