

October 16-22, 2017

LOCAL RESTAURANT WEEK MENU

12 Gates Brewing Company

2 Flatbreads & 2 Draft Beers for \$20.17

Flatbreads:

The Shuler - Homemade taco meat, tomato, onion, cheddar cheese, topped with lettuce, jalapeño, salsa, sour cream

Traditional – *Red sauce*, *mozzarella*, *pepperoni*

Rueben – 1000 Island dressing, sauerkraut, corned beef, Swiss cheese

The Todd – *Red sauce, bacon, pepperoni, Italian sausage, mozzarella*

The TK – Our take on a Hawaiian – spicy red sauce with a little smokiness topped with ham, pineapple, and cheddar cheese

The Barmore – *Red sauce, garlic, mushrooms, spinach, fresh mozzarella*

The Sharkey – Pesto, tomato, artichoke hearts, fresh mozzarella, spinach

The Riscili – Oil, garlic, Italian seasoning, red onion, feta, mozzarella, black olives

The Lock – Fig, Pear, Onion, Gorgonzola, Balsamic drizzle

The Prelly – BBQ chicken, red onion, banana peppers, cheddar cheese, cilantro

The 716 - A Buffalo favorite...chicken, blue cheese, and hot sauce all melted together and baked with pepper jack cheese. Topped with a Blue cheese drizzle.

Beers:

West Coast Style IPA, Cherry Vanilla Wheat, Coffee Porter, Pale Ale, Festbier, Resting Peach Face, Yoga Pants, House IPA, Saison, Buffalo Tripel, Grave Concerns, Mountain of the Moon IPA

*All items subject to change based on availability.