



~ PASS-AROUNDS ~

these items are available at 2 dollars off listed price during **HAPPY HOUR** from 3pm-6pm

- CHICKEN MEATBALLS 11**
house marinara and basil pesto, shaved parmesan
- CRISPY BUFFALO CAULIFLOWER 10**
blue cheese fondue

- SHORT RIB POUTINE 12**
gravy, house fries, parmesan, fried egg

- DIRTY CHIPS 12**
bacon, blue cheese, spicy pickled red onion, green onion, cilantro crème, thick cut potato chips

- GRILLED ARTICHOKE 8**
garlic dipping sauce & melted parmesan

- CHICKEN WINGS 10**
fennel infused hot sauce, blue cheese crumbles

- WARM HOUSE BAKED PRETZEL 10**
horseradish mustard and cheese fondue

- SPICY TUNA TARTARE 12**
ahi tuna, avocado, basil, ginger & jalapeño served with bagel chips

- LAMB CHOPS 17**
pear mint chutney & spicy chimichurri on a bed of arugula

- PORTOBELLO FRIES 9**
w/malt mushroom sauce, portobello mushrooms, tempura batter, basil, parsley

- BLISTERED SHISHITO PEPPERS 8**
crispy quinoa nad miso

~ BOARDS ~

these items are available at 2 dollars off listed price during **HAPPY HOUR** from 3pm-6pm

- PROSCIUTTO & FRESH MOZZARELLA 15**
heirloom tomato, basil and aged balsamic with warm baguette

- RED PEPPER HUMMUS 10**
sun dried tomato, olives, basil, grilled pita, bagel chips

- SOUPS**
served with house made roll
- TOMATO 5/7**
- VEGAN MUSHROOM BARLEY 7/9**
- SPICY TURKEY CHILI 7/9**

- ROASTED TOMATO BRUSCHETTA 11**
spicy whipped feta, fresh herb vinaigrette

- MARGHERITA FLATBREAD 11**
marinara sauce, basil, mozzarella

- MUSHROOM FLATBREAD 14**
seasonal mushroom mix, fontina, truffle oil, caramelized onions

~ BOWLS ~

- FED FIELD GREEN 8**
Kenter farms greens, carrots, cucumber, tomato, tortilla strips, balsamic vinaigrette

- BLACKENED SALMON & MANGO SALAD 16**
kale, avocado, tomato, grilled corn and spicy cilantro vinaigrette

- TUNA POKE BOWL 16**
ahi tuna, cilantro, quinoa, ginger & jalapeño, crispy onion

- BEET & AVOCADO SALAD 14**
pink grapefruit, feta cheese, spicy pumpkin seeds

- QUINOA & KALE 13**
jicama, grilled grapes, cauliflower, garlic w/balsamic vinaigrette

- ROASTED SQUASH & PARSNIP BOWL 14**
kale, barley, cranberries, sage, red onion, garlic, goat cheese and balsamic

- GRILLED SHRIMP WEDGE 16**
feta, egg, avocado, tomato, bacon & crispy onion with green goddess dressing

- CAESAR SALAD 12**
romaine, egg and parmesan served in a crisp tortilla shell

ADD: chicken... 4 / steak... 10 / salmon... 8 / shrimp skewer (5 piece)... 8

~ BURGERS, SAMMIES & DOGS ~

served with house fries. substitute gluten free bun... 2 **ADD:** bacon... 2 / avocado... 2

- THE FEDERAL BURGER 15**
smoked cheddar, bibb lettuce, black peppercorn aoli, balsamic onion, garlic chips, milk bun

- CHEDDAR RANCH CHICKEN BURGER 14**
chicken patty, aged cheddar, lettuce, tomato, ranch, crispy onion, milk bun

- OMH (oh my habañoero) 15**
spicy beef patty, charred habañoero, pepperjack cheese, tomato, avocado & crispy onion strings, milk bun

- HOT CHICKEN & BISCUIT SLIDERS 12**
bread & butter pickle, slaw

- MINI BLUE CHEESE SLIDERS 12**
dijonaise & crispy onion on a pretzel bun

- VEGGIE BURGER 14**
sweet potato & quinoa, arugula, avocado, pepperjack and garlic on honey wheat bun

- FEDERAL DOG 11**
beef dog, onion strings, mustard, pickled jalapeño, pretzel bun

- VEGAN WEENA 12**
spicy chipotle dog, avocado, mango salsa, cilantro crème, pretzel bun

- GRILLED CHEESE & TOMATO SOUP 12**
aged cheddar, fontina & pepperjack on artisan white

~ HANDHELDS ~

served with house salad. substitute house fries \$2

- COD FISH TACOS 12**
grilled or fried with cabbage, fresno relish and corn tortilla, cilantro crème

- VEGGIE WRAP 12**
red pepper hummus, quinoa, kale, cucumber and alfalfa, wheat tortilla

- CHICKEN CLUB 12**
grilled chicken, lettuce, tomato, bacon, avocado, cheddar with dijonaise, hoagie

- TUNA TATAKI 12**
peppered ahi tuna, cabbage, crispy avocado, sriracha, hoagie

- CALIFORNIA TURKEY WRAP 13**
tomato, avocado, lettuce, bacon, white cheddar, ranch aioli, spinach wrap

- ANGRY CHICKEN 12**
crispy chicken, arugula, blue & pepperjack cheese's, hoagie

- TUNA MELT 10**
tomato, alfalfa sprout, cheddar cheese on herb brioche

- BRISKET DIP 15**
House smoked brisket, grilled onions, fontina cheese, au Jus

Notice: Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your server of any food allergies. Credit card payment(s) limited to four (4) per check or table.

DAILY HAPPY HOUR 3-6PM | \$2 OFF PASS-AROUNDS & BOARDS & BEER, \$3 HOUSE WINE, \$3 - \$7 LIQUOR DRINKS

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BOTTLED BEER CHOICES

ABITA LIGHT 6
light lager: USA | abv 4%

**2 TOWNS MADE MARION
BLACKBERRY CIDER 6**
fruit cider: USA | abv 6%

DESCHUTES BLACK BUTTE 6
American porter: USA | abv 5.2%

FAT TIRE 6
American amber red ale: USA | abv 5.2%

WELLS BANANA BREAD BEER 6
fruit beer: ENG | abv 5.2%

MOTHER EARTH CALI CREAMIN' 6
vanilla cream ale: USA | abv 5.2%

BELCHING BEAVER PB 13
milk stout: USA | abv 5.3%

NEW BELGIUM GLUTINY 7
gluten-free pale ale: USA | abv 6%

**CLOWN SHOES
AMERICAN MONASTIC 8**
Belgian ipa: USA | abv 8.5%

ANDERSON VALLEY GOSE 7
Gose: USA | abv 4.2%

PRAIRIE STANDARD 8
saison: USA | abv 5.6%

MODERN TIMES BLACK HOUSE 7
coffee stout: USA | abv 5.8%

SONOMA CIDER THE ANVIL 7
bourbon cider: USA | abv 6%

RACER 5 6
India pale ale: USA | abv 7%

CHIMAY RED 10
dubbel: BEL | abv 7%

ARROGANT BASTARD (16 oz) 8
American strong ale: USA | abv 7.2%

DELIRIUM TREMENS (750 ml) 18
Belgian strong pale ale: Belgium | abv 8.7%

STRAND WHITE SAND 10
double ipa: USA | abv 7.5%

ABITA ANDYGATOR 6
helles doppelbock: USA | abv 8%

DELIRIUM NOCTURNUM (750 ml) 18
Belgian strong dark ale: BEL | abv 8.5%

UINTA ANNIVERSARY 8
barleywine: USA | abv 10.4%

REVEREND NAT'S REVIVAL 7
apple cider: USA | abv 6%

SAINT ARCHER BLONDE 6
kolsch: USA | abv 6%

B. NEKTAR DWARF INVASION 18
cherry mead: USA | abv 6%

OLD STANDBYS

PBR (12 oz can) 4
MILLER LITE, BUD LIGHT 5
AMSTEL LIGHT, NEW CASTLE 6
BLUE MOON, CORONA 6
WOODCHUCK AMBER CIDER 6
GUINNESS, STELLA ARTOIS 7
KRONENBOURG 1664 7
NOT YOUR FATHER'S ROOT BEER 7

HAPPY HOUR SPECIALS

Every day 3pm - 6pm

PASS-AROUNDS 2 off **DRAUGHT & BOTTLED BEER 2 off** **HOUSE WINE 3**
WELLS 3 (+ 1 mixer) **CALLS 5 (+ 1 mixer)** **PREMIUMS 7 (+ 1 mixer)**

WHITE WINES

IL DONATO VENEZIE 8 | 30 pinot grigio: Veneto, Italy
BEX 9 | 34 riesling: Mosel-Nahe, Germany
SEAGLASS 8 | 30 sauvignon blanc, Santa Barbara, CA
RAYMOND "R" COLLECTION 10 | 38 sauvignon blanc: Napa, CA
ST. MAYHEM 10 | 38 sauvignon blanc, Napa, CA
JOEL GOTT 9 | 34 chardonnay: Napa, CA
HARKEN 10 | 40 chardonnay, Salinas Valley, CA
SONOMA CUTRER 13 | 50 chardonnay: Sonoma, CA
CHARLES & CHARLES 10 | 38 rosé: Columbia Valley, WA

SPARKLING WINES

KORBEL BRUT 10 split: Sonoma, CA
GIANCIA 8 | 30 prosecco: Veneto, Italy

RED WINES

NOBLE VINES 181 11 | 42 melot: Lodi, CA
LESSE-FITCH 9 | 34 pinot noir: CA
SONOMA CUTRER 13 | 50 pinot noir: Russian River Valley, CA
HAHN SLH 14 | 54 pinot noir: Central Coast, CA
BUENA VISTA 12 | 46 cabernet: North Coast, CA
NAPA CELLARS 15 | 58 cabernet: Napa, CA
FOUR VINES "BIKER" 11 | 42 zinfandel: Pasa Robles, CA
DONA PAULA 9 | 34 malbec: Mendoza, Argentina
LYETH SONOMA 10 | 38 meritage - Sonoma, CA
Z. ALEXANDER BROWN 9 | 34 red blend: North Coast, CA

SPECIALTY COCKTAILS

ACE OF SPADES 12 { maestro dobel tequila, blackberry liqueur, fresh lime juice, agave syrup

MIDNIGHT SPECIAL 12 { corralejo tequila blanco, hibiscus syrup, grapefruit and lime juice

FLAWLESS 12 { 3 olives apple and pear vodka, st. germaine elderflower, fresh lime juice, prosecco

JALAPEÑO-PEACH GIMLET 12 { boodles gin, giffards crème de peche, fresh jalapeño, fresh lime juice

THE PAINKILLER 12 { flor de cana 4yr dark rum, rahina coco, orgeat syrup, fresh lime juice, pineapple juice, served in a tiki mug

RED ROSE 12 { hanger one raspberry vodka, charles & charles rose, fresh raspberries, fresh lime juice

VANILLA MANHATTAN 12 { buffalo trace Kentucky straight bourbon, carpano antica, giffards vanilla de Madagascar, angostura bitters

CUCUMBER COOLER 12 { hendricks gin, cucumber syrup, fresh lime juice, soda and mint

BARREL AGED COCKTAILS

MOSCOW MULE 11
tito's vodka, fresh lime juice, house made ginger syrup, soda

APRICOT OLD FASHIONED 12
templeton rye, giffard abricot du roussillon, falernum bitters

PALOMA INFUSION 12
cuervo tradicional tequila, giffard pamplemousse liqueur, simple syrup, fresh lime juice



NON-ALCOHOLIC CHOICES

VINTAGE SODAS 4
Mexi-pepsi, abita root beer, hank's cream soda, 1893 original and ginger cola

FOUNTAIN SODAS 3
pepsi, diet pepsi, dr. pepper, sierra mist, lemonade, iced tea

RED BULL 4 **PELLIGRINO 4**
BOTTLED WATER 3 **COFFEE OR TEA 2**

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