S M A L L P L A T E S

Chips & Salsa *Vg, V Add guacamole +7	12	Vegetable Dumplings *Vg, V Asian Slaw, soy-ginger dipping sauce,	15
Torn Baguette *Vg Black garlic whipped butter, maldon sea salt	7	scallions, sesame seeds Patatas *GF, Vg Crispy yukon gold potato wedges,	13
Fried Calamari Tossed in lemon juice, with capers & parsley, San Marzano marinara	18	saffron aioli Caramel Ginger Shrimp Panko crusted shrimp, napa cabbage,	17
Jumbo Wings *GF Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch	16	caramel ginger sauce, peanuts, scallions Scotch Egg Wild boar sausage, free range organic egg,	14
Cauliflower Bites *Vg, V	15	panko, beer mustard Chef's Fry Board	14
Beer batter, sweet heat sauce, sesame seeds		Ask for todays selection	17
Whipped Ricotta *Vg House made ricotta, local honey, fennel poller crostini	15	sub duck fat fries +6	7
Shrimp & Chorizo *GF Garlic chili oil, jerk seasoning, parsley, tostones	. 17	Loaded Fry Board	7
Devils Eggs *GF, Vg Deviled Eggs with a kick, smoked paprika, chive	12 es	Bacon jam, beer cheese, sautéed jalapeños, chipotle mayo, scallions sub duck fat fries +6	
Duck Fat Fries *GF House smoked ketchup	13	17	
S O U P		LARGE PLATES	
Cheddar IPA *Vg White Cheddar, IPA, smoked paprika, garlic croutons, chives	12	Beer Mac & Cheese *Vg Beer Cheese, herbed breadcrumbs, grilled asponded pork belly or fried chicken +8	17 aragus
Soup Of The Day Ask your server for our current selection	11	add bacon +2.50 Tacos *GF	10
French Onion Caramelized onions, Swiss, crostini, chives	12	Blackened cod, avocado-lime crema, queso fresco, Napa cabbage, house pickled on	18 ions
SALADS		PUB Rice Bowl *V, Vg Jasmine rice, sautéed veggies, soy glaze,	18
ADD GRILLED OR CRISPY CHICKEN +8 ADD SHRIMP OR SALMON +9 ADD MARINATED SKIRT STEAK +14		marinated portobello mushrooms, house-mad kimchi, spicy marinated cucumbers, radish add pork belly +8 add grilled or fried chicken +8	е
House Salad *GF, Vg	14	add shrimp or salmon +9 add marinated skirt steak +14	
Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette			28
Southwest PUBB Salad *GF, Vg	17		
Mixed greens, black beans, roasted corn, cherry tomatoes, avocado, crumbled bacon, queso fresco, hard boiled egg, tortilla strips, chipotle ranch dressing		Summer Pasta Cherry tomatoes, zucchini, yellow squash, asparagus, basil, Parmesan cheese, linguini fin add pork belly +8	19 ni
Caesar Salad *Vg Romaine, garlic croutons, parmigiano-reggian Caesar dressing	14 o,	add grilled or fried chicken +8 add shrimp or salmon +9 add marinated skirt steak +14	10
Beet & Goat Cheese Salad Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaign	16 rette	Drunken Clams on Fire Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9	19
please place your entire order at *Alert your server of any allergies or d conscious kitchen but can no	t once and we ietary restrict ot guarantee	ning in house and to order, will happily course it out for you* ions prior to ordering, we are an allergy against cross-contamination* es of 6 or more*	

*GF = Gluten Free *Vg =Vegetarian *V = Vegan

SANDWICHES

Served with house chips or hand cut fries sub duck fat fries +6, sub sweet potato fries +3 sub house or Caesar salad +3 Sub gluten free bun +2.5

B.L.T. 15
Nueske bacon, lettuce, tomato, basil-garlic aioli, toasted sourdough
Add grilled or crispy chicken +8

Add shrimp +9 Add salmon +9

Philly Cheesesteak
Thin sliced ribeye, cherry peppers,
onions, aged cheddar, hero roll

Roasted Veggie *Vg
Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

Balsamic Chicken Wrap
Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula, balsamic,
grilled tortilla

18

Grilled Cheese 17
Fresh mozzarella, aged cheddar, sauteed onions, bacon deliciousness, toasted sourdough

Grilled Reuben 19
Beer-braised corned beef, Swiss cheese,
sauerkraut, russian dressing, toasted sourdough

Chicken Sandwich
Choice of grilled or crispy chicken breast,
applewood smoked bacon, lettuce, tomato,
chipotle mayo, ciabatta roll
add cheese +1

"PIZZA"

We use flour tortillas for a unique thin & crispy crust

Truffle Pork
Crispy shredded house-roasted pork,
San Marzano marinara, fresh mozzarella,
black truffle shavings, truffle oil,
scallions

Bar Pie *Vg 11 San Marzano marinara, shredded mozzarella

Shrimp Scampi
House-made ricotta, mozzarella, shrimp,
agrlic, basil

Chefs Choice 15
Ask about our current selection

SLIDERS

Salmon 17 Pan seared salmon, lemon aioli, LTO 19 **Crab Cake** Arugula-frisée mix, house-made remoulade **Pork Belly** 19 Roasted pork belly, sweet & spicy bbq sauce, sriracha-honey mayo, pickled carrots **Pulled Pork** 18 House bbq, coleslaw, pickles Fried Green Tomato 16 Panko breaded, parmesan, frisee, remoulade 17 Cheeseburger Grilled angus beef, cheddar cheese, caramelized onions, PUB sauce BYO BURGER

Served with house chips or hand cut fries sub duck fat fries +6, sub sweet potato fries +3 sub house or Caesar salad +3 Sub gluten free bun +2.5

Grilled Angus Beef Burger 17
Lettuce, tomato, red onion, brioche bun

Your Choice of Cheese +1
Cheddar, Swiss, Fresh Mozzarella, Crumbled Bleu

Add Bacon

Applewood smoked bacon +2.50 Bacon Deliciousness +3.50

Additional Toppings +.50

Sautéed mushrooms, sautéed onions, sautéed jalapeños, sweet cherry peppers, chipotle mayo, BBQ

OFFICIAL PUB BURGER - 24

Served with your choice of side

Smoked cheddar, bacon deliciousness, roasted jalapeno-caramelized onion compote, chipotle mayo, lettuce, charred tomato, brioche bun

No Substitutions



*We are proud to say we make everything in house and to order,
please place your entire order at once and we will happily course it out for you*

*Alert your server of any allergies or dietary restrictions prior to ordering, we are an allergy
conscious kitchen but can not guarantee against cross-contamination*

20% may be added to parties of 6 or more