

S T A R T E R S

Hummus Duo Board ^{*Vg, V}	12
Classic and red pepper hummus, pita add carrots & celery +1.50	
Torn Baguette ^{*Vg}	7
house baked bread, black garlic whipped butter, maldon sea salt	
Fried Calamari	16
Tossed in lemon juice, with capers & parsley, San Marzano marinara	
Jumbo Wings ^{*GF}	16
Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch	
Cauliflower Bites ^{*Vg, V}	13
Beer batter, sweet heat sauce, sesame seeds	
Duck Fat Fries ^{*GF}	11
House smoked ketchup	

S O U P

Cheddar IPA	11
White Cheddar, IPA, smoked paprika, garlic croutons, chives	
French Onion	11
Caramelized onions, melted cheese, toast	

S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8 ADD SHRIMP OR SALMON +9 ADD MARINATED SKIRT STEAK +14	
House Salad ^{*GF, Vg}	13
Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette	
Seasonal Harvest Salad ^{*GF, Vg}	14
Mixed greens, kale, sliced apples, roasted butternut squash, pomegranate seeds, toasted pistachios, manchego cheese, apple cider vinaigrette	
Caesar Salad ^{*Vg}	13
Romaine, garlic croutons, parmigiano-reggiano, Caesar dressing	
Beet & Goat Cheese Salad ^{*GF, Vg}	15
Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette	

Devils Eggs ^{*GF, Vg}	10
Deviled Eggs with a kick, smoked paprika, chives	
Vegetable Dumplings ^{*Vg, V}	15
Asian Slaw, soy-ginger dipping sauce, scallions, sesame seeds	
Patatas ^{*GF, Vg}	10
Crispy yukon gold potato wedges, saffron aioli	
Caramel Ginger Shrimp	16
Panko crusted shrimp, napa cabbage, caramel ginger sauce, peanuts, scallions	
Shrimp & Chorizo ^{*GF}	16
Garlic chili oil, jerk seasoning, parsley, tostones	

L A R G E R P O R T I O N S

Beer Mac & Cheese ^{*Vg}	16
White cheddar, IPA, herbed breadcrumbs, grilled asparagus add pork belly or fried chicken +8 add bacon +2.50	
Tacos ^{*GF}	17
Slow roasted pulled pork, apple cider bbq sauce, kale-cabbage-carrot slaw, queso fresco, Sub cauliflower ^{*Vg}	
Veggie Ramen Bowl ^{*V}	16
Udon noodles, wild mushroom broth, carrots, scallions, spinach, zucchini, bean sprouts, hard boiled egg add pork belly +8 add grilled or fried chicken +8 add shrimp or salmon +9 add marinated skirt steak +14	
Beer Braised Short Ribs	30
Beer braised short ribs, butternut squash risotto, porter-mushroom demi glacé	
Chicken Pot Pie	16
Chicken, carrots, onions, peas, potatoes, gravy, topped with puff pastry	
Drunken Clams on Fire	19
Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9	

***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

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

S A N D W I C H E S

Served with choice of hand cut fries or chips
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

B.L.T. 14

Nueske bacon, lettuce, tomato, basil-garlic aioli,
toasted sourdough
Add grilled or crispy chicken +8
Add shrimp +9
Add salmon +9

Philly Cheesesteak 19

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

Balsamic Chicken Wrap 17

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

Roasted Veggie *Vg 16

Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

Grilled Cheese 15

Fresh mozzarella, aged cheddar, sauteed onions,
bacon deliciousness, toasted sourdough

PUB Reuben 19

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

Chicken Sandwich 17

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

“ P I Z Z A ”

We use flour tortillas for a unique thin & crispy crust

Truffle Pork 16

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

Chefs Choice 15

Ask about our current selection

S L I D E R S

Salmon 17

Pan seared salmon, lemon aioli, LTO

Crab Cake 19

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 *Vg 16

panko breaded, parmesan, frisee, remoulade

B Y O B U R G E R

Served with choice of hand cut fries or chips
sub duck fat fries +5, house or Caesar salad +2
Sub gluten free bun +2

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 choice of hand cut fries or chips,
sub duck fat fries +5, house salad or Caesar salad +2

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

No substitutions



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