



Join Us for Brunch
Saturday & Sunday 10am-2pm
 Ask Your Server To See Our Brunch Menu

• • **STARTERS** • •

- SHORT RIB POUTINE** **13.99**
French fries, braised short rib, beef gravy, natural cheddar cheese curds
- CHILE VERDE POUTINE** **12.99**
French fries, shredded pork, chile verde sauce, queso fresco
- CRAB MAC & CHEESE** **18.99**
Lump crab meat in a white wine & white cheddar cheese cream sauce
- BUFFALO CAULIFLOWER** **10.99**
Beer battered cauliflower served with buffalo sauce
- PORK CHICHARRONES** **9.99**
Pork rinds served with a jalapeno cilantro ranch and verde salsa
- BACON & SHRIMP TACOS** **13.99**
3 corn tortilla tacos with pico de gallo, iceberg, arugula, cheese with a lemon aioli
- FRIED PICKLES** **9.99**
Beer battered fried pickles with a chipotle mustard
- RIBEYE AGUA CHILE** **19.99**
Pan seared 8oz sliced ribeye topped with a spicy citrus sauce, pickled onions, sliced avocado & jalapenos with cilantro
- VERDE QUESADILLA** **11.99**
Shredded pork chile verde & jack cheese. Served with salsa verde
- POKE NACHOS** **14.99**
Marinated raw salmon, cilantro, cucumber, avocado, green onions. Served with wonton chips & lemon aioli
- CALAMARI FRITTI** **13.99**
Sautéed with olive oil, cherry peppers, & fresh garlic.
- PORK BELLY BITES** **12.99**
Crispy, tender pork belly. Served with crème fraiche
- MONSTER NACHOS** **14.99**
Tortilla chips topped with nacho cheese, grilled chicken, avocado salsa, cherry peppers, green onions, pico de gallo, sour cream & cilantro
- CHICKEN WINGS** **12.99**
Choice of: Spicy Buffalo or Asian BBQ Sauce

• • **BURGERS & SANDWICHES** • •

- Add a **Fried Egg / Applewood Smoked Bacon** **1.49**
Add **Avocado** **1.99**
- Substitute a Vegan Friendly **Impossible® Patty** **1.99**
- PUB BURGER** **13.99**
All natural beef, aged cheddar, red onions, lettuce, tomatoes & house made thousand island on a brioche bun
- BUFFALO BURGER** **16.99**
All natural grass fed buffalo, portobello mushrooms, roasted red onions, arugula, swiss cheese, & garlic aioli on a brioche bun
- HANGOVER BURGER** **14.99**
All natural beef, fried egg, avocado, bacon, & pepper jack cheese with a chipotle mustard on a brioche bun
- BOY BLUE BURGER** **15.99**
All natural beef, blue cheese, oven dried tomatoes, arugula, garlic dressing, & a chimichurri sauce on a brioche bun
- TRUFFLE CHEESEBURGER** **16.99**
All natural beef patty, sautéed wild mushrooms, porcini aioli, truffle cheddar cheese on a brioche bun, drizzled with white truffle oil
- BACON BACON BURGER** **15.99**
All natural beef patty, 6 pieces of sweet glaze bacon, pepper jack cheese, crispy onions, chipotle sauce, on brioche bun
- THE WILD WEST BURGER** **14.99**
All natural ground beef, onion rings, cheddar cheese, applewood smoked bacon & bbq sauce on a brioche bun
- HOT CHEETOS BURGER** **14.99**
All natural ground beef, pepper jack cheese, flaming hot cheetos, garlic aioli, lettuce & tomatoes on a brioche bun
- AHI TUNA BURGER** **15.99**
Sesame seed crusted ahi tuna, sesame slaw & siracha wasabi aioli on a brioche bun
- BELGIAN BEER FRENCH DIP** **14.99**
Stella & Founders Porter beer marinated tri tip, aged white cheddar, and caramelized onions on a bolillo bun with au jus on the side
- TRI TIP SANDWICH** **14.99**
All natural tri tip, arugula, blue cheese & a creamy horseradish sauce on sliced sourdough bread
- THE PUB CLUB** **13.99**
Turkey, ham, applewood smoked bacon, lettuce, tomatoes, white cheddar & a garlic aioli on sourdough
- GRILLED CHICKEN SANDWICH** **12.99**
Piquillo peppers, roasted onions, arugula and garlic aioli on sourdough
- SPICY FRIED CHICKEN SANDWICH** **13.99**
Spicy butter milk brine chicken, lemon aioli, Nashville sauce, pepper jack cheese, green leaf lettuce, tomato, on brioche bun
- SHORT RIB MELT** **13.99**
Braised short rib, aged cheddar, arugula, & pickled onions with a garlic aioli on a brioche bun
- PASTRAMI SANDWICH** **13.99**
Sauerkraut, yellow mustard, dill pickles, and aged cheddar cheese on sliced sourdough bread
- APPLE GRILLED CHEESE** **12.99**
Jack & swiss cheese, crisp apples, jalapeño cilantro pesto on wheat bread. Served with a cup of tomato bisque

• • **UPGRADE YOUR SIDE** • •

Burgers & Sandwiches come with your choice of **Fries** or a **Side Salad**

Upgrade your side with the following for an additional cost

- SWEET POTATO FRIES** **.99** **FRESH FRUIT** **1.99**
- ONION RINGS** **1.99** **CUP OF SOUP** **1.99**
- ANIMAL FRIES** **3.99** **ZUCCHINI FRIES** **2.99**
- SAUTEED VEGGIES** **2.99** **GARLIC FRIES** **2.99**
- POUTINE FRIES** French fries, beef gravy, cheese curds **4.99**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

\$1.99 SPLIT CHARGE ON SHARED DISHES

• • SALADS & SOUPS • •

Add **Chicken 4.99** / **Tri Tip 5.99** / **Shrimp 5.99**

WEDGE SALAD **11.99**
Iceberg lettuce, applewood smoked bacon, fresh sliced apples, candied walnuts & white balsamic blue cheese vinaigrette

TOSTADA SALAD **14.99**
Crispy flour tortilla tostada filled with iceberg lettuce tossed with jalapeno ranch, corn, black beans, tomatoes & pork belly, topped with avocado and blackened chicken breast

THAI TRI TIP SALAD **14.99**
Tri tip, spring mix, cucumber, chopped peanuts, green onions, sesame seeds, & pickled red onions in a honey cilantro jalapeno vinaigrette

CHOPPED SALAD **13.99**
Green leaf lettuce, tossed with Virginia ham, turkey, bacon, blue cheese crumbles, avocado, hardboiled egg & red wine vinaigrette

SIDE SALAD **4.99**

TOMATO BISQUE CUP **3.99** BOWL **5.99**

SOUP OF THE DAY CUP **3.99** BOWL **5.99**

• • SIGNATURES • •

RIBEYE MEDALLION **29.99**
8oz ribeye, balsamic glaze, market veggies, and french fries

PAN SEARED SALMON **23.99**
Market vegetables, fingerling potatoes, and a lemon caper sauce

CHICKEN LINGUINI **16.99**
Artichoke hearts, roasted tomatoes, & chicken breast in a sundried tomato pesto & garlic cream sauce

PUB STYLE FISH & CHIPS **15.99**
Beer battered Atlantic cod sautéed with garlic and cherry peppers, tartar sauce over a bed of seasoned fries

HERB GRILLED CHICKEN **16.99**
Marinated grilled chicken breast served with quinoa, sautéed veggies and romesco sauce

SPICY TUNA BOWL **17.99**
Ahi tuna tossed with carrots, pickle onions, cucumbers, & edamame beans served with white rice & topped with avocado

CHICKEN SKILLET **17.99**
Pan seared chicken tossed with bell peppers, onions, spinach fingerling potatoes, with sherry wine butter sauce with melted swiss cheese

RAMEN BOWL **16.99**
Pork belly, ramen noodles, nori seaweed, mushrooms, bamboo shoots, bok choy, green onions, and poach egg

TEQUILA JALAPENO SHRIMP PASTA **18.99**
Tiger shrimp tossed with red onion and jalapeno in a tequila cream sauce, topped with Pico de Gallo



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• • 7.99 LUNCH SPECIALS • •

Mon-Fri Open-3pm

SOUP & SALAD

Choice of Tomato Bisque or Soup of the Day

• • OR • •

HALF SANDWICHES & SIDE

With a choice of, Side Salad, Fries, or Soup

PASTRAMI **TRI TIP** **PUB CLUB**
CHICKEN **APPLE GRILLED CHEESE**

• • HAPPY HOUR SPECIALS • •

Every Day from 3pm to 6pm

4.99 APPETIZERS

ZUCCHINI FRIES

Panko breaded zucchini, deep fried, and served with chipotle mustard

ONIONS RINGS

Beer battered onion rings served with ranch

BRUSSEL SPROUTS

Sautéed with onions

SWEET POTATO FRIES

With ranch dipping sauce

7.99 APPETIZERS

CAJUN CHICKEN QUESADILLA

Piquillo peppers, green onions, pineapple salsa

PUB NACHOS

Corn tortillas, cheese sauce, cherry peppers, green onion, grilled chicken, sour cream and cilantro

SLOPPY FRIES

Onions, bacon, cheese sauce, and buffalo ranch sauce

CHICKEN WINGS

Choice of: Spicy Buffalo or Asian BBQ Sauce

4 DRAFT BEER

COORS LIGHT **BUD LIGHT** **PACIFICO LAGER**

OLD STUMP BLONDE CONNIPTION

GOLDEN ROAD RED ALE **GARAGE INLINE IPA**

4 HOUSE WINE

Vista Point Vineyard

CABERNET SAUVIGNON **MERLOT**

CHARDONNAY **PINOT GRIGIO**

4 WELL DRINKS

House Vodka, Rum, Gin, Whiskey or Tequila with a mixer

6 CRAFTED COCKTAILS

COCONUT MOJITO **BLUEBERRY LEMON DROP**

STRAWBERRY BASIL MARG **SANGRIA**