
• • STARTERS • •

SHORT RIB POUTINE

French fries, braised short rib, beef gravy & natural cheddar cheese curds

CHILE VERDE POUTINE

French fries, shredded pork, chile verde sauce, & queso fresco

CAULIFLOWER MAC N CHEESE

Elbow noodles, cauliflower florets, bacon, white cheddar béchamel sauce

SPINACH DIP

Warm spinach dip topped with fresh parmesan & served with crostini's

BACON WRAPPED SHRIMP TACOS

3 corn tortilla tacos with dehydrated tomatoes, iceberg, arugula, and pepper jack cheese with a lemon aioli

FRIED PICKLES

Beer battered fried pickles with a chipotle mustard & pineapple salsa

VERDE QUESADILLA

Shredded pork chile verde & jack cheese. Served with salsa verde

POKE NACHOS

Marinated raw salmon, pickled carrots, cucumber, avocado, and green onions over wonton chips

CALAMARI FRITTI

Sautéed with olive oil, cherry peppers, fresh garlic and a side of red sauce

PORK BELLY BITES

Crispy, tender pork belly served with crème fraiche

DUCK CHORIZO CHILAQUILES

Mini corn tostadas layered in a Mexican sauce, avocado, house made duck chorizo, melted jack & cheddar, topped with queso fresco & a fried egg

CHICKEN WINGS

Choice of: Spicy Buffalo, Korean XO, or Asian BBQ Sauce

• • SALADS & SOUPS • •

Add **Chicken** / **Tri Tip** / **Shrimp**

WEDGE SALAD

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

HOUSE SALAD

Spring mix greens, fresh mozzarella, red onions, cucumber, grape tomatoes and croutons with a white balsamic dijon vinaigrette

THAI TRI TIP SALAD

Tri tip, spring mix, cucumber, chopped peanuts, green onions, sesame seeds, & pickled red onions in a thai curry vinaigrette

CHOPPED SALAD

Crispy romaine, tossed with Virginia ham, turkey, bacon, blue cheese crumbles, avocado, hardboiled egg & red wine vinaigrette

SIDE SALAD

TOMATO BISQUE CUP BOWL

SOUP OF THE DAY CUP BOWL

• • SIGNATURES • •

HANGER STEAK

8oz hanger steak over a grilled onion puree and red wine reduction with a baked potato with chives and whipped cream

PAN SEARED SALMON

Served with peas, carrots, dehydrated cherry tomatoes, & red potatoes over a grilled onion puree

ASIAN BBQ SHORT RIBS

Braised short rib in a asian bbq sauce with white mushrooms, chopped peanuts, green onions & scallion pesto over white rice

CHICKEN PAPPARDELLE

Pappardelle pasta, artichoke hearts, roasted tomatoes, & chicken breast in a sundried tomato pesto & parmesan sauce

SHRIMP LINGUINI

Panko parmesan crusted shrimp in a dehydrated tomato & wine sauce

PUB STYLE FISH & CHIPS

Beer battered Atlantic cod, tartar sauce over a bed of seasoned fries

ROSEMARY LEMON CHICKEN

Marinated grilled chicken breast served with quinoa and wild rice blend, sautéed veggies and romesco sauce

• • BURGERS & SANDWICHES • •

Served with Fries or a Side Salad

Add a **Fried Egg** / **Avocado** / **Applewood Smoked Bacon**

PUB BURGER

8oz all natural beef, aged cheddar, red onions, lettuce, tomatoes & house made thousand island

BUFFALO BURGER

8oz all natural grass fed buffalo, portobello mushrooms, roasted red onions, arugula, gruyere cheese, & garlic aioli

HANGOVER BURGER

8oz all natural beef, fried egg, avocado, bacon, & bacon jam with a chipotle mustard

KOBE BLUE BURGER

8oz american kobe ground beef, blue cheese, oven dried tomatoes, arugula, garlic dressing, and a horseradish sauce

THE WILD WEST BURGER

8oz all natural ground beef, onion rings, cheddar cheese, applewood smoked bacon and bbq sauce

BELGIAN BEER FRENCH DIP

Belgian beer marinated tri tip, aged white cheddar, and caramelized onions on a bolillo bun with au jus on the side

TRI TIP SANDWICH

All natural tri tip, oven roasted tomatoes, arugula, gorgonzola cheese and a creamy horseradish sauce on sliced sourdough bread

THE PUB CLUB

Turkey, ham, applewood smoked bacon, lettuce, tomatoes, white cheddar & a garlic aioli on sourdough

TERIYAKI CHICKEN

Grilled chicken, diced pineapples, pickled fresno's, & Iceberg lettuce on sliced texas toast

GRILLED ZUCCHINI

Tomatoes, white cheddar, & iceberg lettuce with a lemon aioli on sliced sourdough bread

SHORT RIB MELT

Braised short rib, aged cheddar, arugula, & pickled onions with a garlic aioli on a brioche bun

PASTRAMI SANDWICH

Sauerkraut, yellow mustard, dill pickles, and aged cheddar cheese on sliced sourdough bread

APPLE GRILLED CHEESE

Aged white cheddar, crisp apples, jalapeños cilantro pesto on texas toast. Served with a cup of tomato bisque

• • 1/2 POUND HOT DOGS • •

Hot dogs are either beer steamed or grilled. Served with fries

BACON DOG

Applewood bacon, cheddar cheese, green onions, and pub dog sauce

CHI TOWN DOG

Dill pickle, tomatoes, chopped onions, celery salt, cherry peppers & yellow mustard

PASTRAMI DOG

Pastrami, swiss cheese, sauerkraut, & house made 1000 island

CUBANO

Ham, gruyere cheese, pickles, & chipotle mustard

JUST GIVE ME A @#&! HOT DOG

Beer mustard, Heinz ketchup, and pickled relish

• • FLATBREADS • •

CAPRESE

Mozzarella, oven roasted tomatoes, basil, drizzled with a balsamic glaze

ITALIAN

Pepperoni, sausage, mozzarella, piquillo peppers, chile oil

GRILLED HAWAIIAN

Grilled pineapple, roasted jalapenos, ham, mozzarella, & fresh cilantro

BBQ CHICKEN

BBQ sauce, grilled chicken, red onions, & cilantro

MEDITERRANEAN

Marinated artichokes, roasted mushrooms, spinach, & sundried tomatoes

• • DRAFT BEER • •

BOOTLEGGERS OLD WORLD HEFE	5.0%	
Fullerton, CA (24 mi)	Est. 2008	
COORS LIGHT LAGER	4.2%	
Golden, CO (988 mi)	Est. 1873	
BUD LIGHT LAGER	4.2%	
St Louis, MO (1805 mi)	Est. 1852	
STELLA ARTOIS LAGER	5.2%	
Leuven, Belgium (Far)	Est. 1717	
DOS XX LAGER	4.5%	
Monterrey, Mexico (1500 mi)	Est. 1890	
FIRESTONE 805 Blonde	4.7%	
Buellton, CA (176 mi)	Est. 1996	
DESCHUTES BLACK BUTTE Porter	5.2%	
Bend, OR (855 mi)	Est. 1988	
DESCHUTES MIRROR POND Pale Ale	5.0%	
Bend, OR (855 mi)	Est. 1988	
ANDERSON VALLEY BOONT Amber Ale	5.8%	
Boonville, CA (523 mi)	Est. 1987	
CLAREMONT CRAFT JACARANDA Rye IPA	6.7%	64 IBU
Claremont, CA (13 mi)	Est. 2012	
STONE RUINATION 2.0 Double IPA	8.5%	100 IBU
Escondido, CA (77 mi)	Est. 1996	
UINTA HOP NOSH IPA	7.3%	82 IBU
Salt Lake City, UT (664 mi)	Est. 1993	

• • ROTATING DRAFT • •

LA VERNE B STREET Pineapple Blonde	5.2%	
La Verne, CA (14 mi)	Est. 2013	
TRACK 7 NUKIN FUTZ Peanut Butter Cream Porter	7.3%	
Sacramento, CA (418 mi)	Est. 2011	
FIRESTONE VELVET MERKIN Bourbon Barreled Oatmeal Stout	5.0%	
Buellton, CA (176 mi)	Est. 1996	
THREE WEAV3RS LITTLE ELVIS Session IPA	5.0%	
Inglewood, Ca (53 mi)	Est. 2013	
BARLEY FORGE THE PATSY Coconut Porter	6.6%	
Costa Mesa, CA (34 mi)	Est. 2014	
UINTA 801 Small Batch Pilsner	5.0%	
Salt Lake City, UT (664 mi)	Est. 1993	
GARAGE MANGO TANGO Pale Wheat	5.5%	16 IBU
Tamecula, Ca (54 mi)	Est. 2013	
WIENS APRICOT WHEAT Saison	4.8%	
Temecula, CA (48 mi)	Est. 2012	

• • ON DECK • •

STONE ENJOY BY 11.25.16 Imperial IPA	9.4%	
Escondido, CA (77 mi)	Est. 1996	
EPIC LIL BRAINLESS Raspberry Ale	5.2%	
Salt Lake City, UT (663 mi)	Est. 2010	
ANGEL CITY IPA IPA	6.1%	
Los Angeles, CA (38 mi)	Est. 1997	

• • BOTTLED BEER • •

HEINEKEN LAGER	5.0%	
12oz Bottle	Est. 1864	
NEW CASTLE BROWN ALE	4.7%	
12oz Bottle	Est. 1927	
XINGU BLACK BEER	4.6%	
12oz Bottle	Est. 1988	
CORONA EXTRA LAGER	4.6%	
12oz Bottle	Est. 1925	
GUINNESS DRAUGHT Stout	4.2%	
16oz Can	Est. 1759	
MAUI BREWING COCONUT PORTER	6.0%	
12oz Can	Est. No One Knows	
MICHELOB ULTRA LAGER	4.2%	
16oz Bottle	Est. 1961	
LINDEMANS FRAMBOISE Lambic	2.5%	
12oz Bottle	Est. 1843	
BLUE MOON BELGIAN WHITE	5.4%	
12oz Bottle	Est. 1995	
BUCKLER NON-ALCOHOLIC	---	
12oz Bottle	Est. 1988	

• • CRAFTED COCKTAILS • •

COCONUT MOJITO
Malibu Rum, Bacardi Rum, Agave Nectar, Mint Lemon Juice, Coconut Water
BUBBLE GUM MARTINI
Grey Goose Le Melon Vodka, Ginger Beer, Muddled Honey Dew melon
JOHN DALY OUT OF BOUNDS
Hanger I Mandarin & Citron Vodka, Lemon Juice Simple Syrup, Muddle Rosemary, Iced Tea
PEACHY MARTINI
Absolut Apeach Vodka, St Germain, Muddled Raspberries
WINE SPRITZER
Tito's Vodka, Pinot Grigio, Simple Syrup Lime Juice, POM Pomegranate Juice
STRAWBERRY BASIL MARGARITA
Olmea Altos Tequila, Triple Sec, Lime Juice Simple Syrup, Muddled Basil & Strawberries
BLUEBERRY LEMON DROP
Pearl Blueberry Vodka, Lemon Juice Simple Syrup Muddled Blueberries
THE PUB FASHIONED
Buffalo Trace Bourbon, Brown Sugar Simple Syrup Muddled Orange & Luxardo Cherries
SMALL BATCH SANGRIA
Brandy, Triple Sec, Lime Juice, Simple Syrup Muddled Blueberries & Apples

• • WHITE WINES • •

Light & Sweet

MOSCATO CAVIT Italy
RIESLING KUNG FU GIRL Washington
Medium Bodied & Fruit Forward
PINOT GRIGIO CAVIT Italy
SAUVIGNON BLANC BENZINGER North Coast
Full Bodied & Rich
CHARDONNAY LEAPING HORSE Lodi
CHARDONNAY HESS SELECT Monterey

• • RED WINE • •

Light & Fruit Forward

BEAUJOLAIS NOUVEAU CHATEAU DE BUFFAVENT
PINOT NOIR LESSE-FITCH California
PINOT NOIR TERRAPURA Chile
Medium Bodied & Smooth
RED BLEND BOGLE ESSENTIAL California
MERLOT GREYSTONE CELLARS California
MERLOT ST. FRANCES Sonoma Valley
MALBEC NORTON Argentina
Full Bodied & Robust
CABERNET SAUVIGNON IRONSTONE Lodi
CABERNET SAUVIGNON FREAKSHOW Lodi

• • CHAMPAGNE • •

BRUT OPERA PRIMA Spain
PROSECCO LA MARCA Italy

• • HAPPY HOUR • •

Everyday 3pm-6pm
Late Night: Sun-Thur 9pm-Close & Fri 10pm-Close

3 DRAFT BEER

ANDERSON VALLEY BOONT	DOS XX LAGER
DESCHUTES BLACK BUTTE	COORS LIGHT LAGER
DESCHUTES MIRROR POND	BUD LIGHT LAGER

3 HOUSE WINE

Vista Point Vineyard

CABERNET SAUVIGNON	MERLOT
CHARDONNAY	PINOT GRIGIO

3 WELL DRINKS

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

6 CRAFTED COCKTAILS

COCONUT MOJITO	PEACHY MARTINI	SANGRIA
STRAWBERRY BASIL MARG	BLUEBERRY LEMON DROP	