



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

• • **STARTERS** • •

- SHORT RIB POUTINE** 10.99
French fries, braised short rib, beef gravy, natural cheddar cheese curds
- CHILE VERDE POUTINE** 9.99
French fries, shredded pork, chile verde sauce, queso fresco
- CRAB MAC & CHEESE** 16.99
Lump crab meat in a white wine & sharp cheddar cheese cream sauce
- BUFFALO CAULIFLOWER** 8.99
Tempura beer battered cauliflower served with buffalo sauce
- SPINACH DIP** 9.99
Warm spinach dip topped with fresh parmesan, Served with crostini's
- BACON & SHRIMP TACOS** 12.99
3 corn tortilla tacos with pico de gallo, iceberg, arugula, cheese with a lemon aioli
- FRIED PICKLES** 8.99
Tempura beer battered fried pickles with a chipotle mustard
- 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
- CALAMARI FRITTI** 12.99
Sautéed with olive oil, cherry peppers, fresh garlic. Served with red sauce
- PORK BELLY BITES** 12.99
Crispy, tender pork belly. Served with crème fraiche
- DUCK CHORIZO CHILAQUILES** 12.99
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** 9.99
Choice of: Spicy Buffalo or Asian BBQ Sauce

APRIL SPECIAL

- HOT CHEETOS MAC & CHEESE** 11.99
Our house cheese blend with elbow noodles, topped with hot cheetos, bacon, avocado, and a fried egg

• • **SALADS & SOUPS** • •

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

- WEDGE SALAD** 9.99
Green leaf lettuce, applewood smoked bacon, fresh sliced apples, candied walnuts & white balsamic blue cheese vinaigrette
- HOUSE SALAD** 7.99
Spring mix greens, mozzarella, red onions, cucumber, grape tomatoes and croutons with a white balsamic dijon vinaigrette
- THAI TRI TIP SALAD** 12.99
Tri tip, spring mix, cucumber, chopped peanuts, green onions, sesame seeds, & pickled red onions in a thai curry vinaigrette
- CHOPPED SALAD** 12.99
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

• • **BURGERS & SANDWICHES** • •

- Served with Fries or a Side Salad
 Add a **Fried Egg / Applewood Smoked Bacon 1.49**
 Add **Avocado 1.99**
- PUB BURGER** 13.99
8oz all natural beef, aged cheddar, red onions, lettuce, tomatoes & house made thousand island on a brioche bun
- BUFFALO BURGER** 14.99
8oz all natural grass fed buffalo, portobello mushrooms, roasted red onions, arugula, gruyere cheese, & garlic aioli on a brioche bun
- HANGOVER BURGER** 14.99
8oz all natural beef, fried egg, avocado, bacon, pepper jack cheese & a bacon jam with a chipotle mustard on a brioche bun
- KOBE BLUE BURGER** 14.49
8oz american kobe ground beef, blue cheese, oven dried tomatoes, arugula, garlic dressing, & a horseradish sauce on a brioche bun
- KOREAN BURGER** 14.99
8oz grass feed beef, siracha aioli, ginger pickles, kimchi, & green onions on a brioche bun
- THE WILD WEST BURGER** 14.99
8oz all natural ground beef, onion rings, cheddar cheese, applewood smoked bacon & bbq sauce on a brioche bun
- HOT CHEETOS BURGER** 14.99
8oz grass feed beef, pepper jack cheese, flaming hot cheetos, garlic aioli, lettuce & tomatoes on a brioche bun
- AHI TUNA BURGER** 15.99
Sesame seeds crusted ahi tuna, sesame slaw & siracha wasabi aioli on a brioche bun
- PORTOBELLO MUSHROOMS BURGER** 13.99
Lemon aioli, baby arugula, gruyere cheese, grill onions, avocado and piquillo peppers on a brioche bun
- BELGIAN BEER FRENCH DIP** 13.99
Belgian beer marinated tri tip, aged white cheddar, and caramelized onions on a bolillo bun with au jus on the side
- TRI TIP SANDWICH** 13.99
All natural tri tip, oven roasted tomatoes, 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** 12.99
Piquillo peppers, roasted onions, arugula and garlic aioli on sourdough
- 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
Gruyere & swiss cheese, crisp apples, jalapeños cilantro pesto on wheat bread. Served with a cup of tomato bisque

APRIL SPECIAL

- TOASTED CUBAN SANDWICH** 13.99
Black forest ham, roasted pork loin, swiss cheese, avocado, chipotle mustard and dill pickles

• • FLATBREADS • •

- CAPRESE** 12.99
Mozzarella, oven roasted tomatoes, basil, drizzled with a balsamic glaze
- ITALIAN** 13.99
Pepperoni, sausage, mozzarella, piquillo peppers, chile oil
- HAWAIIAN BBQ CHICKEN** 13.99
BBQ sauce, grilled pineapple, ham, mozzarella, & fresh cilantro
- MEDITERRANEAN** 12.99
Marinated artichokes, roasted mushrooms, spinach, & sundried tomatoes

• • BUILD YOUR OWN HOT DOG • •

Hot dogs are either beer steamed or grilled. Served with fries
11.99

Choose up to three topping

Ketchup Mustard BBQ Sauce Kimchi Tomatoes
Pickles Flaming Hot Cheetos Cherry Peppers Mushroom
Pico de Gallo Chipotle Mustard Sauerkraut 1000 Island

Additional Item .49

Add a cheese 1.49

Aged Cheddar Swiss Blue Cheese Queso Fresco
Shredded Cheddar & Pepper Jack Mozzarella Nacho Cheese

Pile it up 1.99

Bacon Pastrami Duck Chorizo Ham Avocado Pork Verde

• • SIGNATURES • •

- RIBEYE MEDALLION** 27.99
8oz ribeye, red wine reduction, grilled asparagus, and french fries
- PAN SEARED SALMON** 21.99
Market vegetables, fingerling potatoes, and a lemon caper sauce
- CHICKEN PAPPARDELLE** 13.99
Pappardelle pasta, artichoke hearts, roasted tomatoes, & chicken breast in a sundried tomato pesto & parmesan sauce
- SHRIMP LINGUINI** 16.99
Parmesan crusted shrimp & dehydrated tomatoes in a wine sauce
- PUB STYLE FISH & CHIPS** 15.99
Beer battered Atlantic cod, tartar sauce over a bed of seasoned fries
- ROSEMARY LEMON CHICKEN** 13.99
Marinated grilled chicken breast served with quinoa and wild rice blend, 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** 13.99
Pan seared chicken tossed with bell peppers, onions, spinach fingerling potatoes, with sherry wine butter sauce with melted gruyere cheese
- RAMEN BOWL** 15.99
Pork belly, ramen noodles, nori seaweed, mushrooms, bamboo shoots, bok choy, green onions, and poach egg
- TEQUILA JALAPENO SHRIMP PASTA** 16.99
Tiger shrimp tossed with red onion and jalapeno in a tequila cream sauce, topped with Pico de Gallo
- APRIL SPECIAL**
- ROASTED RAINBOW TROUT** 22.49
Roasted on a cedar plank, served with grilled asparagus, fingerling potatoes and topped with a shallots & bacon dressing

• • 7.99 LUNCH SPECIALS • •

Mon-Fri Open-3pm

HALF SANDWICHES

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

PASTRAMI TRI TIP PUB CLUB
CHICKEN APPLE GRILLED CHEESE

• • OR • •

HALF FLATBREAD

CAPRESE HAWAIIAN BBQ CHICKEN
MEDITERRANEAN ITALIAN

• • OR • •

SOUP & SALAD

With choice of Soup and a Side Salad

• • HAPPY HOUR SPECIALS • •

Sat-Thu 3pm-6pm & Fri 3pm-7pm

4.99 APPETIZERS

ZUCCHINI FRIES

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

ONIONS RINGS

Beer battered onion rings served with ranch

SWEET POTATO FRIES

With ranch dipping sauce

CHICKEN WINGS

Choice of: Spicy Buffalo or Asian BBQ Sauce

CILANTRO FLATBREAD

Italian sausage, cilantro & oven roasted jalapenos

BRUSSEL SPROUTS

Sautéed with onions

CAJUN CHICKEN QUESADILLA

Piquillo peppers, green onions, pineapple salsa

7.99 APPETIZERS

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

½ POUND HOT DOG

Beer mustard, Heinz ketchup, and pickled relish

3 DRAFT BEER

COORS LIGHT BUD LIGHT DOS XX LAGER
FIGUOA MT. LIGHT GOLDEN ROAD RED ALE

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 BLUEBERRY LEMON DROP
STRAWBERRY BASIL MARG SANGRIA