

NIBBLES

Crispy Wings

Choice of Honey Sriracha, Lemon Pepper, Smoked BBQ, or Buffalo \$8

Baked BBQ Chicken

Nachos

Homemade tortilla chips topped with mozzarella & cheddar along with pico de gallo, green onions, and sour cream \$8

Lettuce Wraps

Ginger tamari chicken, mushrooms, peppers, peanuts, with butter lettuce cups & a sesame peanut sauce \$10

TWO-HANDED

All sandwiches served with your choice of fries, curly fries, or potato chips Add onion rings for \$2

Pub Burger

Lettuce, tomato, red onion, cheddar \$11

Southwest Burger

8oz beef patty with smoked ghost pepper jack cheese and guacamole with lettuce, tomato, & onion along with a homemade bacon wrapped stuffed jalapeno \$13

Turkey Pub Club

Ham & smoked turkey with lettuce, tomato, mayonnaise, & Dijon mustard on your choice of white or wheat \$11

The Reuben

Vienna corned beef, sauerkraut, 1000 island, & swiss on toasted marble rye \$11

THE FULL PLATE

Fish & Chips

Battered perch with cole slaw, french fries and tartar sauce \$16

Shrimp Linguini

Blackened shrimp adorn a bed of linguini in a broccoli & cheese alfredo sauce \$18

sub blackened chicken - no charge

Fish Tacos

Blackened perch served on a flour tortilla with bibb lettuce, avocado, and pico de gallo along with fries and chipotle aioli \$14

Grilled Salmon

Served in a pomodoro sauce with vegetable noodles and shaved parmesan \$24

Mix Fajita Skewers

3 skewers consisting of beef, chicken, & shrimp along with Spanish rice and guacamole \$17

FROM THE TERRINE & GARDEN

Bowl of French Onion Soup

\$8.00

Cup for \$4

Julienne Salad

Iceberg lettuce, smoked turkey, ham, smoked blue cheese, egg, carrots, and your choice of dressing \$13.00

Make it a ½ salad for \$7

Greek Calamari Salad

Iceberg lettuce, cucumbers, tomatoes, kalamata olives, feta cheese, garlic fried calamari tossed in a creamy Greek yogurt vinaigrette \$18

Pub Quesadilla

Cheddar & monterey jack cheeses served with pico de gallo, sour cream & guacamole \$7

Add grilled chicken \$3 / Add grilled steak \$5

Buffalo Calamari

6oz of flash fried calamari tossed in our buffalo sauce and served with ranch dressing \$9

Beer Battered Onion Rings

Locally brewed Tighthead beer battered homemade onion rings \$7

Brisket Burger

Big burger patty topped with house smoked beef brisket and smoked gouda, along with a homemade bacon wrapped stuffed jalapeno \$16

Chicken & Avocado Sandwich

Grilled chicken, avocado, bacon, arugula, whole grain honey mustard & swiss \$12

Steak Sammy

Marinated flank steak grilled to perfection and served in a garlic butter toasted baguette with spinach, tomato, and chimichurri sauce \$14

Boursin Chicken Wrap

Fresh grilled chicken along with Boursin cheese, bacon, lettuce, & tomato and served in a spinach tortilla \$12

Homemade Meatloaf

Served with beef gravy along with broccoli cheddar mashed potatoes \$17

Steak & Fries

10oz grilled flank steak in a parmesan herb butter and served with caramelized onions & mushrooms alongside a mound of fries \$19

Orange Chicken

Stir-Fried with Sugar Snap Peas, Bell Peppers, Onions, Carrots, and Scallion Rice \$18

Carne Asada Tacos

Grilled skirt steak served in a quesadilla shell and topped with pico de gallo and chipotle aioli \$16

Soup of the Week

Chef's selection of fresh ingredients \$7

Order a cup for \$4

Cajun Chicken Taco Salad

Onions, tomatoes, guacamole, sour cream, with chipotle ranch in a tortilla bowl \$12

Teriyaki Chop Chicken Salad

Chopped romaine lettuce, red peppers, carrots, grilled pineapple, red onion, and crispy wontons tossed in a sesame ginger vinaigrette \$16

Famous Firecracker Shrimp

Firecracker chili sauce topped with scallions \$10

Bruschetta

Large, buttery ciabatta roll with melted mozzarella and fresh tomato then drizzled with balsamic reduction and shaved parmesan \$8

Crab Cakes

2 crab cakes with chipotle remoulade and served with arugula, grape tomatoes, and a lemon vinaigrette \$9

Stuffed Blue Cheese Burger

8oz burger patty stuffed with applewood smoked blue cheese with lettuce, tomato, & onion \$13

Portobello Caprese Sandwich

Grilled portobello mushroom, spinach, tomato, fresh mozzarella, balsamic glaze, and pesto basil sauce all on a ciabatta roll. \$13

Veggie Burger

A homemade patty consisting of organic wild rice, black beans, onion, and corn with lettuce, tomato, & onion topped with sweet and tangy tomato mayo \$13

Spiced Snapper

Served with a olive & barley salad with Greek yogurt sauce \$22

Brisket Mac & Cheese

In house smoked brisket served in our mac n cheese with a side of potato chips \$13

Pork Chop

Bone-in chop with maple thyme butter and served with sautéed garlic spinach & roasted potato wedges \$21

Smoked Brisket Chili Mac

Homemade chili along with house smoked brisket & elbow macaroni and topped with cheddar cheese, green onions & sour cream served in a bed of potato chips \$14

Pub Salad

Seasonal greens, tomato, cucumber, cheddar, & croutons \$7

Make it a ½ salad for \$4

Blackened Salmon Salad

Seasonal greens, tomato, cucumber, red onion, cracked tortillas, honey-dijon vinaigrette \$18

Classic Caesar Salad

Romaine lettuce tossed in creamy Caesar dressing and topped with parmesan cheese \$9

Make it a ½ salad for \$4

CAN I GETTA SIDE OF?

Steamed Broccoli
\$4

Curly Fries
\$4

Cheddar Mashed Potatoes
\$4

French Fries
\$3

Seasonal Sautéed Vegetables
\$5

Sautéed Lemon Garlic Spinach
\$5

Brisket Mac n' Cheese
\$6

Small Side Salad
\$4

Homemade Potato Chips
\$3

MAKE ROOM

3 Layer Nutella Cheesecake
\$8

Fried Vanilla Ice Cream
\$8

Apple Pie Taquitos Ala Mode
\$8

Molten Chocolate Lava Cake
\$8

LOCAL **Not Your Father's Root Beer Float**
\$10
NON-ALCOHOLIC AVAILABLE - \$8.00

REDS BTG

Murphy Goode Pinot Noir
\$10

Keiken Reserve Malbec
\$9

Edna Valley Cabernet
\$10

Guenoc California Merlot
\$9

Murphy Goode Blend
\$9

Carmel Road Pinot Noir
\$11

Canyon Road Cabernet
\$8

Sebastiani Sonoma Cabernet
\$12

Harlow Ridge Zinfandel
\$9

Meiomi Pinot Noir
\$12

Storypoint Cabernet
\$10

Washington Hills Merlot
\$8

Canoe Ridge Expedition Blend
\$11

WHITES BTG

Danzante Pinot Grigio
\$9

Kim Crawford Sauvignon Blanc
\$14

KJ Avant Unoaked Chardonnay
\$11

Mirassou Moscato
\$8

Van Duzer Pinot Gris
\$12

Schmitt Sohne Blue Reisling
\$11

Sonoma Cutrer Chardonnay
\$14

Unparalleled Rose
\$11

Roth Estate Sauvignon Blanc
\$9

Canyon Road Chardonnay
\$8

Storypoint Chardonnay
\$10

Funf White Sangria
\$9

BUBBLES

Maschio Prosecco 175 ml
\$8

Korbel Brut 175 ml
\$9

Wycliff Sparkling BTG
\$7

BREWS

Draft Beer
\$6.25

Imported & Craft Bottles
\$5.50

Domestic Bottles
\$4.50