

APPETIZERS

Chips & Queso V	\$11
house-made pub potato chips, queso blanco	
Street Corn Dip	\$12
fire roasted corn, spicy cream cheese custard, chicharrónes crust, avocado aioli, fried tortilla chips	
Pork Belly Candy GF	\$15
smoked pork belly, pecan stout malt glaze, toasted pecans	
Oh Rings V	\$10
hand-cut onions, beer batter, jalapeño honey ranch	
Chicharrónes	\$9
deep fried pork skin, five chili dusted, pickled jalapeños, roasted pepper puree	
Disco Fries GF	\$16
shoestring fries, veal demi-glace, queso blanco, beer-beque brisket, pickled jalapeños	
Pretzel Perfection V	\$15
one giant salted pretzel, IPA beer cheese, stout whole grain mustard	
Scotch Bonnet Wings GF	\$14
eight deep fried wings, scotch bonnet sauce <i>(available dry rubbed, five pepper or mild buffalo sauce)</i>	
Brussel Sprouts GF	\$12
roasted brussels, bacon lardons, pecans, feta cheese, balsamic syrup	
Chili Garlic Shrimp	\$15
colossal prawns, chili garlic crunch, sambal oeleke aioli, spring mix, wontons, sesame, soy	

BURGERS & SANDWICHES

*Choice of shoestring fries, beer battered fries, mashed potatoes, thai sticky rice
Substitute these sides for \$5 - root vegetables, brussel sprouts, onion rings
gluten-free bun available for \$2

The Lebowski Burger*	\$14
angus smash patty, american cheese, bibb lettuce, tomato, red onion, homemade pickles, on a toasted brioche bun <i>served with your choice of garlic aioli or stout whole grain mustard.</i>	
Tomato Jam Burger*	\$15
angus smash patty, applewood bacon, provolone, tomato jam, fried onion stack, garlic aioli, on a toasted brioche bun	
Beer Cheese Burger*	\$15
angus smash patty, applewood bacon, american cheese, crispy onion straws, craft beer cheese, on a pretzel bun	
Cowboy Cheese Burger	\$16
angus smash patty, beer-beque sauce, applewood bacon, onion rings, white cheddar cheese	
BBQ Brisket	\$19
smoked brisket, beer-beque sauce, onion straws, white cheddar cheese, on a brioche bun	
General Tso's Chicken Sandwich	\$16
grilled or panko-breaded chicken breast, general tso's sauce, asian slaw, wonton strips, on a potato roll	
5 Pepper Chicken Sandwich	\$15
panko breaded chicken breast, applewood smoked bacon, lettuce, tomato, pickle, five pepper sauce, pepperjack cheese, on a brioche bun	
Chicken Club Sandwich	\$16
grilled chicken breast, applewood smoked bacon, white cheddar cheese, garlic aioli, lettuce, tomato, avocado, on a brioche bun	

*Allergen menu available upon request. If you have a food allergy, please check with the staff for questions and recommendations. Items marked GF are gluten-friendly, not 100% gluten-free. The food itself is prepared gluten-free, but the nature of our facilities means that there may be a chance of cross-contamination.

GF Gluten-friendly **V** Vegetarian **Vv** Vegan

*Eating raw or undercooked food can increase the risk of foodborne illness.

SALADS

Dressings: ranch, bleu cheese, honey mustard, balsamic vinaigrette, 1,000 island, jalapeño honey ranch

Pub Salad V Vv	\$7
spring mix, carrot, cucumber, red onion, cherry tomatoes	
Big Salad V Vv	\$10
spring mix, carrots, cucumbers, red onion, cherry tomatoes	
Beet Salad V	\$16
spring mix, roasted beets, red onion, feta cheese, pecans, with honey balsamic vinaigrette	
Berries & Feta Salad V	\$15
blueberries, blackberries, strawberries, spring mix, feta cheese, toasted almonds, honey balsamic vinaigrette	
Fried Chicken Cobb	\$16
fried chicken tenders, chopped bibb lettuce, crumbled egg, bacon, tomato, cucumber, avocado, red onion	

**add grilled or fried chicken to any salad - \$5 | *add (3) prawns - \$7*

ENTREES & SPECIALTIES

Pub Mac n Cheese V	\$15
double cream, gruyère, mozzarella, american, provolone, asiago, cavatapi, garlic crunch <i>*add pork belly, bbq brisket or chicken - \$8</i>	
Classic Fish & Chips	\$18/\$22
2 or 3 piece hand-cut cod, blonde ale beer batter, french fries, classic coleslaw, malt vinegar tartar sauce	
Spicy Tuna Bowl*	\$24
sashimi grade ahi tuna, spring mix, carrots, cucumbers, avocado, ginger soy reduction, sriracha chili aioli, coconut sticky rice	
Hand Breaded Chicken Strips	\$12/\$15
3 or 5-piece hand-battered chicken strips, choice of dipping sauce: <i>ranch, scotch bonnet, beer-beque, honey mustard, general tso's, jalapeño honey ranch</i>	
Shepherd's Pie	\$22
venison, veal demi-glace, root vegetables, cheesy potato topping	
Bangers & Mash	\$20
english bangers, mashed potatoes, peas, mushroom demi-glace	
Ribeye*	\$44
hand-cut 14oz. USDA Prime Ribeye, mashed potatoes, green beans, roasted garlic butter <i>*add 3 chili garlic shrimp - \$9</i>	
Tomahawk Pork Chop	\$27
hand cut tomahawk pork chop, mashed potatoes, green beans, creole maque choux	
Root Vegetable Dinner GF V Vv	\$20
parsnips, sweet potatoes, beets, onions, carrots, brussel sprouts, honey pecans, aged balsamic glaze <i>*add grilled chicken breast or (2) chicken strips - \$5</i>	

SHAREABLE SIDES **V**

Beer Battered Fries \$5 Green Beans \$5
Pub Potato Chips \$5 Shoestring Fries \$5
Sticky Rice - \$4 Mashed Potatoes - \$6
Peas & Bacon - \$5 Root Veggies - \$6 V Vv

DESSERTS

Bread Pudding	\$12
<i>a new style created every week! Ask about this week's creation</i>	
Pecan Bacon Pops	\$10
<i>traditional pecan pie filling, bacon, panko crust, bourbon caramel, sea salt whipped cream</i>	
Southern Peach Cobbler	\$10
<i>cling peaches, local honey, homemade biscuit topping, vanilla ice cream, peach vanilla coulis</i>	