



BREAKFAST & BRUNCH MENU

SATURDAY
10am-2pm

SUNDAY
10am-6pm



BREAKFAST

BOWSKI SIGNATURE BAGELS

choice of plain or everything bagel served with campfire fries

New York \$7
choice of bagel, cream cheese

Vermont \$10
bacon, maple pecan cream cheese schmear

California \$9
roasted vegetables,
avocado cream cheese schmear

Alaska \$15
smoked salmon, red onion,
caper dill cream cheese schmear

BAGEL ADD-ONS

\$1/ea. tomato | red onion | avocado | egg

\$5/ea. bacon (4pcs) | banger sausage (2pcs) | burger patty | ham

PUB FAVORITES

English Pub Breakfast \$16
two eggs, english bangers, campfire potatoes, beans, texas toast
(sub bacon or ham for english banger)

Fried Egg Sandwich \$12
two eggs, bacon, american cheese, garlic aioli, texas toast, campfire fries

Buttermilk Biscuits & Gravy \$12
two homemade buttermilk biscuits, country sausage gravy, campfire fries

Crème Brulee French Toast \$15
vanilla egg custard, texas toast, cinnamon butter, choice of bacon or bangers

The Mess \$14
campfire fries, biscuit, gravy, eggs cooked to order

EXTRAS

1 egg **\$3** | bacon (4pcs) **\$5** | bangers (2pcs) **\$7** | ham steak **\$6** | campfire fries **\$4**
grapefruit half **\$3** | berries **\$5** | buttermilk biscuit **\$5** | texas toast (2pcs) **\$3** | plain bagel **\$3**



LUNCH & DINNER

APPETIZERS

Chips & Queso \$11

house-made pub potato chips, queso blanco

Disco Fries \$16

shoestring fries, veal demi-glace, queso blanco, smoked brisket, pickled jalapeños

Scotch Bonnet Wings \$14

eight deep fried wings, scotch bonnet sauce
(available dry rubbed, five pepper or mild buffalo sauce)

Oh Rings \$10

hand-cut onions, beer batter, jalapeño honey ranch

Pretzel Perfection \$15

one giant salted pretzel, IPA beer cheese, stout whole grain mustard

Pork Belly Candy \$15

smoked pork belly, pecan stout malt glaze, toasted pecans

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
served with your choice of garlic aioli or stout whole grain mustard.

Chicken Club Sandwich \$16

grilled chicken breast, applewood smoked bacon, white cheddar cheese, garlic aioli, lettuce, tomato, avocado, 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

Beer Cheese Burger \$15

angus smash patty, applewood bacon, white cheddar cheese, crispy onion straws, craft beer cheese, on a pretzel bun

SALADS

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

Pub Salad \$7

spring mix, carrot, cucumber, red onion, heirloom tomatoes

Fried Chicken Cobb \$16

fried chicken tenders, chopped bibb lettuce, crumbled egg, bacon, tomato, cucumber, avocado, red onion

ENTREES & SPECIALTIES

Classic Fish & Chips \$18/\$22

2 or 3 piece hand-cut cod, blonde ale beer batter, french fries, bacon slaw, malt vinegar tartar sauce

Chicken Strips \$10/\$14

3 or 5-piece hand-battered chicken strips, choice of dipping sauce: *ranch, scotch bonnet, beer-beque, honey mustard, general tso's, jalapeño honey ranch*

Spicy Tuna Bowl* \$24

sashimi grade ahi tuna, spring mix, carrots, cucumbers, avocado, coconut sticky rice, sriracha chili aioli

Root Vegetable Dinner \$20

parsnips, sweet potatoes, beets, onions, carrots, brussel sprouts, honey pecans, aged balsamic glaze

**add grilled chicken breast or (2) chicken strips - \$5*

DESSERT

Bread Pudding \$10

a new style created every week! Ask about this week's creation

Black & Tan Sundae \$10

vanilla ice cream, stout chocolate, whiskey caramel, chocolate chip cookie, whip