

THE PUB

food & drink

FIRSTS

BEER CHEESE NACHOS 10
Jalapenos, Pico de Gallo, Guacamole,
Sour Cream, Green Onion, Cilantro

CRISPY WINGS 12
Buffalo, BBQ, or Honey Sriracha

LOADED FRIES 8
Bacon, Beer Cheese, Sour Cream,
Green Onions

ONION RINGS 8
Chipotle Ranch

FRIED PICKLES 8
Ranch Dressing

GIANT PRETZEL 7
Beer Cheese, Mustard

CRAB FRITTERS 14
Spicy Remoulade

SOUP OF THE DAY 8

BRISKET CHILI 9
Jalapeno Cornbread, Cheddar Cheese

SALADS

MEDITERRANEAN CHICKEN 16
Breaded Chicken Scallopini, Mixed Greens, Tomato,
Onion, Cucumber, Olives, Feta Cheese,
House Vinaigrette

COBB 16
Smoked Bacon, Egg, Avocado, Chicken,
Blue Cheese, Tomatoes, Red Onions

GRILLED CHICKEN CAESAR 16
Romaine, Parmigiano,
Garlic Dressing

PUB SPECIALS

All Sandwiches Served with French Fries

PHILLY STEAK SANDWICH 15
Shaved Roast Beef, Provolone, Onions,
Hoagie Roll

PUB BURGER* 15
American Cheese, Pickles,
Special Pub Sauce

PASTRAMI REUBEN 15
Marble Rye, Melted Swiss,
Sauerkraut

VEGAN BURGER 14
Impossible™ Burger, Good Planet™ Cheddar,
Caramelized Onions

CRISPY CHICKEN SANDWICH 15
Pickles, Southern Spice,
Brioche Bun

TURKEY SANDWICH 15
Lettuce, Tomato, Cheddar, Bacon,
Chipotle Mayonnaise, Ciabatta

BACON CHEDDAR BURGER* 16
Crispy Onion, BBQ Sauce

CLASSICS

GRILLED SHRIMP 18
Shrimp, Garlic-Lemon Butter, Parsley, Coleslaw,
Classic Tartar Sauce, Rice, Vegetable of the Day

GRILLED BEEF TENDERLOIN* 26
House Steak Sauce, Crispy Fries

ROAST PRIME RIB* 36
Baked Potato, Au Jus, Horseradish
(Available After 5pm)

BBQ RIBS 20
French Fries, Coleslaw

CRISPY FISH N CHIPS 16
Classic Tartar Sauce, Coleslaw

BLACKENED SALMON* 22
Vegetable of the Day, Herb Butter

SHRIMP BASKET 16
Fried Shrimp, Crispy Fries

ROTISSERIE HALF CHICKEN 17
Roasted Potatoes, Roasted Garlic, Gravy

SIDES 6

OVEN ROASTED POTATOES

SWEET POTATO FRIES

COLESLAW

MAC & CHEESE

FRENCH FRIES

SIDE SALAD

VEGETABLE OF THE DAY

YELLOW RICE

Not all ingredients are listed. Please inform your server, manager, or chef of any allergies.

*Consuming raw or undercooked seafood or meat can increase your risk for foodborne illness. 20% Gratuity will be added to parties of 6 or more.

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BEER LIST

DRAFT

16OZ 22OZ HALF YARD

SEASONAL LOCAL TAP

SEASONAL CRAFT TAP

BUDWEISER

BUD LIGHT

COORS LIGHT

BLUE MOON BELGIAN WHITE ALE

STELLA ARTOIS

AIRMAIL GUINNESS STOUT

BROKEN BOW RED ALE

DOGFISH HEAD 60 MINUTE IPA

ANGRY ORCHARD CIDER

SAMUEL ADAMS BOSTON LAGER

BOTTLES

BUDWEISER

BUD LIGHT

CORONA

COORS LIGHT

HEINEKEN

CAPTAIN LAWRENCE HOP COMMANDER IPA

SEASONAL CRAFT SELECTION

WINE LIST

BY THE GLASS

HOUSE CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO,
CABERNET SAUVIGNON, OR MERLOT

BY THE BOTTLE

QUARA ESTATE-BOTTLED MALBEC

RARE VINEYARDS MERLOT

RARE VINEYARDS PINOT NOIR

JOSEPH STEWART WINERY CABERNET SAUVIGNON

PONTICELLO PINOT GRIGIO

JOSEPH STEWART WINERY CHARDONNAY

JOSEPH STEWART WINERY SAUVIGNON BLANC

cocktails

THE FIZZ

Hendrick's Gin, Fresh Lime,
Cucumber, Mint, Ginger Beer

FRENCH TART

Grey Goose Vodka, Grapefruit,
Fresh Lime, St. Germain

HOSPITALI'TEA

Jack Daniel's Single Barrel,
Peach Tea, Lemonade

ENGLISH FOG

Bombay Sapphire, Fresh Lime,
Orange, Ginger Beer

BLOODY BELLE

J.P. Wiser's Whiskey,
BBQ Bloody Mary Mix

BLOODY MARY

Tito's Vodka & Our Signature
Bloody Mary Mix

MICHELADA

Domestic Beer & Michelada Mix

THE PUB SOUR

Wild Turkey Kentucky Spirit,
Fresh Lemon & Orange Juice

MINTED MAN

Ketel One Vodka, Fresh Lime,
Seasonal Berries, Ginger Beer, Mint

BELLINI

Peach Purée & Prosecco