

≡ **SALADS \$10** ≡

*Add fried chicken breast +5  
Add chicken tenders +5  
Add herbed butter shrimp +6*

**House Salad (GF)**

Spring mix, cherry tomatoes, red onion, sweetie drop peppers, shredded cheddar, bacon crumbles

**Summer Berry Salad (V) 11**

Spring mix, blueberries, mandarin oranges, red onion, goat cheese & walnuts

**Classic Spinach Salad 10**

Baby spinach, crumbled bacon, red onions, tomatoes, hard boiled egg & goat cheese

*Choice of dressing: Ranch, Blue Cheese,  
Honey Champagne Vin, Lemon Vin,  
Balsamic Vin, Thousand Island,  
Honey Mustard, Green Goddess*

≡ **SOUPS \$8** ≡

**Smoked Tomato Bisque (V, GF)**

**Soup du Jour**

≡ **KIDS \$7** ≡

Chicken Tenders & Fries  
Mac & Cheese (V)  
Grilled Cheese & Fries (V)

≡ **APPETIZERS** ≡

**Artichoke Dip (V) 11**

Housemade artichoke dip served warm w/ crispy fried tortilla chips

**Fish Hooks & Bottle Caps (V) 9**

Crispy onion petals and jalapeño rings, served with Texas petal sauce

**Brussels & Cauliflower (V, GF) 11**

Crisped up & tossed with country maple & blue cheese crumbles

**Cheesy Bread Sticks 8**

Housemade herb focaccia bread topped w/ mozzarella & asiago, served with tomato cream sauce & garlic sauce

**Garlic Green Beans (V) 8**

Tender green beans pan seared, then drizzled with garlic aioli

≡ **SWEETS** ≡

**Blue Ribbon Brownie à la Mode 8**

Housemade chocolate brownie, topped w/ chocolate sauce & crushed walnuts, then finished w/ a scoop of vanilla ice cream

*Sub GF brownie +2*

**Chef's Selection 8**

A crafted dessert that is sure to please — ask your server for today's selection!

≡ **DAILY SPECIALS** ≡

**WEDNESDAY:**

Yellow Curry Bowl  
w/ choice of protein \$11+  
\$2 off wine by the glass,  
20% off wine bottle list

**THURSDAY:**

Burger & Beer for \$15,  
\$2 off all whiskey

**FRIDAY:**

BBQ Tray \$24 — ½ rack ribs, sliced  
brisket, jalapeño cheddar sausage,  
homemade chili & fixins

**SATURDAY:**

Prime Rib Dinner \$34

**SUNDAY:**

\$2 off wings, \$1 off all beers

V = Vegetarian, GF= Gluten Friendly

\*Many of our dishes can also be modified for Vegan diets — ask your server\*

\*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# PUB MENU

Wed – Sun 5 – 9 pm

## ≡ ENTRÉES ≡

### Signature Burger 15

Double Angus smash patty w/ bacon, American, lettuce, pickles & steak sauce aioli, choice of side  
*Sub cauliflower “steak” (V)*

### Veggie Smash Burger (V) 16

Two veggie smash patties, vegan cheddar, lettuce, tomatoes, sliced red onions & creamy garden sauce on a bun

### Fish & Chips 16

Hand-battered haddock fried & served over fries, served w/ tartar sauce & coleslaw

### Chicken Tender Tray 11

Crispy chicken tenders w/ fries & ranch

### Steak Bomb Gyro 15

Thin-sliced prime rib, sautéed peppers & onions, provolone, cheese sauce & Duke’s mayo, wrapped in warm naan bread, choice of side

### Fried Chicken Sandwich 14

Crispy chicken breast w/ lettuce, pickles & cheddar aioli, choice of side

*Add any of our signature sauces +1*

### Cavatappi Rosa Pasta (V) 11

Corkscrew pasta tossed in creamy tomato sauce w/ fresh mozzarella & basil. *Add fried chicken breast +5*  
*Shrimp +6*

### Jambalaya Bowl 16

Sautéed shrimp, pulled chicken, andouille sausage, peppers, onions, cherry tomatoes & cajun seasoning cooked w/ our seasoned rice, finished with scallions

### Mac & Cheese or Seasoned Rice Bowl (V) 11

A hearty bowl of mac or rice, choose to add:

Brussels & Cauliflower +3

Fried Chicken Breast +5

Crispy Chicken Tenders +5

Herbed Butter Shrimp +6

Thin-sliced Prime Rib +5

Garlic Green Beans +3

Spice it up with any of our signature sauces +1

### Steaks\*

Topped w/ herbed butter & served with your choice of side

*Add any of our signature sauces +1*

• 8oz Sirloin (GF) 21

• 12oz Ribeye (GF) 29

• Cauliflower “Steak” (V, GF) 14

### Wings: 1/2 dozen \$12, Full dozen \$20

Crispy wings served plain or tossed in your choice of sauce or rub, served w/ ranch or blue cheese, celery & carrot sticks

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## SAUCES & RUBS

Buffalo

Smokejumper Hot Sauce

Sesame Ginger

Golden BBQ

Caribbean Jerk Sauce (*Sweet & Spicy*)

Dry AP Rub

Dry Lemon Pepper

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## ≡ SIDES ≡

Fries (V) 4

Sweet Potato Waffle Fries (V) 4

House Salad (V) 5

Mac & Cheese (V) 5

Seasoned Rice (V) 4

Zesty Pea Salad 4

Garlic Aioli Green Beans (V, GF) 4

Maple Blue Cheese

Brussels & Cauliflower (V) 4

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