



PUB EATS

We PROUDLY prepare our menu from scratch! Our fresh breads, slow cooked meats, house-made sauces, and dressings are a brilliant match to our atrisian beers. Please ENJOY, but remember... your food might take some time. We promise it will be worth it... CHEERS!

STARTERS

Share one of our large portion appetizers to kick off your meal!

Chips & Salsa

Crisp corn tortilla chips served with scratch pico de gallo.

\$4.00

... Add Beer Cheese \$5.00

Cheesy Garlic Fries

Our hand cut fries tossed with fresh garlic, parmesan, and smothered with house beer cheese.

\$7.50

Chicken Skewers & Flatbread

Marinated, grilled chicken skewers with pita and dipping sauces; sweet citrus chipotle and tzatziki.

\$8.25

Fresh Pretzels

Two large fresh baked pretzels with scratch made beer mustard and beer cheese.

2 Pretzels \$7.00

Single Pretzel \$4.00

Hummus

Chickpea hummus served with seasonal vegetables and grilled flatbread.

\$8.50

Veggie Skewers

Fresh skewers of zucchini, tomato, onion, mushrooms, and bell pepper grilled with dipping sauces: sweet citrus chipotle & tzaziki and grilled flatbread.

\$7.25

Not So Nachos

Beer braised pulled pork, BBQ sauce, beer cheese, and thinly sliced fresh jalapenos on crisp corn tortilla chips, topped with pico de gallo.

\$10.00

Pub Wings

Made to order. Your choice of house BBQ, classic buffalo, or sweet chipotle citrus.

\$10.00

BEVERAGES

Find our rotating menus on our digital menu board & table tents.

Fountain Drinks

Pepsi, Diet Pepsi, Mug Root Beer, Mt. Dew, Dr. Pepper, Sierra Mist, Lipton Iced Tea, or Lemonade.

\$2.50

PIZZAS

Classic thin-crust, hand-tossed dough, approximately 10".

Build Your Own Pizza

Your choice of red, pesto, or olive oil and garlic sauce with mozzarella. Add your choice of toppings for \$0.50 each: Pepperoni, Sausage, Chicken, Hamburger, Bacon, Gyro Meat, Pulled Pork, Mushroom, Onion, Grilled Pepper, Kalamata Olive, Tomato, Basil, Pineapple, Jalapeno, Feta, Arugula, or Spinach.

Starting at \$9.00

Margherita

Red sauce topped with fresh mozzarella, sliced tomatoes, and finished with basil and olive oil.

\$9.50

Pesto Chicken

Pesto topped with mozzarella, chicken, red onions, and sliced tomatoes.

\$10.00

Hawaiian Pulled Pork

Red sauce topped with mozzarella, pulled pork, pineapple, BBQ sauce, red onions, and jalapenos.

\$10.50

Classic White

Traditional olive oil and garlic sauce topped with mozzarella, feta, arugula, and fresh spinach.

\$9.50

Gyro

Red sauce topped with feta, gyro meat, kalamata olives, red onion, and tzatziki.

\$10.00

Carne!

Red sauce topped with mozzarella, pepperoni, sausage, and hamburger.

\$10.50

**Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of food borne illness.

SANDWICHES

Sandwiches are served with choice of side.

Beer Braised Pulled Pork

Beer braised pulled pork, jalapeno coleslaw, and pickle plank on a toasted bun

Imperial Ruben

House made corned beef, beer kraut, scratch thousand island, and swiss cheese on thick-cut rye bread.

Babaloo

A twist on the classic Cuban: Beer braised pulled pork, thinly sliced ham, whole grain mustard, swiss cheese, and pickle planks on fresh baked and grilled flatbread.

Jive Turkey Wrap

In-house baked turkey breast, sliced thin and stuffed inside a tomato basil tortilla with baby spinach, kale, gorgonzola, dried cranberries, garlic aioli, and sweet citrus vinaigrette.

Gyro

Half a pound of grilled gyro meat served inside a warm fresh baked pita with lettuce, red onion, tomato, and scratch made tzatziki sauce.

Grilled Cheese & Tomato Soup

Your choice of bread and cheese served with our house tomato soup. (Does not come with side, additional sides may be ordered - Add \$3.)

BURGERS

Served with choice of side. All burgers are cooked "pink" or "no pink".

Build Your Own Burger **

Fresh ground sirloin topped with your choice of cheese and one topping: Mushrooms, Onions, Bacon, Jalapenos, or Grilled Peppers. Additional toppings may be added for an additional charge.

BBQ Bacon Burger **

Fresh ground sirloin topped with house BBQ sauce, cheddar cheese, thick-cut bacon, and our own pickled onions on a toasted bun.

Smoked Gouda Burger **

Fresh ground sirloin topped with smoked gouda, caramelized onions, and garlic aioli on toasted bun.

SIDES

Add A Side

\$3.50

\$9.50

Your choice of fresh-cut fries, warm German potato salad, cottage cheese, jalapeno coleslaw, macaroni & beer cheese, seasonal vegetables, soup, or side salad.

\$11.00

PLATES

\$11.00

Bangers & Kraut

\$13.00

Two classic English-style bangers on a bed of our house beer kraut with our pub mustard, grilled flatbread, and your choice of two sides.

\$10.00

Fettuccine Pasta Bowl

\$12.00

Al dente fettuccine served with your choice of sauce: Classic Alfredo, Rosé Cream, or Pesto Cream. Topped with grilled chicken & freshly baked breadstick.

\$10.00

LVB Winter Salad

\$10.00

Spinach and arugula with cucumbers, dried cranberries, red onion, tomato, feta, croutons, choice of turkey or grilled chicken and choice of dressing.

\$8.00

Meat Loaf & Frites

\$12.25

Thick sliced homemade meat loaf smothered with Power Jam Porter gravy & served with fresh cut fries.

DESSERTS

Bread Pudding

\$6.00

Classic bread pudding with cherries and raisins, topped with our scratch caramel and whipped cream.

\$11.00

Cinnamon Roll

\$5.00

Freshly baked every morning from scratch.

\$11.50

Fried Peach Fruit Pie

\$6.50

Seasonal peaches tossed with sugar & cinnamon stuffed in our hand made dough fried to golden goodness served with whipped cream & our house scratch caramel sauce.

\$12.50



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