



STARTERS

OLD GLORY CHEESE CURDS

American Pale Ale batter, chimichurri ranch dressing / \$11 **V**

KING STREET NACHOS

Corn tortilla chips, cheese, black beans, pico de gallo, sour cream, guacamole, cilantro, pickled onion, pickled jalapeños, / \$16 **V**
Seasoned chicken / +\$4
Grilled steak / +\$6

BAVARIAN PRETZEL

Handmade Bavarian pretzel, Peck's pilsner mustard, cheese sauce / \$11 **V**

CAULIFLOWER BITES

Crispy spicy battered cauliflower bites, feta-dill sauce, \$11 **V**

WISCONSIN PRETZEL BOARD

Bavarian pretzel, Wisconsin summer sausage, smoked gouda cheese, brie cheese, dried apricots, Scotch Ale pickles, cheese sauce, Peck's pilsner mustard / \$17

PUB WINGS

GREAT DANE PUB WINGS

Choice of sauce, gorgonzola dressing, 6-pack, \$13 / 12-pack, \$22

BONELESS WINGS

1-pound of hand-breaded, beer-battered white meat, choice of sauce, gorgonzola dressing / \$16

SAUCES:

General Tso's, 3-alarm, chipotle stout BBQ, Korean BBQ, Nashville hot, habanero hellfire, Jamaican jerk

SALADS

SPINACH & PEAR SALAD

Baby spinach, fennel, pear, toasted almonds, red onions, goat cheese, Jones Dairy Farm warm bacon vinaigrette / \$15

Grilled or blackened chicken / +\$4
Grilled salmon / +\$7

HAIL CAESAR SALAD

Romaine, creamy caesar, pretzel croutons, parmesan crisps / \$13

Grilled or blackened chicken / +\$4
Grilled salmon / +\$7

WEBSTER STREET SALAD

Roasted chicken, Granny Smith apple, dried cranberries, walnut, gorgonzola, mixed greens, cherry tomato, honey-citrus dressing / \$15

Grilled salmon / +\$7

CHIMICHURRI RANCH STEAK SALAD*

Carne asada, avocado, tortilla strips, red onion, black beans, roasted corn salsa, cherry tomato, radish, romaine, feta, chimichurri, ranch dressing / \$18

DRESSINGS:

Caesar, ranch, honey-citrus, gorgonzola, chimichurri ranch, lemon-dijon vinaigrette

BOWLS

KOREAN RICE BOWL*

Choice of marinated and grilled flank steak, pork belly, or crispy tofu. Korean BBQ sauce, shredded carrot, cucumber, scallion, cilantro, sesame seeds, Crimini mushrooms, bok choy, sunny-side egg / \$18

MEDITERRANEAN FALAFEL BOWL

Falafel, hummus, tabbouleh, mixed greens, cherry tomato, kalamata olives, cucumber, feta, lemon-dijon vinaigrette, tzatziki, grilled naan / \$15 **V**

Grilled or blackened chicken / +\$4
Grilled salmon / +\$7

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame-crusted tofu, orange ginger dressing, aged balsamic / \$15 **V**

Grilled or blackened chicken / +\$4
Grilled salmon / +\$7

FRIENDS & BEERS FOR 30 YEARS!

ESTABLISHED 1994

SOUP

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CUP / 4.5
BOWL / 6.5



WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut.

BUTTERNUT SQUASH & COCONUT CURRY

Squash, red lentil, curry, coconut milk, naan crouton, cilantro. **V**

BROWN ALE ONION CROCK

Chicken and beef broth, pretzel croutons, beer-simmered onions, Swiss cheese / \$7

DUNN'S MARSH

Half sandwich + choice of house salad - or - bowl of soup / \$14 (Onion crock + \$1.50)

SANDWICH CHOICES:

Turkey + Avocado, Mayan Wrap, Caesar Wrap, Irish Road Reuben

SHOREWOOD HILLS

Soup and salad / \$12 (Onion crock + \$1.50)

* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

CAESAR WRAP

Grilled chicken, romaine, Parmesan cheese, Caesar dressing, vegetable tortilla wrap / \$13

MAYAN CHICKEN WRAP

Grilled chicken, guacamole, roasted corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap / \$13.5

FALAFEL NAAN WRAP

Grilled naan bread, whipped feta-dill sauce, caramelized peppers and onions, shaved romaine, tomato, lemon-tahini vinaigrette / \$14.5 **V**

TURKEY + AVOCADO

Smoked turkey breast, applewood-smoked bacon, avocado, arugula, tomato, aioli, toasted wheatberry bread / \$16

GREEN CHILI CHEESESTEAK*

Shaved ribeye, roasted green chili, onion, cheese sauce, French roll / \$16

IRISH ROAD REUBEN

House-cured pastrami, Swiss cheese, sauerkraut, 1000 island dressing, marble rye bread / \$15

GRILLED SALMON BLT

Jones Dairy Farm thick-cut bacon, tomato, romaine, red onion, feta-dill sauce, toasted bun / \$16

PESTO GRILLED CHICKEN

Pesto-marinated chicken breast, spinach and artichoke spread, tomato, smoked mozzarella, pesto aioli, toasted sourdough / \$14.5

Add bacon / + \$1.5

NASHVILLE HOT CHICKEN

Lightly-battered lemon-brined chicken breast, Nashville hot sauce, Scotch Ale pickles, chipotle mayo, sweet and sour slaw, toasted bun / \$14.5

BURGERS

*** SUB A BLACK BEAN BURGER ***

BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE

PUB BURGER*

Lettuce, tomato, onion, pickle / \$13.5
Add cheese / +75¢ / Add Bacon / +\$1.5

TEXARKANA BURGER*

Sharp cheddar, chipotle stout BBQ, bacon, haystack onion, chipotle cream cheese / \$16

MOODY BLUE BURGER*

Emmi Roth Moody Blue Cheese, arugula, Jones Dairy farm thick-cut bacon, Emerald Isle Stout grilled onions, aioli / \$16

BIG DOG SMASH MELT *

Double smash patties, sharp cheddar, white American, grilled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough / \$16

SOUTHWEST CHEESEBURGER*

Southwest spice-crust burger, charred green chili, pepper jack, romaine, avocado-tomatillo salsa, chipotle mayo / \$16

*** SUB A BEYOND BURGER +\$3 ***



PUB FRIES

KOHL SLAW

APPLESAUCE

MASHED POTATOES

SWEET FRIED PLANTAINS

KETTLE CHIPS

WAFFLE FRIES / +\$1

HOUSE SALAD / +\$3

HOUSE SALAD A LA CARTE / \$6

PUB FAVORITES

STEAK FRITES*

Marinated and grilled flank steak, frites, beer and butter sautéed shallots, aioli, Peck's Pilsner dijon mustard / \$19

BAJA FISH TACOS

Beer-battered cod, chipotle aioli, jalapeño-cilantro slaw, pico de gallo, served with Habanero Hellfire sauce, salsa verde, black beans, cilantro rice / \$15

Add a third taco / +\$4

CHICKEN POT PIE

Slowly simmered white-meat chicken, baked in a crock with vegetables, potato, and topped with puff pastry. Side of applesauce and house pretzel roll / \$16

JAMBALAYA

Cajun Gulf shrimp, blackened chicken, andouille sausage, scallions, cilantro rice, French bread / \$18

NEW LONDON BRIDGE FISH FRY

Haddock, Peck's pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries / \$16
Add a third piece of haddock / +\$3.5

MISO COCONUT PORK BELLY

Soy braised pork belly, garlic fried rice, bok choy, roasted corn, bell pepper, cherry tomato, miso-coconut broth / \$18

WISCONSIN-STYLE CHEDDAR MAC

Wisconsin sharp cheddar, gruyere, and parmesan cheese sauce, cheddar-sourdough bread crumbs, house pretzel roll / \$14 **V**

Grilled or blackened chicken / +\$4

BUFFALO MAC & CHEESE

Wisconsin sharp cheddar, gruyere, and parmesan cheese sauce, grilled chicken, 3-alarm hot sauce, scallion, tomato, gorgonzola, / \$19



PEANUT BUTTER CHEESECAKE

Pretzel crust, peanut butter, Black Earth Porter-chocolate ganache / \$8

BLACK & TAN BROWNIE

Cream cheese & chocolate brownie, vanilla ice cream, stout fudge, caramel, whipped cream / \$8

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