



OPENERS

PRETZEL RODS & WELSH RAREBIT / 8

w/ Beer Mustard & Beer Cheese

VEGGIE ORBS -V / 9

Our Own Blend Of Barley, Lentils, Black Beans & Vegetables Shaped to Resemble a Meat Ball w/ Guacamole, Pico De Gallo & Cilantro Sour Cream

TWICE COOKED ST. LOUIS RIBS / 9

Once Smoked Till Tender, Once Fried, Tossed In Our Sticky Asian Sauce w/ Slaw

WILD GAME MEAT BALLS / 13

New Flavor Profiles Changing Often

WINGS / 12

Medium, Hot, Cajun, House, BBQ, Garlic Parmesan, Sticky Asian, Grilled Caribbean Jerk

HAND DREDGED TENDERS / 10

5 Hand Dredged and Buttermilk Soaked Chicken Tenders with your Choice of Sauce (Medium, Hot, Cajun, House, BBQ, Garlic Parmesan, Sticky Asian, Caribbean Jerk), Served with Blue Cheese and French Fries

O RINGS / 8

Homestyle Breaded Onion Rings w/ Teriyaki Ginger Ketchup, Wasabi Aioli

BREADED MOZZARELLA / 9

Breaded Fried Mozzarella & Marinara Sauce

POUTINE / 13

Thick Cut French Fries, Yancy's Cheddar Cheese Curds, Stout Gravy, Fried Egg & Crumbled Bacon

BRATCHOS / 9 / 10 (WITH BACON)

Lattice Cut French Fries, Beer Cheese Sauce, Cheddar Jack, Fresh Pico De Gallo & Jalapeno, Green Onions
Add Meat: Brisket, Smoked Pork, Smoked Chicken +4

BONELESS NUGS / 10

1/2-lb Boneless, Hand Dredged and Buttermilk Soaked White and Dark Meat Chicken Nuggets with your Choice of Sauce (Medium, Hot, Cajun, House, BBQ, Garlic Parmesan, Sticky Asian, Caribbean Jerk), Served with Blue Cheese and French Fries

CRAB, CORN & CRAWFISH RICE FRITTERS / 12

Lump Crab, Sweet Corn, Jalapeño & Sweet Peppers w/ Remoulade

ROASTED VEGGIE & HUMMUS DIP -GF/V / 9

Roasted Chilled Tri Color Carrots, Cauliflower, Broccoli Spears, Fresh Cucumbers & Tomatoes

PIEROGIES / 9

Spinach & Cheese w/ Marinara or Buffalo Chicken w/ Blue Cheese

STUFFED PORTOBELLO -GF / 11

Spinach & Cheese w/ Marinara

SIGNATURE SANDWICHES

Served w/ French Fries or Seasoned Pub Chips

PORCHETTA / 15

Whole Roasted Pork Stuffed w/ Sausage, Spicy Garlicky Greens & Aged Provolone Cheese

ST.A.A.T / 13

Smoked Turkey, Arugula, Avocado, Tomato, Chipotle Mayo, on Ciabatta Add Bacon +2

HOT ITALIAN PANINI / 13

Soppressatta, Pepperoni, Prosciutto, House Made Giardiniera, Provolone & Mozzarella w/ Calabrian Chili Aioli on Baguette

3 MEATS CUBAN / 13

Thin Sliced Smoked Pork Loin, Smoked Mojo Pork Shoulder, Sliced Ham, Pickles, Yellow Mustard & Swiss on Mini Cuban Bread

SMOKED SALMON BLT / 16

Smoked Salmon, Lettuce, Tomato, Red Onion, Thick Cut Bacon, Basil Aioli on Marble Rye

REUBEN / 12

Sliced Pastrami, Swiss Cheese, Coleslaw, Beer Mustard, Thousand Island, on Grilled Marble Rye

SALMON AND CRABBY PATTY / 16

Smoked Salmon, Lump Crab Meat, Bibb Lettuce, Tomato, Onion, Roasted Red Pepper Aioli on Brioche

SIDES:

As a substitute...2	Add On ...4
French Fries	Garlic Mashed
Sweet Fries	Soup
Onion Rings	Salad
Mac Salad	Cole Slaw
Roasted Potato	Daily Veggie

SALADS

Add: Grilled Chicken...5 / 6oz. Steak...8 / (4) Shrimp...10 / Smoked Salmon...9 / Smoked Brisket...5

BREWER'S COBB / 11

Pickled Onion, Charred Corn, Cheddar Jack, Pickled Egg, Crispy Bacon Crumbles, Avocado & Tomato

BIBB SALAD / 12

BIBB Lettuce, Tomato, Red Onions, Match-Stick Carrots, Bacon Crumbles, Chipotle Blue Dressing

ANCIENT CHILLED GRAIN SALAD -GF/V / 12

Rice, Quinoa, Beans, Avocado, Fire Roasted Vegetables, Pickled Jalapeños, Cilantro Lime Vinaigrette

BUFFALO NUG SALAD / 14

Boneless Nuggets Tossed in MED BUFFALO, Carrots, Chopped Celery, Blue Cheese Crumbles & Creamy Blue Dressing

STEAK, GREENS & GARLIC HERB FRIES / 16

Arugula, Shaved Cheese w/ Citrus Vinaigrette

SPECIALTY BURGER OR CHICKEN

8 oz. Certified Angus Beef Burger or 8oz. Marinated Chicken
GF Rolls Available +3

CHEESE OR NO CHEESE ON KAISER ROLL / 10

Pick One - American, Swiss, Pepper Jack, Provolone Add Bacon +3

MUSHROOM, SWISS ON PRETZEL ROLL / 13

MASTERS PIMENTO CHEESE MELT / 14

Grilled Sourdough Bread, Southern Pimento Cheese (Cream Cheese, Mayo, Roasted Peppers, Cheddar Jack Cheese, Jalapenos)

BAVARIAN / 13

Stout Caramelized Onions, Swiss, Beer Mustard on Pretzel Roll

SOUTHWEST / 13

Pico de Gallo, Guacamole, Sour Cream, Green Onions, Cheddar Cheese on Brioche

POUTINE (FORK AND KNIFE) / 14

French Fries, Stout Gravy, Yancys Fancy Cheese Curds, Bacon, Fried Egg on Pretzel Roll

HOUSE MADE VEGGIE PATTY -/V / 14

Black Beans, Lentils, Barley, Carrots, Peppers, Onions, Jalapenos on Kaiser Roll. Add Cheese +2

CREOLE / 15

Cheddar Cheese, Sautéed Peppers & Onions, Andouille Sausage, Creole Mustard on Brioche

GARLIC BUTTER / 13

Arugula, Roasted Red Pepper Aioli on Ciabatta

BBQ TOMATO JAM / 15

Tomato Jam, Pepper Jack Cheese, Jalapeno, Onion Rings on Brioche

**ALL SERVED W/ FRENCH FRIES OR SEASONED PUB CHIPS
AND LETTUCE, TOMATO, RED ONION, PICKLE ON THE SIDE.**

SUPPER

NY STRIP / 29

12 oz. Aged Choice Beef, Herb Butter, Garlic Sautéed Mushrooms, Choice of Potato and Daily Veg
Add (4) Shrimp...10

SMOKED THEN GRILLED RIBEYE / 27

14oz. Choice Ribeye, Grilled No Less Than Med (Pink Throughout)
Stout Caramelized Onions w/ House Made Steak Sauce, Choice of Potato and Daily Veg
Add (4) Shrimp...10

PAELLA / 26

Saffron Rice w/ Grilled Chicken, Spicy Sausage, Clams, Mussels, Shrimp, Crawfish Tails, Peas, Diced Carrots

CLAMS, BEER & PASTA / 18

Spaghetti, Little Neck Clams, Roasted Garlic Herb Butter, Steamed In IPA (GF Pasta Available +2)

CREAMY CHIPOTLE PENNE W/ BACON / 14

Pepper & Onions, Green Peas, Diced Tomatoes : Add Grilled Chicken...5
6oz. Steak...8 / (4) Shrimp...10 / Smoked Salmon...9

GRAIN BOWLS -GF/V / 13

Rice, Quinoa, Fire Roasted Peppers & Onions, Corn, Black Beans, Roasted Potatoes, & Vegetables
add Grilled Chicken...5 / 6oz. Steak...8 / (4) Shrimp...10
Smoked Salmon...9 / Smoked Brisket...5

PA'S STACK BURGERS / 7 / 11 / 14

5oz. Angus Burgers, American Cheese, Lettuce, Tomato, Red Onion, Pickles, Kaiser Roll w/ Fancy Sauce (Single / Double / Triple)

WILD GAME BURGER / 17

Styles & Flavor Profiles Change Often!
Most Game Burgers Contain Pork (Not Recommended To Be Cooked Less Than MED)

SIDES:

As a substitute...2 Add On ...4

French Fries	Roasted Potato	Cole Slaw
Sweet Fries	Garlic Mashed	Daily Veggie
Onion Rings	Soup	
Mac Salad	Salad	

TONY CARAGLIO'S NY STYLE PIZZA

Gluten Free Dough Available

CRISPY EGGPLANT / 13

Red Sauce, Sharp Provolone, Mozzarella, Crispy Fried Eggplant

T.A.R.P / 14

Tomatoes, Arugula, Roasted Garlic, Prosciutto

GRILLED CHICKEN BACON RANCH / 14

House Made Ranch, Cheddar Jack, Bacon Crumbles, Sweet Red Peppers

SWEET & SPICY / 14

Red Sauce, Hot Soppressata, Honey, Hot Cherry Peppers, Ricotta

MUSHROOM / 13

Crimini, Shiitake, Portobello, Blend of Italian Cheeses, Fresh Rosemary, Roasted Garlic, White or Red Sauce

PORK & JAM / 13

Tomato Jam, Pickled Jalapeños, Bacon Crumbles, Twice Cooked Pork, Cheddar Jack

STUFFED PEPPER / 14

Roasted Garlic & Herb Cheese, Crumbled Hot Sausage, Hot Peppers, Mozzarella

BUFFALO CHICKEN / 14

Creamy Blue Cheese, 3 Cheese Blend, Buffalo Crispy Chicken, Diced Celery

MARGHERITA / 10

Red Sauce, Mozzarella, Fresh Basil, Olive Oil

CUP & CHAR / 12

Red Sauce, Mozzarella, Old Fashioned Pepperoni

SMOKED BRISKET / 14

Smoked Brisket, Beer Cheese, Housemade BBQ Sauce, Pickled Red Onion, Mozzarella

HOUSE SMOKED MEATS Smoked W/ White Ash & Shag Bark Hickory

BRISKET / 12-16 Hours @ 220 Degrees

PORK SHOULDER / 12-16 Hours @ 220 Degrees

PORK LOIN / Brown Sugar Brined / 3-5 hours @ 200 Degrees

TURKEY BREAST / Cajun Rub / 3-4 Hours @ 200 Degrees

SALMON / Brown Sugar Brined / 1 hour @ 175 Degrees

PRIME RIB / Salt & Pepper Rub / 4-5 Hours @ 225 Degrees

RIBS / Salt & Pepper Rub / 4-6 Hours @ 220 Degrees

ASK YOUR SERVER ABOUT OUR SMOKED MEAT SAMMYS