

• STARTERS & SHAREABLES •

CAKE PLACID PRETZEL	9	WINGS - TRADITIONAL OR BONELESS – Honey garlic buffalo, spicy red salsa, salt & vinegar, maple Korean BBQ, or Buffalo style: hot, medium, mild	12
NUGGETS – House queso & serrano chili maple mustard			
SOUP OF THE DAY	6		
SLOW ROASTED PORK NACHOS – Pulled slow cooked pork topped with pico de gallo, pickled jalapenos, roasted corn, scallions, house queso, drizzled with lime sour cream & Ubu BBQ sauce » We can leave the pork off for you	14	BEER BATTERED SPICY FRIED PICKLES – Parmesan peppercorn sauce	9
BEEF AND BEAN CHILI – Big chunks of beef, kidney beans, black beans, red, yellow & green peppers, tomato & spices. Topped with shredded jack cheese	8	CRISPY CHEESE CURDS – Ale battered cheese curds served with our chili ranch sauce & house marinara	12
GF V STEAMED EDAMAME – Tossed with kosher salt, ponzu sauce	9	SPINACH ARTICHOKE SPREAD – Served with pita chips & broccoli cheddar chips	12

• SALADS •

Add a grilled chicken breast, marinated diced steak, Ubu BBQ glazed salmon or boneless Buffalo chicken for \$6

ROASTED VEGGIE, GRAINS & GREENS – Roasted root vegetables, quinoa, barley, rice, greens & toasted pumpkin seeds, creamy avocado poblano dressing on the side	11	GF KALE SALAD – Kale, arugula, cucumber, carrot, tomato, mandarin oranges, dried cranberries, blueberry pomegranate dressing on the side	10
CAESAR SALAD – Romaine hearts, herb croutons, shredded Parmesan	10	GF PUB HOUSE SALAD – Choice of dressings: Ranch, Blue Cheese, Blueberry Pomegranate, Avocado Poblano, Maple Balsamic Vinaigrette	7

• PIZZA •

We are happy to remove any ingredient, but please no substitutions

Gluten Free crust available upon request

THE RONI – Red sauce base with shredded mozzarella, pepperoni, roasted green peppers & red onions	14	THE FROMAGGIO – Red sauce base with a house blend of 5 cheeses	13
BRISKET – Garlic Parmesan base with smoked brisket, spicy red pepper relish, shredded cheddar & mozzarella, topped with a drizzle of our house BBQ sauce	15	PEAR & MAPLE – Olive oil base with sliced pears, dried cranberries & shredded maple cheddar cheese, topped with dressed arugula & balsamic drizzle	14
ARTICHOKE – Garlic Parmesan base with artichoke hearts, roasted red peppers, shredded mozzarella cheese & arugula	13	THE ISLANDER – Maple chili base with pulled pork, bacon, pineapple & shredded cheddar	15

• BURGERS & SANDWICHES •

Served with house chips & a pickle. Substitute Fries for \$2 or Side Salad for \$3

Gluten free roll available upon request

ROASTED PULLED PORK SANDWICH – Toasted grinder roll filled with pulled pork, jalapeños, grilled onion, garlic mayo & lettuce	13	MONTREAL SMOKED MEAT REUBEN – Grilled rye bread with smoked beef brisket from Dunn's in Montreal, sauerkraut, Swiss cheese & special sauce	14
BAJA CHICKEN SANDWICH – Potato Roll with crispy chicken, bacon, pepper jack cheese, salsa roja mayo, serrano chili maple mustard, grilled onion, sweet pickles & lettuce	14	IMPOSSIBLE BURGER – Meatless plant based burger, sautéed mushrooms, Swiss cheese, special sauce, lettuce, tomato & onion	16
BACON & BLUE BURGER – Cajun spice, bacon, blue cheese, garlic mayo, caramelized onions, lettuce & tomato	14	THE SCHULTZY BURGER – Bacon, American & cheddar cheese, ketchup, mayo, lettuce & tomato	14
BISON BURGER – Ground bison burger topped with sliced jalapeños, pepper jack cheese, salsa roja mayo, lettuce, tomato & onion	16	SALMON BLT – Potato roll with grilled Ubu BBQ glazed salmon, bacon, garlic mayo, lettuce & tomato	14

• PUB FARE •

FISH & CHIPS – IPA battered Alaskan Pollock, fries, house slaw, chili tartar sauce	12	HALF RACK OF RIBS – Dr. Pepper braised St. Louis style ribs, Ubu BBQ glaze, house slaw, fries. » Level up to a full rack for 24	15
MACARONI & CHEESE – Cavatappi pasta with a creamy white cheddar sauce topped with crushed house chips » Choose ONE topping for \$3: Pulled pork, boneless buffalo chicken or marinated diced steak	10	STEAK FRITES – Marinated grilled ribeye steak topped with a blue cheese butter & caramelized onions on a bed of fries	19
BBQ GLAZED BISON MEATLOAF – Individual size meatloaf filled with ground bison, bacon, sautéed peppers & onions, spices & cheese, glazed with our Ubu BBQ sauce. Served with fries & house slaw	17	MAPLE GLAZED SALMON – Roasted salmon fillet with a Dijon & maple glaze served over a lemon, pear & root vegetable salad	16

WORDS

GENERAL MANAGER

– Josh Spanburgh –

DIRECTOR OF BREWERY OPERATIONS

– Kevin Litchfield –

EXECUTIVE CHEF

– Greg Sherman –

BREWMASTER

– Chris Ericson –

One check per table please - an 18% gratuity may be added for parties of six or more. Visa, Mastercard, Discover, American Express & cash are accepted.

We proudly serve Saranac Shirley Temple, Root Beer & Ginger Beer, as well as Coke products.

Gluten free menu items are prepared in a kitchen that contains wheat, nut and other potential allergens.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness