



General Manager: Josh Spanburgh **Executive Chef:** Scott Preston

Director of Brewing Operations: Kevin Litchfield **Brewmaster:** Christopher Ericson


Take your favorite brew back home - pick up a growler, 6-pack, 12-pack, crowler or case!

Growler. **15** Refills. **12** 6-Pack. **11** Case. **40**

Camp Collection. **20** Crowler. **12 / 2 for 20**

Giant I.P.A Crowler. **15 / 2 for 26**

The LPP&B proudly serves Saranac Shirley Temple, Saranac Root Beer & Saranac Ginger Beer, as well as Pepsi Products.

 Follow us on Facebook: **Lake Placid Pub & Brewery**

 Follow us on Twitter: **@Ubuman**

One Check per table please.

An 18% gratuity may be added for parties of six or more.

MasterCard, Visa, Amex, Discover & cash are accepted.

**Gluten-free menu items are prepared in a kitchen that contains, wheat, nuts & other potential allergens.
gf - indicates gluten-free menu items.**

Shareables

Cheese Plate

NY Maple Cheddar, NY Sharp Cheddar, Maytag Blue Cheese, accompaniments. **12**

Personal size. **7** Add pepperoni & salami. **3**

Hummus Platter

Roasted red pepper hummus, seasonal hummus, fresh vegetables, & avocado ranch dip. **11**

Personal size. **7**

Pretzel Nuggets

Cake Placid pretzel nuggets, beer cheese rarebit sauce, Ubu mustard. **9**

Nachos

Supreme or BBQ Pulled Pork. **12**

Chicken or Chili. **11**

Veggies or Cheese. **10**

Add homemade guacamole. **2**

Buffalo Shrimp

Medium Buffalo sauce, homemade "Beer Blue Cheese." **10**

Fried Pickles

Peppercorn Parmesan Dip. **9**

Wings

Traditional or Boneless

Choose Sauce:

Mild Maple BBQ
Medium Fiery Ubu BBQ
Hot Hot Honey Garlic
Nuclear Honey Garlic
Old Bay Dry Rub
All Options. **12**

Pear & Maple

Thin crust pizza, pear slices, cherries, NY Maple Cheddar, mixed greens, walnuts, maple vinaigrette drizzle. **13**

Soups & Salads

House Ale & Onion Soup

Vegetarian French Onion-style soup, portabella mushrooms, Moose Island Ale, croutons, melted cheese. **7**

Beef & Beer Chili

Made with Ubu Ale, topped w/melted cheese, homemade cornbread. **8**

Soup & Salad

Soup du Jour with a House Salad. **11**

Caesar Salad

Romaine lettuce, shredded parmesan, garlic croutons, Caesar dressing. **9**

Substitute kale. **2**

Pear & Maple Salad gf

Mixed greens, pear, dried tart cherries, NY Maple Cheddar cheese, candied walnuts, Maple balsamic dressing. **10**

Superfood Salad gf

Chopped kale, mixed greens, roasted brussel sprouts, broccoli, cranberries, roasted sunflower seeds, roasted pumpkin seeds, apple slices, bacon crumbles, choice of dressing. **11**

House Salad

"Beer Blue Cheese," Lemon Poppy, Pepper Parmesan, Ranch, Italian, Avocado-Ranch, Maple Balsamic, or Balsamic. **7**

Salad Additions

Grilled Steak. **6** Blackened Salmon. **6**
Chicken-grilled, crispy, Buffalo style. **4**

Pizzas

(gluten free crust available upon request)

Buffalo Chicken

Traditional pizza dough, breaded chicken in medium Buffalo wing sauce, blue cheese crumbles, ranch base. **13**

Spinach Mozzarella

Thin crust pizza, house tomato sauce, spinach, mozzarella, dried basil. **12**

Burgers

(gluten free bun available upon request)

(served with fries)

The Schulzy

Cheddar & American cheese, bacon, lettuce, tomato, mayo, ketchup. **13**

Caramelized Pear & Bacon

Caramelized pear, crispy bacon, crumbled feta, tomato, mixed greens. **13**

Turkey

Homemade turkey burger, Swiss cheese, lemon poppy aioli, spinach, avocado, tomato, red onion. **12**

Black Bean

Spicy black bean burger, red pepper hummus, Pepperjack cheese, spinach, tomato, red onion. **11**

Sandwiches

(gluten free bun available upon request)

(served with fries)

Maple Melt

Grilled chicken breast, NY Maple Cheddar cheese, bacon, lettuce, apple, cranberry mayo. **12**

Steak

Tender, sliced steak, horseradish aioli, cheese, green peppers, onions, mushrooms. **14**

Salmon

Cajun-rubbed salmon, spinach, dill aioli. **12**

Pulled Pork

Homemade BBQ sauce, melted cheddar, fries, broccoli slaw. **13**

Smokehouse

Traditional pizza dough, sliced Italian meats, house tomato sauce mozzarella. **13**

Bowls

Choose Base:

Rice, Udon Noodles or Mixed Greens.

Choose Topping:

Salmon, Blackened Salmon, Grilled Chicken, Blackened Chicken, Steak, Vegetarian.

Choose Style:

Spicy Pineapple & Snow Pea or Soy & Ginger Vegetable All Options. **16**

Classics

Chicken Riggies

Chicken, hot cherry peppers, tomato cream sauce. **15**

Hot Turkey Dinner

In-house roasted turkey, mashed potatoes, homemade stuffing, turkey gravy, cranberry sauce **13**

Street Taco 2.0

Dry-rubbed pulled pork, lettuce, onions, tomatoes, chipotle cream drizzle, side of salsa. Vegetarian-style available. **12**

Josh's Fire Fish

Josh's twist on Fish n' Chips. Traditional haddock tossed in Buffalo wing sauce, "Beer Blue Cheese," tartar sauce, fries, broccoli slaw. **13**

Shepherd's Pie

Savory ground beef, corn, Yukon Gold mashed potatoes, cheese, Scott's Ubu gravy. **13**

Fish & Chips

An Icelandic haddock fillet, fries, broccoli slaw, tartar sauce. **12**

Ubu-Braised Baby Back Ribs

BBQ baby back ribs, homemade cornbread, fries, broccoli slaw. 1/2 Rack. **14** Full Rack. **24**

Chicken Tenders

Fries & BBQ sauce. **10**