



SOUP *and* SALADS

Add Chicken \$5 | Steak \$8

QUINOA & CHOPPED SPINACH \$8

Red Quinoa, Red Onion, Feta, Chopped Spinach, Balsamic Vinaigrette

CALIFORNIAN \$8

Kale, Strawberries, Toasted Almonds, Avocado, Feta, Poppy Vinaigrette

CAESAR \$6

Romaine Hearts, Croutons, Caesar Dressing, Parmesan

COBB \$10

Romaine, Bibb Lettuce, Bacon, Egg, Tomato, Avocado, Red Onion Blue Cheese Dressing

PUB CHILI \$7

Angus Beef, Black Beans, and Cheese

SOUP OF THE DAY \$6

SMALL BITES

PUB PLATTER \$19

4 Chicken Wings, 4 Piece Taquitos, 4 Potato Skins, Small Nachos

POUTINE \$8

Crispy Fries, WI Cheese Curds, Gravy, Pulled Pork, Bacon, Sunny Side Up Egg

CHICKEN WINGS \$8

Classic Buffalo or Chipotle BBQ

CARNITAS EMPANADAS \$8

Carnitas Pork, Guajillo Chili, Tomatillo, Romaine, Crema Fresca, Avocado Salsa Verde, Queso Fresco, Cilantro

POTATO SKINS \$8

Chipotle BBQ, Bacon, Cheddar, Green Onion, Crema Fresca

MAC & CHEESE \$8

Fusilli Pasta, Cheddar, Monterey Jack, Boursin Cheese Blend
Add Chicken \$5 | Steak \$8

IPA NACHOS \$8

Housemade Chips, IPA Cheese Blend, Black Beans, Avocado, Pico De Gallo, Crema Fresca
Add Chicken \$5 | Steak \$8
Pulled Pork \$6 | Carnitas \$8

TAQUITOS \$9

Guajillo Braised Chicken, Monterey Jack, Napa Cabbage, Pico De Gallo, Queso Fresco, Cilantro Jalapeno Ranch, Guajillo Sauce

CHIPS & DIPS \$7

Housemade Chips, Salsa, & Bean Dip

*TUNA POKE \$9

Tuna, Mango, Ginger, Avocado, Taro Chips

Local & World Famous TACOS

(3 PER ORDER)

BAJA FISH \$9

Beer Battered Cod, Cabbage, Pico de Gallo, Cilantro Jalapeno Ranch

FIRE GRILLED CHICKEN \$9

Cochinita Marinated Chicken Breast, Pico De Gallo, Poblano Salsa, Crema Fresca, Queso Fresco

CARNITAS \$9

Tomatillo Salsa with Serrano & Avocado, Cabbage, Queso Fresco

CARNE ASADA \$9

Marinated Carne Asada, Pico de Gallo, Avocado, Guajillo, Cilantro

Non BURGERS

STUMPTOWN BRISKET DIP \$12

Coffee Rubbed Brisket, Swiss Cheese, Caramelized Onions, Au Jus

PULLED PORK SANDWICH \$10

Pulled Pork, Cabbage, Cilantro, Pickled Jalapeño, Chipotle BBQ Sauce

I'M NOT A BURGER! \$12

Crispy Breaded Chicken, Nueske's Bacon, Monterey Jack, Arugula with Lime, Tomato, Spicy Mustard

ICONIC BURGERS

GLUTEN FREE OR WHOLE WHEAT BUNS AVAILABLE

*UNICORN BURGER \$12

Black Angus Beef, Cheddar, Lettuce, Marinated Tomato, Tabasco Pickles, Beer Battered Onion Rings, Mayo

*MANHATTAN, MONTANA \$15

Black Angus Beef, Sauteed Pastrami, Pickles, Swiss Cheese, Spicy Mustard

*HANGOVER BURGER \$14

Black Angus Beef, Bacon, Caramelized Onions, Fried Egg, Mayo

*CHILI BURGER \$13

Black Bean & Black Angus Beef Chili, Cheddar Cheese, Lettuce

*PATTY MELT \$13

Black Angus Beef, Cheddar, Caramelized Onion, Garlic Spread, Rye Bread

THE TOM \$12

Turkey Burger, Pepper Jack Cheese, Arugula with Lime, Avocado, Mayo Marinated Tomato, Crispy Shallots

SLIDERS \$10

3 Certified Angus Beef Sliders, Lettuce, Tomato, Pickle, Mayo

*CLASSIC BURGER \$10

Lettuce, Tomato, Pickles, Mayo

Build Your Own:

CHEESE (CHEDDAR, PEPPERJACK, SWISS, PROVOLONE, BLUE CHEESE CRUMBLES) \$1

NUESKE'S BACON \$1.75
DOUBLE PATTY \$5
FRIED EGG \$1.50
CARMELIZED ONION \$1

PULLED PORK \$1.75
AVOCADO \$2
MUSHROOMS \$1.50

BASKETS

PUB CHIPS \$3

FRENCH FRIES \$3

SWEET POTATO FRIES \$3.50

BEER BATTERED ONION RINGS \$5

SIDE PLATES

SIDE SALAD \$5

SAUTEED MUSHROOMS \$5

GRILLED ASPARAGUS \$6

Premium Non-Alcoholic Beverages

Fever Tree Ginger Beer \$4

Fiji Water \$4

Perrier Sparkling Water \$4

Pellegrino Sparkling Water (1ltr) \$6

Panna Water (1ltr) \$6

WINE

Kendall-Jackson, Pinot Noir [10]

Clifford Bay, Sauvignon Blanc [9]

Riff, Pinot Grigio [8]

Kendall-Jackson, Chardonnay [9]

Freixenet Carta, Nevada Sparkling [9]

Banfi Rosa Regale [9]

Le Marca, Prosecco [9]

House Wine

By Liberty Creek [7]

Merlot, Cabernet, Chardonnay, White Zinfandel

ENTREES

PUB FISH & CHIPS \$15

Beer Battered Fresh Alaskan Cod, Fries

*STEAK FRITES \$22

New York Strip Steak, Herb Butter, Parmesan Fries

*Consumer Advisory -The consumption of raw or undercooked foods such as eggs, milk, beef, pork, fish, poultry, shell stock, etc. may increase your risk of food borne illness, especially in case of certain medical conditions. Menu items marked as GLUTEN FREE, meet the FDA specified definition of less than 20 parts per million for a gluten free claim. Please note that our restaurants are not set up as a strictly gluten free environment. Parties of 6 or more will be subject to an added 18% gratuity.

