CDE SCO VICTUALS LIBATIONS	SCOTTISH SHEPHERDS PIE \$15.75 Ground lamb, beef, peas & carrots in our house special savory sauce, topped with creamy mashed potatoes and cheddar. Pair with Innovation Black Balsam Porter.
STARTERS & SNACKS	UK STYLE FISH & CHIPS \$15 PROPER \$20 LARGE \$24 Crispy beer-battered <u>cold water Atlantic cod</u> and fries along with mushy peas, slaw and jalapeño tartar. Great with Green Man E.S.B.
Chef Howard's house-made corned beef, kraut and swiss egg rolls with Scotty sauce. They really are that good! HAGGIS EGG ROLLS	BANGERS & MASH \$15.75 Pork sausage, creamy mashed potatoes, crispy fried onions, gravy with peas & carrots. Pair with Harp Irish Lager.
SCOTCH EGG	ROASTED HALF CHICKEN \$15.75 Herb-seasoned, crispy skin half chicken with creamy mashed potatoes, gravy and garlicky french-style green beans. Pair with Bhramari Neon Ghost
TOAD IN THE HOLE \$9.00   Puff pastry wrapped sausage and carmelized onion meatballs served with gravy dipper.	<u>STEAK &amp; ALE PIE \$15.75</u> Tender pieces of steak cooked with Guinness and vegetables into a savory stew and topped with puff pastry. Pair with GUINNESS!!
IRISH NACHOS \$12.00 A shareable portion of fries LOADED with SPICY beer-cheese sauce, beer-candied bacon, sour cream, and green onions.	<u>ROASTED LEMON-PEPPER SALMON \$16.75</u> Lemon-pepper seasoned atlantic salmon (5oz) served medium-well (no temp requests) with herb rice and garlicky french-style green beans. Pair with Allagash White
SAUCY PIG FRIES \$12.00 A shareable portion of fries LOADED with maple-bourbon bbq beer-braised pulled pork and crispy fried onions.	GERMAN-STYLE PORK or CHICKEN SCHNITZEL \$18.50 Your choice of tender breaded pork loin or chicken breast served with peas & carrots, mashed potatoes and gravy. Pair with Fruh or Reissdorf Kolsch.
SPICY PUB STYLE PIMENTO CHEESE \$7.75   & PITA CHIPS House jalapeno pimento cheese and pita chips.   TANDOORI FRIES \$7.00   House-spiced fries served w/ ranch. Try em!	ST. ANDREWS MEAT PIE \$16.50 A double-crust meat pie served with creamy mashed potatoes, gravy and peas and carrots. *Meat Pie made locally by Michelle - St. Andrews Square Pair with Bellhaven Scottish Ale.
TANDOORI BEER NUTS\$5.75	<u>VEGAN COTTAGE PIE</u> \$15.75 Made with 'Impossible beef' and veggies in a savory sauce, topped with creamy mashed potato. No animal products. (almond/oat milk). Pair with Weihenstephaner Korbinian
SCOTSMAN WEDGE \$8.75 Crisp Iceberg, tomato, onion, bacon, house croutons	UK 'PUB-STYLE' CURRY - <u>VEGGIE</u> \$12 <u>CHICKEN</u> \$14.50 (gluten friendly served w/basmati rice) Cooked veggies bathed in our UK 'pub-style' yellow curry. Pair with Foothills Jade IPA

#### JISMAN WEDGE \$8./5 Crisp Iceberg, tomato, onion, bacon, house croutons

and cracked black pepper. Your choice of dressing (Caesar, Ranch, Blue Cheese, Balsamic) Add Chicken +\$5.00 - Add Salmon +\$9.00

#### SDECIALI Y DUR SANDWIC

Served with a side of fries.

#### CHIPPY FISH-WICH \$14.00

A fantasic fish sammie with our house beer battered cold water Atlantic cod, coleslaw and jalapeño tartar on a soft potato roll. Pair with Mexican lager.

#### THE SCOTSMAN SIRLOIN STEAK MELT \$15.75

Sirloin, mushrooms, pepper jack, crispy fried onions and spicy horseradish sauce served on a pub roll. (No Modifications) Pair with Imperial Stout.

# CRISPY HONEY CHICKEN & SPICY JALAPENO PIMENTO BEER-CHEESE \$15.50

Crispy breaded chicken breast, LTOP & house-made spicy jalapeno pimento beer cheese with a honey drizzle on a soft potato bun. Pair with Smithwick's Irish Red.

THE SCOTSMAN PREFERRED MAC & BEER CHEESE (SPICY) \$15.75

Cavetappi pasta in our creamy SPICY beer cheese sauce and topped with beer-braised pork sauced with our maple bourbon bbg sauce, beer candied bacon and crispy fried onions.

MAC & BEER CHEESE (SPICY) \$12.75 Same as 'Preferred" but topped ONLY with beer candied bacon and crispy fried onions. Pair with Schneidder Weisse or Allagash White.

## **DUB SMASH BURGERS**

Seasoned 'chuck-brisket-short rib' smash burgers crisped up on our flat top and served with a side of fries.

#### SCOTSMAN ORIGINAL

.....\$11.75 American cheese, Scotty sauce, LTOP on a soft potato bun. Pair with Sierra Nevada Pale ale! Add Bacon +\$3.00

SPICY JALAPENO PIMENTO BEER-CHEESE ......\$13.75 House-made SPICY jalapeno pimento beer cheese, LTOP on a soft potato bun.

#### SALMON CAKE BLT \$15.50

Seared house-made Atlantic salmon cake with LTOP, beer-candied bacon and Scotty sauce served on a soft potato bun. Pair with Saison.

#### MAPLE BOURBON BBO BEER-BRAISED PORK \$14.00

Beer-braised pork butt smothered in our sweet, spicy & tangy maple-bourbon bbg sauce, crispy fried onions on a pub roll with slaw. Pair with a Spicy Colonel Bourbon Mule for maximum satisfaction.

### **STDES & SAUCES**

Fries \$3.75 Mac & Cheese \$6 Coleslaw \$3.50 Mashed Potatoes \$3.50 Peas & Carrots \$3.50 Mushy Peas \$3.50 Green Beans \$3.50

Pimento Cheese (spicy) \$6.50 Gravy \$2 Curry Mustard \$.75 Scotty Sauce \$.75 Maple Bourbon BBQ \$.75 Ranch Dressing \$.75 Blue Cheese Dressing \$.75 Jalapeño Tartar \$.75 Spicy Beer Cheese Sauce \$2

Pair with a Yuengling. Add Bacon +\$3.00

#### MAPLE BOURBON BBQ BACON ......\$14.50

Pepper jack cheese, beer-candied bacon, crispy fried onions, maple bourbon bbg sauce, LTOP on a soft potato bun. Pair with a High Life.

Go veggie: sub impossible patty +\$2.00

### SWEETS CREME BRULEE CHEESECAKE

Fluffy and creamy sweet goodness served with whiskey toffee sauce. Pair with a seasonal bourbon! \$7.75

COKE, DIET COKE, SPRITE.....\$2.75

LEMONADE, ICED TEA.....\$2.75

JUICE: ORANGE, CRAN, GRAPEFRUIT,

PINEAPPLE ......\$3.25



#### POPCORN CHICKEN \$6

Chicken and your pick of sauce. Ranch or BBQ. Served with fries.

#### **GRILLED CHEESE \$6**

Texas Toast and American cheese. Served with fries.

### JR. SCOTSMAN (Cheeseburger) \$6

1 patty, American cheese and bun. Served with fries.

JR. MAC & CHEESE (slightly spicy) \$6 Small order of cavatappi noodles and SPICY cheese sauce topped with bacon and crispy fried onions.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness