

GASTROPUB

BUFFALO CAULIFLOWER 🍋 🌿 \$7.99

Lightly breaded, fried, choice of wing sauce

PHILLY CHEESESTEAK MAC \$12.99

Chopped rib eye, cooper sharp cheese sauce, caramelized onions, red & green peppers, campanelle pasta, toasted sesame breadcrumbs

CHEESESTEAK WONTONS 🍷 \$10.99

American cheese, steak, onions, peppers

AVOCADO FRIES 🌿 \$8.99

Lightly breaded, fried, jalapeño ranch dip

BADA BANG SHRIMP 🍋 🍷 \$11.99

Lightly dusted, spicy chili sauce, sesame seeds

BUFFALO CHICKEN

DEVILED EGGS 🍋 \$6.99

Buffalo deviled egg filling, popcorn chicken, spicy hot sauce

WASABI GREEN BEANS 🌿 🍋 \$12.99

Wasabi tempura battered green beans, wasabi aioli, toasted sesame seeds, sweet chili sauce

SEARED AHI TUNA 🍋 🌿 \$14.99

Sesame seeds, pan seared rare, wasabi, soy sauce

CLASSIC APPS & SNACKS

CRAB & SHRIMP DIP \$15.99

Lobster béchamel, crab meat, shrimp, pecorino bread crumbs, toasted pita bread, carrots, cucumbers, celery

CHIPOTLE CHICKEN QUESADILLA \$15.99

House breaded tenders, monterey jack, yellow cheddar, roasted jalapeño, pickled red onion, roasted peppers, shredded lettuce, chipotle ranch, flour tortilla, salsa verde, pico de gallo, queso fresco

VILLAGE PUB NACHOS 🍋 \$16.99

American cheese sauce, cheddar cheese, black olives, pickled jalapeño, sour cream, ranchero sauce
Add a Protein: Grilled Chicken \$4.00 - Pulled Pork \$5.00 - Steak \$6.00

CHICKEN TENDERS \$13.99

House breaded, fries, barbeque or honey mustard

CHEESE QUESADILLA 🌿 \$8.99

Pepper jack, cheddar cheese, flour tortilla, side of sour cream & salsa
Add a Protein: Grilled Chicken \$4.00 - Pulled Pork \$5.00 - Steak \$6.00

BREADED MOZZARELLA 🌿 🍷 \$8.99

Hand cut & breaded, marinara sauce

JALAPEÑO POPPERS 🍷 🍋 🌿 \$8.99

Breaded cream cheese & jalapeño, spicy mango dip

BAVARIAN PRETZEL BITES 🌿 🍷 \$9.99

Buttery bavarian pretzel, dijon mustard

FLATBREADS

BUFFALO CHICKEN 🍋 \$13.99

Mozzarella, homemade buffalo sauce, bleu cheese crumbles, grilled chicken

THE "CLASSIC" \$13.99

Tomato sauce, mozzarella, sweet sausage, cup & char pepperoni, pecorino

MEDITERRANEAN 🌿 \$16.99

White bean hummus, olive mixture, red peppers, pickled red onions, mozzarella, feta cheese, cucumbers, lemon oreganata oil

OUR FAMOUS WINGS

Spicy Hot • Mild • Honey Sweet • Spicy Parm • Spicy Ranch • Garlic Voodoo • Sriracha • Bada Bang • Big Dawg

PUB RUB 5 - \$7.99 / 10 - \$15.99

Paprika, granulated garlic, ground chipotle, cumin, dry oregano, dry parsley, black pepper, sea salt

TAILS 5 - \$8.99

Boneless tender strips lightly dusted, fried crisp

TRADITIONAL 5 - \$7.99 / 10 - \$15.99

Lightly dusted & fried crisp

BONELESS 5 - \$7.99 / 10 - \$15.99

Boneless breaded bites

PUB FRIES & SIDES

FRENCH FRIES 🌿 \$6.99

TATER TOTS \$7.99

FRENCH ONION SOUP \$6.99

POTATO SCOOPS \$6.99

PUB FRIES \$10.99

Old bay seasoning, american cheese sauce

LOADED TOTS \$9.99

Cheddar cheese, american cheese sauce, chopped bacon, scallions, sour cream

SIDE HOUSE SALAD \$3.99

Romaine lettuce, spring mix, red onion, cucumbers, cherry tomatoes, garlic croutons, choice of dressing

SIDE CAESAR SALAD \$4.99

Crisp chopped romaine lettuce, pecorino, shaved parmesan, garlic croutons

SWEET POTATO FRIES \$7.99

Cinnamon dip

ONION RINGS \$10.99

Horseradish crema

SOUP OF THE DAY

Cup / \$4.99 Bowl / \$5.99

TACOS

TUNA 🍋 🍋 \$14.99

Cajun-spiced sushi-grade tuna, bada bang sauce, pineapple salsa, pickled red onions, corn tortilla
add a 3rd taco +\$6.99

PORK AL PASTOR 🍋 🍋 \$10.99

Pork carnitas, salsa verde, pineapple cilantro salsa, corn tortilla
add a 3rd taco +\$4.99

SWEET POTATO 🍋 🌿 \$9.99

taco-spiced sweet potato, pickled red cabbage, black bean salsa, guacamole, cilantro, corn tortilla
add a 3rd taco +\$3.99

CARNE ASADA 🍋 \$12.99

Marinated grilled flank steak, house-made guacamole, pico de gallo, queso fresco, corn tortilla
add a 3rd taco +\$5.99

BURGERS

Plain fries included, specialty fries & sides sold separately. All burgers are served with lettuce, tomato & onions (excluding: Smashed on Shrooms, BLT Turkey, and The Smashed Greek). All burger patties are a custom blend of chuck, brisket & short rib. - Sub gluten free bun for \$2.49

SMASHED ON SHROOMS \$16.99

Two smashed grilled burgers, roasted portobello mushroom, fontina cheese, caramelized onions, charred rosemary aioli, arugula, potato bun

TEXAS BARBEQUE \$17.99

Cheddar, caramelized onions, barbeque sauce, onion rings, brioche bun

DOUBLE SMASHED \$16.99

Two smashed grilled burgers, grilled onions, cooper sharp cheese, house sauce, lettuce, tomato, brioche bun

CLASSIC

CHEESEBURGER \$15.99

American cheese, brioche bun
add bacon +\$1.99

BLT TURKEY \$17.99

Grilled turkey burger, fontina cheese, bacon, baby green leaf, tomato, garlic bacon aioli, potato bun

VEGAN BEYOND 🌿 \$18.99

Beyond burger, yellow vegan cheese, chipotle glaze, potato bun

THE SMASHED GREEK \$18.99

Two smashed grilled burgers, arugula, pickled red onion, mozzarella, feta cheese, roasted long hot & olive antipasto, greek aioli, brioche bun

BIG DAWG \$16.99

Big dawg sauce, crumbled bleu cheese, brioche bun

ENTRÉES

BLUE MOON SALMON \$30.99

Pan-seared salmon, blue moon beer glaze, citrus rice pilaf, peas, carrots, onions

CHICKEN POT PIE \$16.99

Homemade chicken & vegetable pie, topped with a flaky pastry crust, baked golden brown

CHICKEN PARM MAC \$20.99

Homemade chicken cutlet, fresh mozzarella, blush sauce, mac & cheese

SIRLOIN STEAK \$26.99

Pan-seared sirloin steak, maitre d' butter, potato scoops, vegetable of the day

FISH -N- CHIPS \$21.99

10oz craft beer battered cod, potato scoops, tartar sauce, lemon wedge

GUINNESS GLAZED MEATLOAF \$19.99

Homemade meatloaf, guinness glazed, mashed potatoes, buttered peas

FRESH SALADS

Add a protein: Grilled Chicken \$4 - Shrimp \$6 - Ahi Tuna \$10 - Salmon \$12

CLASSIC CAESAR 🌿 \$9.99

Crisp chopped romaine lettuce, pecorino, shaved parmesan, garlic croutons

A-1 STEAK 🍋 \$18.99

Filet mignon tips, A-1 steak sauce, crumbled gorgonzola, roasted asparagus, pickled red onion, cucumbers, roasted red peppers, chopped romaine, arugula, smokey tomato vinaigrette

THE PUB

AVOCADO 🌿 🍋 🌿 \$12.99

Avocado, cucumbers, tomatoes, romaine lettuce, spring mix, lemon dill vinaigrette

BUFFALO CHICKEN 🍋 \$16.99

Romaine, spicy breaded chicken tenders, cherry tomatoes, fresh mozzarella, red onion, garlic croutons, ranch or bleu cheese dressing

CHOPPED COBB 🍋 🌿 \$16.99

Avocado, bacon, chicken, hard-boiled egg, cherry tomatoes, gorgonzola cheese, romaine lettuce, house balsamic vinaigrette

JERK SHRIMP 🍋 \$18.99

Pan-seared jerk shrimp, toasted coconut, pineapples, mango, avocado, red onion, roasted plum tomatoes, fresh spinach, arugula, baby green leaf, mango lime vinaigrette

SANDWICHES

Plain fries included, specialty fries & sides sold separately

VEGGIE GRINDER 🌿 \$15.99

Roasted balsamic eggplant, roasted zucchini, roasted peppers, smoked portobello, shredded mozzarella, arugula, garlic pesto aioli, seeded roll

SIRLOIN CHEESESTEAK \$15.99

Omaha sliced sirloin, cooper sharp cheese sauce, caramelized onions, seeded roll

CHICKEN CHEESESTEAK \$13.99

Fresh chicken grilled & chopped, your choice of american, provolone or mozzarella
Sub cooper sharp cheese sauce +\$1.99

FRENCH DIP \$15.99

House roast top round, caramelized onions, swiss cheese, fontina cheese, horseradish crema, seeded roll, side au jus

SPICY CHICKEN 🍋 \$12.99

Buttermilk fried chicken breast, pepper jack cheese, pickles, spicy mayo, toasted garlic brioche bun

CAROLINA BBQ

PULLED PORK \$15.99

Pulled pork, carolina style bbq sauce, pepper jack cheese, yellow cheddar, cajun onions, caramelized onions, toasted brioche bun

DRUNKEN CUTLET \$16.99

Breaded fried chicken cutlet, vodka sauce, shredded mozzarella, pesto, cherry peppers, toasted ciabatta

FILET TIPS \$17.99

Filet mignon tips, pepper jack cheese, caramelized onions, roasted garlic aioli, arugula, balsamic vinaigrette, toasted square ciabatta

GRILLED REUBEN \$16.99

In-house braised corned beef, sauerkraut, swiss cheese, russian dressing, grilled rye bread



SUMMER 2026

SEASONAL ITEM

🍷 HAPPY HOUR

🔥 SPICY

🌿 VEGETARIAN

🍋 GLUTEN FRIENDLY

🌿 VEGAN

🌿 KETO