

Thank you so much for joining us at District 13. As a locally family-owned business, we cannot thank you enough for your support!

Here at District 13 we provide fresh food, made from scratch, and prepared to order. Due to our small kitchen, some food times may take longer, especially on a busy night.

We like to treat everyone like family, especially our employees, so we politely ask that you do the same. Please relax, start off with a starter and enjoy your time with us at District13



CRISPY BANGKOK BRUSSELS \$12.99 GF

House-fried, then tossed in Thai chili sauce, mixed with cashews & topped with chipotle aioli sauce.

2X PRETZEL BRAIDS S12.99

2 shareable, fresh baked, butter brushed pretzel braids, dusted with salt, parmesan & parsley. Served with our garlic cheese sauce & our famous D13 sweet whiskey glaze.

CRISPY PICKLES S10.99

Fried pickle chips served with a side of house ranch dressing for dippin'!

CHICKEN POTSTICKERS \$11.99

Fried chicken & lemongrass potstickers, topped with sliced scallions & served with our D13 sweet soy reduction.

D13 RATIONS BOARD \$18.99

A seasonal variety of crackers, meats and cheeses served on a wooden charcuterie board with flavored jams or dips.

NOT DIET FRIES \$9.99 GF

Fresh hand-cut fries covered in garlic cheese sauce, jalapeños, diced green onions, & bacon, topped with Cajun sour cream.

MACHO NACHOS S11.99 GF

Tortilla chips covered with garlic cheese sauce, house made pickled jalapeños, blackened fiesta corn mix. diced red onions. & diced tomatoes. Served with salsa & sour cream on the side. Add Chopped Philly Steak or Philly Chicken for \$3.99

FRIED GREEN TOMATOES \$11.99

A set of 5 fried green tomatoes on a bed of jalapeño mango chutney, topped with goat cheese & basil.



Salads

You can add protein to any salad.

Items listed below

House Salad \$9.99 GF

Dinner portion; Fresh mixed greens topped with mozzarella, diced red onions, diced tomatoes, pesto croutons & cucumber; Served with dressing of choice. Side portion \$5.99

District Greens \$11.99 GF

Dinner portion; Fresh mixed greens topped with candied black walnuts, dried cherries & goat cheese; Served with champagne vinaigrette.
Side portion \$5.99

Lettuce Wraps \$11.99 GF

Romaine leaves served with sides of zucchini noodles, shredded carrots, shredded cabbage & sliced cucumber. Served with a side of our sweet soy reduction and peanut sauce (Don't forget you can add chicken or shrimp)
*Sauces NOT GF

Blackened Chicken Salad \$16.99 GF

Grilled Blackened Chicken on a bed of mixed greens with goat cheese, diced red onions & diced tomatoes. Served with dressing of choice.

Classic Caesar \$9.99 GF

Dinner portion. Crisp romaine lettuce topped with shaved parmesan & pesto croutons. Served with Caesar dressing. Add anchovies \$0.49 Side portion \$5.99

Toppings

*Proteins: Chicken(\$7), Shrimp(\$6), Salmon(\$9), Mahi(\$9) Blackened Seasoning (\$0.49)

Dressings: Champagne Vin, Balsamic Vin, Ranch, Blue Cheese, Caesar, Honey Mustard

Additional topping \$0.99 per item Additional Dressing \$0.49

-Additional Sauces-

Any additional sauces or dressings are available for a \$0.49 charge NOTE: Pesto contains nuts

Sandwiches & Wraps

All Sandwiches & Wraps come with house-fried ranch potato chips.

Side Substitutions located on page 4. Split sandwiches add \$1.50

Our burgers & potato chips are NOT Gluten Free

A CLASSIC REUBEN \$14.99

Enjoy a classic corned beef Reuben on buttery marbled rye bread, toasted to perfection, topped with sauerkraut, 1000 island dressing, & melted provolone.

ALL AMERICAN BURGER \$13.99

Classic burger with the D13 house blended *chuck, white American cheese, lettuce, tomato, onion, with bread & butter pickles & mayo.

SWEET WHISKEY BURGER \$14.99

Our savory D13 house blended *chuck topped with applewood smoked bacon, caramelized ranch onions, & white American cheese, then drizzled with our signature D13 sweet whiskey glaze!

NOT A DATE NIGHT BURGER \$14.99

Our classic D13 house blended *chuck with freshly made garlic aioli, topped with D13's house made creamy garlic cheese sauce, fried onion straws & spring mix.

CAPRESE CHICKEN SANDWICH \$13.99

Grilled *chicken topped with fresh spinach, sliced tomato, fresh-cut mozzarella cheese, & topped with pesto & a balsamic glaze.

NASHVILLE HOT CHICKEN SANDWICH \$13.99

Our version of the Nashville Hot with a little extra spice! *Chicken, fried or grilled, topped with D13 Nashville-inspired sauce & house-made jalapeño slaw.

ULTIMATE FISH \$13.99

Enjoy a nice big, beer battered *Cod sandwich topped with tartar sauce & jalapeño slaw.

BUFFALO CHICKEN WRAP \$11.99

Fresh grilled *chicken, spring mix, blue cheese crumbles, tomatoes & D13 signature buffalo sauce

BACON CHICKEN RANCH WRAP \$11.99

Fresh grilled *chicken, bacon, tomatoes & spring mix with our house-made ranch dressing.

FRIED GREEN TOMATO BLT \$12.99

Bacon, D13's house made creamy garlic cheese sauce, fried green tomatoes, lettuce & chipotle aioli, all layered between two slices of Texas toast.

STEAK PHILLY OR CHICKEN PHILLY SANDWICH \$13.99

Choose between a wrap or a hoagie roll. Your choice of diced Philly *chicken or *steak combined with sautéed onions & red bell pepper mix, topped with provolone & drizzled with garlic aioli.

*All sandwiches come on a Brioche bun. Can be substituted for Texas

Toast or Marbled Rye Bread



Creamy Garlic Chicken Pasta \$18.99

Bowtie pasta tossed with house-made alfredo, spinach, & fresh garlic, topped with a grilled *chicken breast & D13's house made creamy garlic cheese sauce, diced tomatoes & diced green onions.

Nashville Chicken Pasta \$18.99

Mouth-watering, grilled or fried, *chicken over a bed of linguini tossed in our alfredo sauce & D13 Nashville sauce, topped with goat cheese & scallion.

Drunken Shrimp Alfredo \$18.99

Blackened buttered *shrimp, deglazed with white wine, over a bed of linguini noodles tossed with our house-made alfredo sauce.

Brisket Pasta \$18.99

Shredded *brisket over a bed of bowtie pasta, tossed in a creamy cheddar mornay, topped with green onions, fiesta corn mix & drizzled with BBQ sauce.

Benji Tie \$15.99

Bowtie pasta tossed with butter, garlic, red pepper flakes, spinach, asparagus tips, mushrooms, bacon, parmesan, sage & a hint of truffle oil.

Veggie Delight \$17.99 GF

Zucchini noodles, red peppers, mushrooms, & spinach tossed in garlic oil, topped with parmesan cheese & parsley.

*Add 1 Slice of Garlic Toast for \$1.99

Gluten Free Pasta Available; Cooked fresh (Adds 15+min)

The Taco Menu

*Served with corn tortilla chips & house-made salsa

Mahi Mahi Soft Tacos \$13.99

Blackened *Mahi Mahi in soft flour taco shells, with lettuce, topped with pineapple salsa & drizzled with chipotle aioli.

Crispy Shrimp Tacos \$13.99

Beer battered, deep-fried *shrimp in soft flour taco shells, topped with jalapeño slaw & drizzled with our zesty honey glaze.

Street Meat Tacos 13.99

Your choice of Philly *Chicken or *Philly Steak Tossed with sautéed onions, inside soft flour tortilla shells, with lettuce, sweet corn fiesta mix, cilantro, Cajun sour cream & topped with salsa.

BBQ Brisket Taco \$13.99

Shredded brisket inside soft flour tortilla shells topped with house bbq sauce & jalapeño slaw.

20% Gratuity will be added to parties of 6 or more - Credit card pay adds service fee, cash payment removes fee

House Favorites

*** Indicates that item price is changed weekly based on the current market prices. Please ask your staff member for pricing

Surf and Turf *** GF

Our house *strip steak topped with garlic butter sautéed *shrimp over a bed of our creamy rustic garlic & chive mashed potatoes. Served with your choice of one side.

Fish and Chips \$21.99

Enjoy an X-large portion of beer-battered fresh Atlantic *Cod with hand-cut fries & pickle chips tossed in malt vinegar powder. Served with a side of house tartar sauce.

Simply Salmon *** GF \$

Grilled *Salmon over a bed of our creamy rustic garlic & chive mashed potatoes with balsamic reduction & pesto drizzled on the plate. Served with one side of your choice.

Campfire Chicken \$20.99 GF

2x Grilled *chicken breast covered with sautéed ranch onions & D13's house made creamy garlic cheese sauce over a bed of creamy rustic garlic & chive mashed potatoes. Served with one side of your choice.

Kicken' Nashville Tenders 14.99 HOT

Dry-rub fried Nashville chicken tenders served with our loaded fries & a small side of jalapeño slaw

Texas Brisket \$15.99

Open-Face Brisket Sandwich with pulled Brisket tossed with House BBQ sauce over a bed of mashed potatoes, with cheddar cheese, topped with crispy onions & parsley, laid over two slices of Texas Toast. Served with your choice of one side.

Blackened Mahi Mahi *** GF

Grilled Blackened *Mahi Mahi topped with pineapple salsa over a bed of D13 blackened fiesta corn mix & served with your choice of one side. *Mahi Mahi Temp. Fully Cooked

Sassy Blackened Honey Chicken \$20.99 GF

2x Grilled *chicken breast dusted in a District 13 special zesty blackened seasoning blend, with a jerk honey glaze & pineapple salsa over a bed of creamy garlic mashed potatoes. Served with your choice of one side.

*Split entrees for \$2.50 more



Sides

These items can be substituted when you purchase a House favorite or Handheld entree. Items can also be purchased a la carte.

House Favorite \$0/ Handhelds \$2.99/ a la carte for \$3.99

Broccoli, Garlic Mash, Butter noodles, 2 Slices of Garlic Toast, Brussels side, Jalapeño Slaw, French Fries, House Chips

House Favorite \$1.99/ Handhelds \$3.49/ a la carte for \$4.99

Mac n Cheese, Bow Tie in Red Sauce, Asparagus

House Favorite \$2.99/ Handhelds \$3.99/ a la carte for \$5.99

Buffalo Mac and Cheese, Sm Loaded Fries, Brussels side app, Truffle Parmesan Fries, Side District Greens, Side House Salad, Side Caesar Salad

Desserts

Save some room..... \$7.99

- Chocolate Lava Cake- (Ice cream \$2.50)
- Caramel Lava Cake- (Ice cream \$2.50)
- Cheesecake of the week
- Dessert special of the week
- **Ask server for weekly dessert specials**

MA Drinks

Soft Drinks

All natural sugar cane sodas

- -Kodiak Cola
- -Lemon Lime Zest
- -Diet Kodiak Cola
- -Black Cherry Kodiak Cola

Other

- -Sweet Tea
- -Unsweetened Tea
- -Watermelon Cucumber Water
- -Pink Lemonade
- -Fruit Punch
- -Reg. Coffee
- -Decafe Coffee
- -Hot Tea

Kids Meals - \$7.99(< 12)

Chicken Tenders

PB&J Extreme

Mac & Cheese

Bowtie Pasta Bowl

Choice of Marinara, Alfredo, or Just Plain Butter

Cheese Ouesadilla

Grilled Cheese

Kid Sides...

Dinner Roll, Hand-cut Fries, D13 House Chips, Applesauce, Broccoli, Chips & Salsa



Nothing But The Classics...

Lemonicious \$7

Well Vodka, Triple Sec, Lemon Juice, Lime Juice, & Simple Syrup...Make it a Classic or add any Flavor! Strawberry, Peach, Mango, Pineapple, Blueberry, Blackberry, Raspberry, or Passion Fruit

Margarita \$7

Well Tequila, Triple Sec, Lime Juice, Lemon Juice, & Simple Syrup on the Rocks...Make it a Classic or add any Flavor! Strawberry, Peach, Mango, Pineapple, Blueberry, Blackberry, Raspberry, or Passion Fruit

Smoked Old Fahioned S10

District 13's Classic Old Fashioned...Just Smoked

Manhattan S10

Nothing but a Classic Manhattan...On the Rocks or Up

D13 House Moscow Mule S9

Well Vodka, Lime Juice, Simple Syrup, & Mint leaves; Shaken & Topped with Ginger Beer

Cosmopolitan \$9

Well Vodka, Cranberry Juice, Sweetened with Cointreau & a Hint of Lime. Your choice of Traditional, Strawberry, Passion Fruit, or Blackberry!

Hummingbird Gold Margarita \$13

Jose White Tequila, Cointreau, Grand Marnier, Simple Syrup, Orange Bitters, Lemon & Lime Juice; Shaken & Topped with Orange juice

Wrong Island Iced Tea S13

Jassen's special blend of Vodka, Gin, Rum, Triple Sec, Tequila & Whiskey

The Karen \$9

Well Vodka, Peach Schnapps, Peach Puree, Sour Mix, & a Splash of Lemon-Lime Soda

Fun & Refreshing...

Strawberry Blonde \$10

Tito's Vodka, St. Germain Liqueur, Simple Syrup, Strawberry Puree. Shaken & Topped with Lemon-Lime Soda

Angry Pickle Margarita \$9

Well Tequilla, Triple Sec, Lime Juice, Simple Syrup, Fresh Jalapenos & Pickle Juice

Honey Badger S9

Evan Williams Bourbon, Stirred with Honey-Sage Syrup, Orange Bitters, A Hint of Lemon & A Splash of Simple Syrup

Blueberry Mule S10

Well Vodka, Lime Juice, Simple Syrup, Blueberry Puree, & Mint Leaves; Shaken & Topped with Ginger Beer

The Razzle Dazzle S10

Tito's Vodka, Chambord Liqueur, Lime Juice, Simple Syrup, & Raspberry Puree

Blueberry Sage Margarita S10

D13 House Margarita with Blueberry Puree & Fresh Sage

Blackberry Moiito S8

Well Rum, Lime Juice, Blackberry Puree, & Mint Leaves; Shaken & Topped with Soda

Pineapple Express \$12

Captain Morgan Spiced Rum, Malibu Coconut Rum, Triple Sec, Lemon Juice, Pineapple Juice, Pineapple Puree, & Orange Bitters; Mixed together & Smoked

Dill Pickle Martini S9

Well Vodka, Splash of Dry Vermouth, & Pickle Juice

Salted Caramel Martini \$10

Smirnoff Salted Caramel Vodka, Bailey's Irish Cream, & Drizzled with Caramel Syrup















Pineapple Upside-Down Cake S5

Smirnoff Vanilla Vodka, Pineapple Juice, & a Splash of Grenadine

Gummy Bear \$5

Smirnoff Strawberry Vodka, Peach Schnapps, & Sour Mix; Topped with a Splash of Lemon-Lime Soda

Little Beer S5

Licor 43 Topped with Heavy Cream

Cinnamon Toast Crunch \$5

A twist of RumChata Cream Liqueur & Fireball Whiskey

Oatmeal Cookie \$5

Bailey's Irish Cream, Butterscotch Schnapps, Cinnamon Schnapps, & a Splash of Jäegermeister

Pink Frosted Animal Cracker \$6

Smirnoff Whipped Vodka, RumChata Cream Liqueur, Simple Syrup, & a Splash of Grenadine

Sunberry Slammer \$5

Well Vodka, Amaretto Liqueur, Razzmatazz Liqueur, & a Splash of Sour Mix

Peanut Butter Jelly Time \$6

Frangelico Liqueur & Razzmatazz Liqueur

13 Celsius Sauvignon Blanc \$10 Kuna Fu Girl Resilina \$8 Wente Vineyards Morning Fog Chardonnay \$10 Chalkhill Chardonnay \$14 Caposaldo Pinot Grigio \$7 Seven Daughters Moscato \$7 Canella Prosecco \$9 Beringer White Zinfandel \$8

Red Wines

Borealis Pinot Noir \$9 Meiomi Pinot Noir \$11 Palisades Red Blend \$13 Federalist Red Zinfandel \$9 McManis Family Cabernet Sauvignon \$8 75 Wine Co. Cabernet Sauvignon \$13 Piattelli Malbec \$10 Wente Merlot \$10

eer Cans/Bottles

Budweiser **Bud Light** Coors Light Miller Lite Labatt Blue Michelob Ultra Pabst Blue Ribbon Tallboy Yuengling

S4

Guinness Can Stella Artois Angry Orchard Landshark Corona N/A Labatt

\$5

White Claw *Lime, Raspberry, Mango, Black Cherry, Ruby Grapefruit

*Buckets Available!

Draft Flights 5oz. Pours \$11

Enjoy Your Choice of Four Beers on Tap!

Wine Flights 2oz. Pours \$15

Enjoy Your Choice of Four Wines!

Bourbons/Whiskeys/Ryes

*Items Vary Based on Availability

Angel's Envy Bourbon \$12.00 Basil Havden \$11.00 Blanton's \$17.00 Buffalo Trace \$12.00 Bulleit Rye \$8.00 Canadian Club Whiskey \$7.00 **Cleveland Underground Rye \$9.00** Crown Royal \$7.00 Crown Royal Apple \$8.00 Crown Royal Peach \$8.00 Eagle Rare \$17.00 Elijah Craig Small Batch \$10.00 Evan Williams Black Bourbon \$6.00 Four Roses Small Batch \$12.00 High West Double Rye \$9.00 Jack Daniel Old No. 7 \$7.00 Jack Daniel Apple \$8.00 Jameson Irish Whiskey \$8.00 Jim Beam Green Label Rye \$6.00 Jim Beam White Label Whiskey \$7.00 Maker's Mark \$10.00 Michter's Small Batch \$11.00 **New Riff Bourbon \$12.00** New Riff Rve \$12.00 Old Forester 86 Proof \$9.00 Old Forester 1897 \$11.00 Old Forester 1920 \$ 13.00 Old Overholt Rye \$6.00 Rabbit Hole Rye \$11.00 Russell's Reserve 10 Year Rye \$9.00 Sagamore Spirit Rve \$12.00

Seagram's 7 Whiskey \$6.00 Skrewball Peanut Butter Whiskey \$7.00

Southern Comfort Whiskey \$7.00 Suntory Toki Whiskey \$10.00

Tullamore Dew Irish Whiskey \$8.00 Weller Antique 107 \$15.00

Weller Special Reserve \$12.00 Whistlepig 6 Year Rye \$11.00 Whistlepig 10 Year Rye \$18.00

Whistlepig 12 Year Rye \$20.00

Wild Turkey 101 Proof Bourbon \$10.00

Wild Turkey Rare Breed \$11.00

Wild Turkey Rye \$8.00

Woodford Reserve Bourbon \$12.00

Woodford Reserve Double Oaked \$13.00

Woodford Reserve Rve \$12.00 1792 Small Batch \$9.00



