



# MacDuff's Public House



## Appetizers

**MacDuff's Soup Du Jour 12 / 18\*** ask your server for today's offering  
*\*choice of a house-baked bread bowl or brick oven bread ring*

**French Onion Soup 12**

**New England Clam Chowder 12 / 18\***

**Papi's Chili 13 / 19\***

topped with cheddar cheese, sour cream, and fresh jalapeños

**Artichoke Spinach Dip 21**

served with wood-fired pesto flatbread, carrots, and celery

**Chicken Wings or Beer-Battered Chicken Nuggets 21**

choice of buffalo, scottish thunder, bbq, kona, thai chili, or honey mustard

**Buttermilk Fried Calamari 19**

served with homemade tartar and cocktail sauces

**Beer-Battered Maui Onion Rings 17**

homemade zesty remoulade

**Hand-Cut French Fries 15**

homemade zesty remoulade

**Caprese Salad 19**

tomatoes, fresh mozzarella, basil, balsamic drizzle, & brick oven bread sticks

**Pear and Blue Cheese Salad 19**

house poached pears, crumbled blue cheese, candied walnuts, mixed greens, and a homemade pear cider vinaigrette

**DROP the BEET Salad 18**

local selection of seasonal beets, fresh arugula, goat cheese, mandarin segments, candied walnuts, and a homemade beet vinaigrette

**Caesar Salad 17**

whole leaf romaine lettuce, homemade croutons, and parmesan

**Wedge Salad 18**

iceberg lettuce, bacon, tomatoes, blue cheese dressing, and candied walnuts

*Salad Additions: grilled or fried chicken 9, fried calamari 9, grilled or fried shrimp 9, anchovies 2.5, brick oven bread ring 5*

## Wood-Fired Pizza

wood-fired pizzas start with homemade dough and are topped with only the freshest ingredients. gluten-free dough available for \$4

**Margherita Pizza 22**

red sauce, fresh mozzarella, fresh sliced tomatoes, and basil

*\*make it a caprese pizza - add fresh arugula and olive oil balsamic drizzle - \$2*

**Pepperoni Pizza 21**

red sauce, mozzarella, and pepperoni

**Sausage & Peppers 23**

red sauce, mozzarella, homemade italian sausage, and roasted red pepper

**Carnivore 24**

red sauce, mozzarella, homemade italian sausage, pepperoni, and homemade peppered bacon

**Wild Mushroom 22**

white sauce, mozzarella, wild mushrooms, white truffle oil, and scallions

**Kona Pizza 23**

kona sauce, tender slow-roasted pulled pork, mozzarella, and pineapple

**Mean Green Machine 21**

white sauce, mozzarella, spinach, fresh basil, and parmesan

**Mother Earth 24**

white sauce, olive oil, mozzarella, goat cheese, tomato, spinach, onion, wild mushrooms, and fresh basil

**Custom Pizza 19**

create your own pizza. start with either red or white sauce, mozzarella, and add any of the below ingredients for \$2 each

### Toppings 2.5

homemade italian sausage, pepperoni, peppered bacon, kona pork, goat cheese, pepperoncinis, anchovies, spinach, tomatoes, pineapple, onions, jalapeños, fresh mozzarella, fresh arugula, mushrooms, olives

## Pub Fare

**The Real Shepherd's Pie 25 GF**

fresh ground lamb, carrots, onion, celery, peas, gravy, and a potato crust

**Chicken Pot Pie 25 GF upon request**

chicken, carrots, onion, celery, and peas, topped with a puff pastry

**Cottage Pie 25 GF**

fresh ground beef, carrots, onion, celery, corn, and a cheesy potato crust

**Traditional Fish and Chips 27**

beer-battered haddock, hand-cut fries, peas, and homemade tartar sauce

**Shrimp and Chips 29**

beer-battered shrimp, hand-cut fries, peas, and homemade cocktail and tartar sauces

**Steak and Guinness Stew 26**

carrots, onion, celery, peas, and potatoes, served in a toasted bread bowl

**Corned Beef and Cabbage 27**

tender, slow-cooked corned beef, mashed potatoes, carrots, and sautéed dill cabbage

**Truffled Mac & Cheese 23**

cavatappi pasta, white cheddar, truffle oil, and a graham cracker crust build your own mac & cheese with any pizza toppings for \$2 each

**MacDuff's Pasta of the Week 25**

ask your server for today's offering  
add a brick oven bread ring for \$5

**MacDuff's Steak 45 GF upon request**

16oz NY Strip served with hand-cut french fries, fresh sautéed vegetables, and onion rings. add five grilled or fried shrimp for \$9

## Burgers

burgers are ground in-house daily and served on a house-baked bun with hand-cut fries, homemade pickles, lettuce, tomato and onion. burgers are avail. as beef, lamb (\$2), house-made veggie, grilled chicken or crispy fish

**All-American Burger 23**

lettuce, tomato, homemade pickles, red onion, and cheddar

**Mushroom and Swiss Burger 24**

sautéed mushrooms and swiss cheese

**Big Kahuna Burger 24**

grilled pineapple, kona sauce, and cheddar cheese

**"Triple B" — Black, Blue, Bacon Burger 25**

peppered bacon, blackening spice, and homemade blue cheese dressing

**Moroccan Lamb Burger 25**

fresh ground lamb, goat cheese, and tzatziki sauce

**Tree Hugger Burger 23**

house-made veggie burger topped with mozzarella cheese

**Jose's Reuben 24**

tender slow-cooked corned beef, swiss, papi's secret sauce, homemade sauerkraut, served on house-baked rye bread

**Fried Chicken Sandwich 23**

panko crusted chicken breast with your choice of sauce

**Kona Pulled Pork Sandwich 23**

kona glazed pulled pork topped with homemade coleslaw

**Lake Captain Crispy Fish Sandwich 23**

beer-battered haddock and tartar sauce

### Burger Extras 2.5

bacon, fried egg, sautéed onions, mushrooms, jalapeños, cheddar, swiss, blue cheese, mozzarella

1041 Fremont Avenue, South Lake Tahoe, CA 96150 | 530-542-8777 | [www.macduffs.com](http://www.macduffs.com)

Please notify your server of any food allergies. No separate checks, max of four credit cards per group. Wifi: MacDuff's Pub Guest





# Beer, Wine & Cocktails



## Draught Beers

	Distance	Alc.	Price
<b>Clockwork White Ale</b> Sidellis Brewery South Lake Tahoe, CA	600 ft	4.8%	9
<b>OB Amber Ale</b> Sidellis Brewery South Lake Tahoe, CA	600 ft	6.8%	9
<b>Pliny the Elder DIPA</b> Russian River Brewing Co. Santa Rosa, CA	207 mi	8.0%	13
<b>Blind Pig IPA*</b> Russian River Brewing Co. Santa Rosa, CA	207 mi	6.3%	11
<b>Damnation Golden Ale* 10oz</b> Russian River Brewing Co. Santa Rosa, CA	207 mi	7.5%	11
<b>MacDuff's Scotch Ale</b> Lost Coast Brewery Eureka, CA	389 mi	8.5%	10
<b>Guinness</b> St. James Gate Brewery Dublin, Ireland	4,939 mi	4.2%	10
<b>Rotating Lager / Pilsner</b> Ask your server for today's specials	Var.	Var.	MP
<b>Tullin's Rotating Handle</b> Ask your server for today's specials	Var.	Var.	MP
<b>Sidellis Rotating Sour Ale 10oz</b> Ask your server for today's specials	600 ft	Var.	MP

## Wines

### Whites

	Distance	Glass	Bottle
<b>Trinity Oaks Pinot Grigio</b> Napa Valley - St. Helena, CA	179 mi	9	33
<b>Simi Sauvignon Blanc</b> Sonoma Valley - Healdsburg, CA	216 mi	11	39
<b>Tangent Albarino</b> Central Coast - San Luis Obispo, CA	399 mi	10	36
<b>Harken Chardonnay</b> Central Coast - Salinas, CA	296 mi	10	36
<b>Sonoma-Cutrer Chardonnay</b> Sonoma Coast - Windsor, CA	208 mi	14	49
<b>Daou Discovery Rosé</b> Central Coast - Paso Robles, CA	370 mi	12	43
<b>Korbel Brut Split</b> Russian River Valley - Guerneville, CA	216 mi	9	

### Reds

<b>Angeline Pinot Noir</b> Russian River Valley - Santa Rosa, CA	208 mi	11	39
<b>The Stag Pinot Noir</b> Central Coast - Paso Robles, CA	352 mi	14	49
<b>Alexander Valley Merlot</b> Sonoma Valley - Healdsburg, CA	203 mi	11	39
<b>Robert Hall Cabernet Sauvignon</b> Central Coast - Paso Robles, CA	363 mi	13	47
<b>The Stag Cabernet Sauvignon</b> Central Coast - Paso Robles, CA	352 mi	15	54
<b>Hess Maverick Cabernet Sauvignon</b> American Canyon - Napa County, CA	169 mi	17	60
<b>Terra D'Oro Zinfandel</b> Sierra Foothills - Plymouth, CA	76 mi	11	39
<b>K Vitners CasaSmith Sangiovese</b> Columbia Valley - Walla Walla, WA	670 mi	14	49

## Bottled Beers

	Distance	Alc.	Price
<b>Alibi IPA 16oz GR</b> Alibi Ale Works Incline Village, NV	27 mi	6.2%	8
<b>Hola Senor Lager 12oz</b> Knee Deep Brewing Co. Auburn, CA	109 mi	5.0%	6
<b>Sierra Nevada Pale Ale 12oz</b> Sierra Nevada Brewing Co. Chico, CA	172 mi	5.6%	7
<b>805 Blonde Ale 16oz</b> Firestone Walker Brewing Co. Paso, CA	235 mi	4.7%	8
<b>Scrimshaw Pilsner 12oz</b> North Coast Brewing Co. Fort Bragg, CA	292 mi	4.5%	7
<b>PranQster Golden Ale 12oz</b> North Coast Brewing Co. Fort Bragg, CA	292 mi	7.6%	8
<b>Le Merle Saison 12oz</b> North Coast Brewing Co. Fort Bragg, CA	292 mi	7.9%	8
<b>Great White Witbier 12oz</b> Lost Coast Brewery Eureka, CA	393 mi	4.8%	7
<b>Coors Light 12oz</b> Coors Brewing Co. Golden, CO	1,010 mi	4.2%	6
<b>Budweiser 12oz</b> AB Brewing Co. St. Louis, MO	1,895 mi	5.0%	6
<b>Belhaven Scottish Ale 440ml</b> Belhaven Brewery Dunbar, Scotland	4,932 mi	5.2%	8
<b>Fuller's London Pride* 330ml</b> Fuller's Brewery London, England	5,220 mi	4.7%	8
<b>Lagunitas IPNA 12oz</b> Lagunitas Brewing Co. Petaluma, CA	187 mi	0.5%	7
<b>Guinness NA 440ml</b> St. James Gate Brewery Dublin, Ireland	4,939 mi	0.5%	8
<b>Rotating Ciders</b> Ask your server for today's specials	Var.	Var.	MP

## Cocktails 15

<b>Tahoe Tessie</b> Sailor Jerry Rum, Blue Curacao, pineapple juice, and fresh-squeezed orange juice, garnished with a lime
<b>Duff Hound</b> Deep Eddy Vodka, Campari, and fresh-squeezed grapefruit juice, garnished with a lime
<b>How About a Fresca?</b> Deep Eddy Vodka, Raspberry Liqueur, fresh-squeezed grapefruit juice, and a splash of Sprite, garnished with a lime
<b>MacMule</b> Deep Eddy Vodka, Fever-Tree Ginger Beer, and Fee Brothers Rhubarb Bitters, garnished with a lime
<b>Dark N' Stormy</b> Gosling's Black Seal Rum and Fever-Tree Ginger Beer, garnished with a lime
<b>South Lake Smash</b> Sailor Jerry Rum, Coconut Rum, pineapple juice, and fresh-squeezed orange juice, garnished with a lime
<b>Papi's Perfect Paloma</b> Milagro Silver Tequila, fresh-squeezed grapefruit and lime juice, a splash of sprite, garnished with a lime
<b>The People's Margarita</b> Teremana Reposado Tequila, freshly-squeezed lime and orange juice, pineapple juice, agave nectar, garnished with a lime
<b>Scottish Penicillin</b> Monkey Shoulder Scotch Whisky, Fever-Tree Ginger Beer, honey, lemon, and fresh-squeezed orange juice, garnished with an orange
<b>Linda the Elder's GnT</b> Botanist Gin, Fever-Tree Elderflower Tonic, Angostura Bitters, garnished with lemon, cucumber, and juniper berries
<b>Hot Toddy</b> Monkey Shoulder Scotch Whisky, hot water, honey, and lemon

MacDuff's Public House can also assist with all your catering needs. Our extensive menu options, along with our upstairs dining area and bar or outside garden are an ideal setting for your wedding or private party event. Ask your server for contact information. Enjoy your time at MacDuff's? Take home a souvenir pint glass \$5, koozie \$5, t-shirt \$30, women's tank top \$30, baseball cap \$35, or zip-up hoodie \$60. New merchandise coming soon!

\*when available