



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

pick two 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

Farmers Market Stone Fruit Salad 18

local stone fruit, arugula, goat cheese, candied walnuts, stone fruit vinaigrette

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 - 2.5*

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



Beer, Wine & Cocktails



Draught Beers

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

Wines

Whites

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

Reds

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

Bottled Beers

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

Cocktails 15

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