



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 22 GF upon request
served with wood-fired pesto flatbread, carrots, and celery

Chicken Wings or Beer-Battered Chicken Nuggets 22
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 19
roasted 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 3, 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 25
red sauce, fresh mozzarella, fresh sliced tomatoes, and basil
**make it a caprese pizza - add fresh arugula and olive oil balsamic drizzle - 3*

Pepperoni Pizza 24
red sauce, mozzarella, and pepperoni

Sausage & Peppers 26
red sauce, mozzarella, homemade italian sausage, and roasted red pepper

Carnivore 27
red sauce, mozzarella, homemade italian sausage, pepperoni, and homemade peppered bacon

Wild Mushroom 25
white sauce, mozzarella, wild mushrooms, white truffle oil, and scallions

Kona Pizza 26
kona sauce, tender slow-roasted pulled pork, mozzarella, and pineapple

Mean Green Machine 24
white sauce, mozzarella, spinach, fresh basil, and parmesan

Mother Earth 27
white sauce, olive oil, mozzarella, goat cheese, tomato, spinach, onion, wild mushrooms, and fresh basil

Custom Pizza 21
create your own pizza. start with either red or white sauce, mozzarella, and add any of the below ingredients for \$3 each

Toppings 3

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

Chicken Pot Pie 28 GF upon request
chicken, carrots, onion, celery, and peas, topped with a puff pastry

Cottage Pie 28 GF
fresh ground beef, carrots, onion, celery, corn, and a cheesy potato crust

Traditional Fish and Chips 28
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 29*
carrots, onion, celery, peas, and potatoes, served in a toasted bread bowl

Corned Beef and Cabbage 29
tender, slow-cooked corned beef, mashed potatoes, carrots, and sautéed dill cabbage

Truffled Mac & Cheese 26
cavatappi pasta, white cheddar, truffle oil, and a graham cracker crust
build your own mac & cheese with any pizza toppings for \$3 each

MacDuff's Pasta of the Week 28
ask your server for today's offering
add a brick oven bread ring for \$5

MacDuff's Steak 49 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 26
lettuce, tomato, homemade pickles, red onion, and cheddar

Mushroom and Swiss Burger 27
sautéed mushrooms and swiss cheese

Big Kahuna Burger 27
grilled pineapple, kona sauce, and cheddar cheese

"Triple B" — Black, Blue, Bacon Burger 28
peppered bacon, blackening spice, and homemade blue cheese dressing

Moroccan Lamb Burger 28
fresh ground lamb, goat cheese, and tzatziki sauce

Tree Hugger Burger 26
house-made veggie burger topped with mozzarella cheese

Jose's Reuben 27
tender slow-cooked corned beef, swiss, papi's secret sauce, homemade sauerkraut, served on house-baked rye bread

Fried Chicken Sandwich 26
panko crusted chicken breast with your choice of sauce

Kona Pulled Pork Sandwich 26
kona glazed pulled pork topped with homemade coleslaw

Lake Captain Crispy Fish Sandwich 26
beer-battered haddock and tartar sauce

Burger Extras 3

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
Tennent's Scottish Lager* Wellpark Brewery Glasgow, Scotland	4,881 mi	5.0%	10
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
Cambria Chardonnay Central Coast – Los Olivos, CA	455 mi	11	39
Bezel Chardonnay Central Coast – Paso Robles, CA	358 mi	13	47
Cenyth Rosé Sonoma Valley - Healdsburg, CA	213 mi	12	43
Korbel Natural' Champagne Russian River Valley - Guerneville, CA	216 mi	11	39

Reds

Z. Alexander Brown Uncaged Pinot Noir Stanislaus River – Manteca, CA	147 mi	11	39
Boen Pinot Noir Napa Valley – Rutherford, CA	175 mi	14	49
Alexander Valley Merlot Sonoma Valley - Healdsburg, CA	203 mi	11	39
Grounded Cabernet Sauvignon Napa Valley – St. Helena, CA	179 mi	13	47
Raymond Cabernet Sauvignon Napa Valley – St. Helena, CA	177 mi	15	54
The Stag Cabernet Sauvignon Central Coast – Paso Robles, CA	352 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%	9
Sierra Nevada Pale Ale 12oz Sierra Nevada Brewing Co. Chico, CA	172 mi	5.6%	8
805 Blonde Ale 16oz Firestone Walker Brewing Co. Paso, CA	235 mi	4.7%	9
Scrimshaw Pilsner 12oz North Coast Brewing Co. Fort Bragg, CA	292 mi	4.5%	8
PranQster Golden Ale 12oz North Coast Brewing Co. Fort Bragg, CA	292 mi	7.6%	9
Old Rasputin Imperial Stout 12oz North Coast Brewing Co. Fort Bragg, CA	292 mi	9.0%	9
Great White Witbier 12oz Lost Coast Brewery Eureka, CA	393 mi	4.8%	8
Coors Light 12oz Coors Brewing Co. Golden, CO	1,010 mi	4.2%	7
Budweiser 12oz AB Brewing Co. St. Louis, MO	1,895 mi	5.0%	7
Pacifico Mexican Lager 12oz Cervecería del Pacífico Mazatlan, Mexico	1,649 mi	4.4%	8
Belhaven Scottish Ale 440ml Belhaven Brewery Dunbar, Scotland	4,932 mi	5.2%	9
Fuller's London Pride* 330ml Fuller's Brewery London, England	5,220 mi	4.7%	9
Lagunitas IPNA 12oz Lagunitas Brewing Co. Petaluma, CA	187 mi	0.5%	8
Guinness NA 440ml St. James Gate Brewery Dublin, Ireland	4,939 mi	0.5%	9
Rotating Ciders Ask your server for today's specials	Var.	Var.	MP

Cocktails 17

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 Tito's 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 Corazon Blanco 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 Tonic, Elderflower, 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, outside garden, or our new Barrel Room 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, t-shirt \$30, women's tank top \$30, baseball cap \$35, or hoodie \$60. New merchandise coming soon!

*when available