

For the Table

French Creek Nachos

House made potato chips loaded with beer cheese, shredded chicken, bacon, red onion, jalapeños, tomatoes, and melted cheddar. Drizzled with blackened ranch | \$15

Pub Pretzels

6 soft pretzel sticks with house beer cheese | \$9.5

Spinach Dip

A house favorite! Topped with melted mozzarella and served with homemade naan chips | \$12

Zucchini Planks

Dusted with parmesan and served with ranch | \$11

Shrimp Tacos

3 warm flour tortillas filled with sweet chili glazed fried shrimp, coleslaw, fresh tomato, and sriracha aioli | \$14

Mozzarella Moons

Crispy fried mozzarella with house marinara | \$11

Cajun Filet Tips

6oz of hand cut filet tips broiled in a cajun garlic butter sauce with spinach and bleu cheese crumbles. Served with garlic toast | \$16

Burgers

8oz Angus burgers raised on our family farm
Freely substitute grilled chicken or black bean burger

Includes Classic Side

Rusty Smash

American, pepperjack, lettuce, tomato, bacon, and sriracha aioli on grilled sourdough | \$18

Old Hickory

American, bacon, BBQ, and beer battered onion rings on a pretzel roll | \$19.5

Tool City

Cajun seasoned, dry bleu cheese, sautéed mushrooms and onions, brioche roll | \$18

Cardinal Classic

Cooked to request, Built to order | \$15

→ Free :

Lettuce | Tomato | Onion | BBQ | Sriracha Aioli

→ Cheese : \$1

American | Cheddar | Swiss
PepperJack | Mozzarella

→ Extras : \$2

Grilled Onions | Jalapeños
Mushrooms | Bacon | Onion Rings

Wings

Boneless | \$15

One Pound

Traditional | 6 FOR \$9 - 12 FOR \$17

Always extra crispy

Join us for 99¢ Wing Wednesdays!

Dry Rubs

Ranch | Cajun | Cajun Ranch Parmesan

Sauces

Garlic Parmesan | Honey Mustard | BBQ
Golden Garlic | Mild | House Licker | Sweet Chili
Hot | Buffalo Parmesan | Fire

Celery & Carrots with Ranch or Bleu Cheese \$2
Basket of Fresh Cut Fries \$8

Wood Fired

Pizza

Hand tossed homemade dough, 12" thin crust, san marzano tomato sauce, mozzarella | \$13

» Add your choice of toppings

Stromboli

Hand rolled, stuffed with mozzarella, brushed with garlic herb oil, marinara on the side | \$14

» Add your choice of toppings

→ Toppings - \$2 each

Pepperoni | Chicken | Bacon | Sausage | Mushrooms
Onions | Banana Peppers | Tomatoes | Spinach
Olives | Jalapeños | Basil | Extra Cheese

Pickle Stix

Fresh homemade dough brushed with garlic herb oil, topped with mozzarella, dill pickles, and ranch. Cut into shareable strips | \$14

Old World Pizza

Mozzarella cheese baked directly on the crust, topped with san marzano tomato sauce and baked again. Finished with fresh basil | \$15

Buffalo Chicken Pizza

Smoked chicken, ranch dressing, mozzarella, bacon, buffalo sauce | \$16

Cheesesteak Stromboli

Hand rolled dough stuffed with shaved steak, onions, mushrooms, and mozzarella. Served with house beer cheese | \$19

*Consuming raw or undercooked meat, eggs, or seafood may increase your risk of food borne illness
Guests with allergies should notify their server and be aware that all food is prepared on shared equipment*

Sandwiches

Includes Classic Side

Giant Fish

Beer battered cod on a toasted hoagie roll with lettuce, tomato, American cheese, and homemade tartar | \$17.5

Gyro

Slow roasted shredded beef on toasted naan with homemade cucumber sauce, lettuce, tomato, onion, and mozzarella cheese | \$17

Cside Tender Wrap

Hand breaded chicken tenders in a garlic herb wrap with bacon, cheddar, lettuce, tomato drizzled with choice of sauce | \$15

» Honey Mustard | Buffalo | BBQ | Ranch

Black Jack

Blackened chicken breast topped with pepperjack cheese, lettuce, tomato, and bacon on a toasted pretzel roll. Drizzled with blackened ranch | \$16

Steak Melt

Slow roasted shredded beef on toasted sourdough with grilled onions, mushrooms, Swiss cheese, and sriracha aioli | \$18

Chicken Caprese

Grilled chicken breast topped with fried mozzarella on a brioche roll with roma tomatoes, fresh basil, and balsamic glaze | \$16

Salads

Ranch | Bleu Cheese | Italian | Balsamic | French

Brew House Salad

Fresh greens, cucumber, tomato, onion, and olives topped with cheese, and french fries | \$12

» Steak \$14 | Grilled Chicken \$7 | Fried Shrimp \$9

Boneless Bite Salad

Mixed greens and garden veggies topped with cheese, french fries, and boneless chicken wings tossed in your favorite sauce | \$19.5

Sides

Classic

Fries | Chips | Coleslaw | Applesauce
Mixed Veggies | Rice | Baked Potato | \$4ea

House

Mac & Cheese | Onion Rings
Garden Salad | Loaded Potato | \$6ea

Entrées

BEEF

Black & Blue Steak Potato

Cajun steak tips with melted blue cheese crumbles loaded in a baked potato with cowboy buttered mushrooms and onions | \$23

Sirloin

7oz Black Angus Sirloin char grilled to request. Accompanied with two classic sides | \$25

UPGRADES

Mushrooms & Onions | Bacon & Bleu Cheese | \$3

Garlic Herb Cowboy Butter | \$2

Fried Shrimp | \$9

SEAFOOD

Fish & Chips

A Cside Favorite. Fresh beer battered cod serve with fresh cut fries, house coleslaw, and homemade tartar | \$21

Captain's Combo

Oven baked garlic herb cod paired with crispy fried shrimp over garden rice. Served with mixed vegetables and homemade tartar sauce | \$28

CHICKEN

Balsamic Chicken

Pan seared chicken breasts topped with melted mozzarella and garlic roasted tomatoes over garden rice. Finished with balsamic glaze and fresh basil. Accompanied with mixed veggies | \$24

BBQ Chicken Smash

Grilled BBQ chicken breasts over a smashed baked potato topped with beer cheese, bacon, jalapeños, and onion rings | \$24

Fingers & Fries

Hand breaded chicken tenders over a pile of fresh cut fries with your choice of dip | \$15

PASTA

Zucchini Parmesan

Crispy zucchini planks topped with melted mozzarella. Plated over cavitappi marinara. Finished with parmesan and fresh basil. Accompanied with garlic bread | \$19

Buffalo Chicken Mac & Cheese

House mac & cheese tossed with bacon and topped with buffalo chicken tenders | \$21

Chicken & Sausage Diablo

Cavatappi pasta tossed in homemade spicy marinara with mushrooms, hot sausage, and grilled chicken. Finished with parmesan and fresh basil. Served with garlic toast | \$23