

# APPETIZERS

<b>Spigots Wings</b>	
Fried chicken wings, battered or naked, tossed in one or two Spigots dipping sauces of your choice. Served with celery and carrot sticks.	
6 wings	8
12 wings	15
18 wings	23
<b>Onion Rings</b>	
Beer battered crispy onion rings with remoulade dipping sauce.	
<b>Dickie’s Fried Shrimp</b>	
Eight jumbo shrimp fried golden brown. Served with two Spigots dipping sauces of your choice.	
<b>Meatball Sliders</b>	
Large Italian meatballs made fresh in-house topped with marinara sauce and mozzarella cheese. Served on our sweet sourdough slider buns. Includes two sliders cut in half to make four servings.	
<b>Flattop Quesadilla</b>	
12-inch flour tortilla filled with Mexican cheeses, bacon, green onions, and ranch dressing.	
Chicken	10
Shrimp	13
<b>Shrimp Dip</b>	
House-made shrimp dip served cold with garlic butter crackers. (Limited availability)	
<b>Pub Fries</b>	
A half-pound of our beer battered Sidewinders topped with seasoned pulled pork, jalapeños, grilled onions, cheese sauce, and a jalapeño garlic demi-glace.	
Sub Nachos	15
<b>Sesame Tuna</b>	
4-ounce grilled tuna filet sprinkled with seasoned sesame seeds. Served with Ponzu dipping sauce and a cucumber and tomato rice vinegar salad.	
Large Plate (8oz)	15
<b>Crab Cakes</b>	
Two house-made crab cakes fried to golden brown. Served over a bed of romaine lettuce and topped with our house-made remoulade.	
<b>Sausage &amp; Cheese Platter</b>	
Andouille, smoked alligator, and green onion sausage accompanied by pepperjack, gouda, and mild cheddar cheese.	
Large Platter	21
<b>Pretzilla</b>	
A jumbo 12-ounce soft dough pretzel served with our Cream Ale beer cheese, German mustard, and a cinnamon butter dipping sauce.	

- Spigots House-Made Dipping Sauces
- Honey BBQ • Thai Peanut • Lemon Pepper Garlic Dry Rub • Remoulade

🔥 Savory Sriracha • 🔥 Buffalo • 🔥 Blackberry Jalapeño • 🔥 Sweet Sriracha

🔥🔥 Four Horseman • 🔥🔥 Honey Chipotle



# SOUPS

<b>Chicken Queso Soup</b>	
Chargrilled chicken breast with tender bell peppers and onions in a cheesy cream sauce. Served with house-made tortilla chips.	
Cup	5.5
Bowl	8
<b>Soup of the Day</b>	
Ask your server about our soup of the day made from scratch.	
Cup	5.5
Bowl	8
<b>Soup and Salad Combo</b>	
Our side house salad or Caesar salad paired with your choice of soup. Served with a pub pretzel. One complimentary refill on soup and salad.	

# SALADS

<b>Caesar</b>	
Crisp romaine lettuce with a classic Caesar dressing topped with parmesan cheese and croutons.	
<b>Brew House Special</b>	
House mixed greens tossed with our special house dressing. Topped with cucumber and red bell pepper.	
<b>Harvest</b>	
Fresh spinach, berries, apple slices, toasted almonds, and crumbled feta cheese. Served with our house-made raspberry vinaigrette.	
<b>Chef</b>	
Mixed greens - including romaine and spinach - with tomatoes, cucumbers, ham, black olives, red onions, cheddar cheese, and boiled eggs.	
<b>Side Salad</b>	
Choose our House, Caesar, or Brew House Special	
<b>Add to Any Salad</b>	
Chicken	5.5
Shrimp	6.5
Tuna	10.5
Hamburger	7.5

- Salad Dressings
- Ranch • Thousand Island • Italian

Honey Mustard • Balsamic Vinaigrette • Blue Cheese

Raspberry Vinaigrette • Brew House Dressing

# PASTAS

Our pastas are cooked fresh to order from scratch and served with a pub pretzel.	
<b>Chicken Florentine</b>	
Marinated grilled chicken tossed in a savory cream sauce with mushrooms and spinach. Served over penne pasta.	
<b>Tuscan Special</b>	
Pan fried chicken breast topped with a lemon butter sauce, artichoke hearts, mushrooms, sundried tomatoes, and capers. Served over angel hair pasta.	
<b>Seafood Fettuccine</b>	
Shrimp and crab meat sautéed in a fontina cream sauce. Served with fettuccine.	
<b>Pasta Fra Diablo 🔥</b>	
Choose chicken or shrimp seasoned with basil, garlic, and crushed red pepper in rich marinara sauce topped with parmesan cheese. Served with penne pasta.	
<b>Bayou Pasta</b>	
Sautéed shrimp and green onion sausage tossed in a fontina cream sauce. Served with angel hair pasta.	
<b>Add to Any Pasta</b>	
Crab Cake (with Crab Cream Sauce)	6
Soft Shell Crab (with Crab Cream Sauce)	9
Crab Cream Sauce	4

# SANDWICHES

All sandwiches served with our beer battered Sidewinders.	
<b>S.S. BLT</b>	
Thin cut bacon with lettuce, tomato, and our house mayo on Texas toast.	
<b>Chicken Sammy</b>	
Marinated chicken breast - grilled or fried - on a sweet sourdough bun. Dressed with lettuce, tomato, and pickles.	
<b>Spigots Beer Brat</b>	
Bratwurst sausage cooked in our house brewed Oatmeal Porter topped with tender onions, bell peppers, and sauerkraut. Served on a French hoagie.	
<b>Chicken Bacon Wrap</b>	
Chicken breast - grilled or fried - with bacon, lettuce, tomato, mozzarella, and our house mayo. Wrapped in your choice of spinach or flour tortilla. Substitute pepperjack and sriracha mayo for a spicy option.	
<b>Cajun Delight</b>	
Fried Shrimp, American cheese, pickles, and mayo on Texas toast.	

- Sides 3.5
- Side Salad • Sidewinders • Onion Rings • Herb & Garlic Potatoes

Vegetable of the Day • Broccoli & Carrots

Baked Potato (Add \$1) • Sweet Potato Fries (Add \$1)

Mac-n-Cheese (Add \$2) • Cup of Soup (Add \$2)



# PIZZAS

All pizzas served with one of our side salads. Please allow additional cook time for pizzas.	
Sea Creature	15
Shrimp and crab meat cooked in light crab boil seasoning with a cheese cream sauce, topped with fontina cheese, on flatbread pizza crust.	
Cheese Burger	15
Hamburger, cheddar, mozzarella, onions, pickles, and our house-made burger sauce on flatbread pizza crust and marinara sauce.	
Build Your Own	11
Your choice of meat, cheese, and veggies cooked on flatbread pizza crust and marinara sauce.	
Meats	1.20 ea
bacon • sausage • pepperoni • chicken hamburger • pulled pork • ham	
Cheeses	.90 ea
mozzarella • parmesan • fontina • smoked gouda swiss • sharp cheddar • blue cheese	
Veggies	.60 ea
bell pepper • onion • black olive • jalapeño • spinach sundried tomato • artichoke • mushroom • pineapple	
All burgers are made from 100% ground chuck and brisket beef, dressed with lettuce, tomato, and pickles, served with our beer battered Sidewinders. All burgers are cooked medium to medium well.	
Contender	13
Smoked gouda, grilled onions, and bacon served on a herb buttered bun.	
All American	13
American cheese and bacon on buttery Texas toast.	
Build Your Own	11
Your choice of cheese, toppings, and bun.	
Cheeses	.90 ea
mozzarella • parmesan • fontina • smoked gouda swiss • sharp cheddar • blue cheese • pepperjack • American	
Toppings	.60 ea
spinach • bacon • mushroom • jalapeño • red onion bell pepper • sauteed onion • fried egg (add \$1)	
Bun	
sweet sourdough • brioche • Texas toast	



# THE GRILL

All entrees come with your choice of two sides. Please allow additional cook time on all medium to well done steaks and pork chops.	
Chef's Cut Filet	31
8oz beef tenderloin cut in-house and cooked to perfection. Served with a side of our house demi-glaze.	
Chef's Cut Ribeye	29
12oz top quality beef cut in-house and cooked to perfection. Served with a side of our house demi-glaze.	
Grilled Pork Chop	16
12oz grilled French cut pork chop rubbed with brown sugar and chipotle. Topped with an orange ginger glaze. Cooked medium to well done.	
Brat Bowl	13
Grilled brats, sauteéd onions, bell peppers, and sauerkraut over seasoned jasmine rice. Topped with our house demi-glaze.	
Polynesian Kabobs	16
Your choice of pork tenderloin, chicken, or shrimp kabobs, glazed with a house-made Polynesian sauce and topped with a pineapple salsa. Served on a bed of jasmine rice with your choice of one side.	
Ahi Tuna Steak	20
8oz grilled tuna cooked to order and topped with a lemon and herb beurre blanc.	
Pan Seared Fish	17
Pan seared red fish filet topped with a crab cream sauce and toasted almonds. Or try our classic option topped with artichoke hearts, sundried tomatoes, capers, and mushrooms in a lemon butter sauce.	
Maple Chicken	14
Grilled chicken breast topped with our house-made Oatmeal Porter maple glaze.	
Add to Any Entree	
Crab Cake (with Crab Cream Sauce)	6
Soft Shell Crab (with Crab Cream Sauce)	9
Crab Cream Sauce	4
Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.	
Sides	3.5
Side Salad • Sidewinders • Onion Rings • Herb & Garlic Potatoes Vegetable of the Day • Broccoli & Carrots Baked Potato (Add \$1) • Sweet Potato Fries (Add \$1) Mac-n-Cheese (Add \$2) • Cup of Soup (Add \$2)	

# DESSERTS

Crème Bruleé	11
House-made Crème Bruleé, whipped cream, and fresh strawberries.	
Bread Pudding	10
Choose between our classic house Bread Pudding or Spigots Specialty Pretzel Pudding. Both served with vanilla ice cream and our house-made praline rum sauce and caramel.	
Chocolate Beyond Reason	9
A layer of smooth chocolate mousse is added to our chocolate decadent torte and topped with white chocolate mousse. Lightly dusted with cocoa powder all in a chocolate cookie crust.	
High Peanut Butter Pie	9
Creamy peanut butter mousse and silky milk chocolate filled in a chocolate cookie crust. Topped with chocolate, caramel, Reese's Peanut Butter Cups, and a decadent peanut butter drizzle.	

# BEVERAGES

## **Spigots Craft Beers**

We proudly brew all our craft beers on site. See our drink menu for our flagship beers. Ask about our special seasonal beers currently on tap.

## **Wines**

We offer a variety of wines by the glass and bottle. See our drink menu for our current selection.

## **Spirits & Cocktails**

We serve a variety of spirits, as well as classic and house-created cocktails. See our drink menu for our current selection. Ask about our weekly cocktail special.

## **Soft Drinks**

Coke, Diet Coke, Sprite, Barq's Root Beer, Barq's Red Cream Soda, Dr. Pepper, Blue Powerade, Minute Maid Lemonade, Bottled Water

## **Iced Tea & Coffee**

We proudly serve Community.

**Celebrate With Us**  
Consider us when planning your next event. We offer special seating, including private upstairs, balcony, a full bar, and catering. For details and pricing, visit [spigotsbrewpub.com](http://spigotsbrewpub.com) or contact us at [management@spigotsbrewpub.com](mailto:management@spigotsbrewpub.com) | (985) 333-3103.

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