



SMALL PLATERS & APPETIZERS

SBC Wings

Served traditional bone-in (GF) or boneless with your choice of sauce:
Classic Buffalo, Singapore, Garlic Parmesan, Cajun Dry Rub, Honey Gold BBQ, or BBQ
Reg 14 | Large 27 | XXL 44

Soups

SAVORY TOMATO BISQUE (GF)
A smooth blend of slow braised ripe tomatoes 6
CLASSIC ONION SOUP (GF)
Loaded with onions, english ale stout, crouton, melted cheese 8

Calamari Three Ways 16

Choose:
• Classic crispy with marinara
• Z-Bar-tossed with cherry peppers, basil & hot oil
• Buffalo Dry Rub - with bleu cheese dip

Bang Bang Shrimp

Golden shrimp tossed with sweet and spicy bang bang sauce 12

Bavarian Soft Pretzels (V)

Warm soft and salty pretzels served with ale spiked mustard 10
Add beer cheese 1

Crispy Brussels (GF)

Crispy sprouts tossed with bacon, local cider maple gastrique 12

Classic Pierogies

Potato and cheddar filled pierogie; pan fried with caramelized onion, bacon, brown butter, horseradish chive sour cream 10

Stinging Shrimp Taco

Crispy shrimp, hot honey garlic glaze, pico, lettuce, kickn' crema, flour tortilla 11



When in season and available, SBC is committed to using locally and regionally grown produce.

Simple Salad (GF,V)

Mixed crispy greens, simple garnish, simple dressing Sm 6 | Lg 11

Warm Goat Cheese

Warm panko crusted goat cheese over greens with cucumber, tomato, candied walnuts, honey white balsamic vinaigrette 14

Southwestern Ranch Salad (GF)

Mixed crispy greens, grilled chicken, roasted corn, black bean, pico de gallo, cheddar blend, chipotle ranch, crispy tortilla strips 16

Tavern Caesar (GF*)

Chopped bibb lettuce, creamy Caesar, croutons, parm 12

Sticky Burnt Ends

Crispy pork ends, stinging garlic glaze, over Diakon kimchi topped with sesame and green onion 14

Beef Tips* (GF)

Our tender 48 hour marinated beef tips, pepper aioli 16

Mac & Cheese Bowl

Bacon, peas, creamy cheese sauce, pasta, toasted crumbs 12
Add Crispy Buffalo Chicken or BBQ Burnt Ends 5

Downtown Nachos (GF)

House cut corn tortilla chips topped with roasted corn, black beans, southwest queso, pico de gallo, scallions, kickin' creme drizzle 12
Add Shredded Beef 6 | Cajun Chicken 5 | BBQ Burnt Ends 6

Truffle Fries (GF, V)

Truffle oil, parmesan dust 7

SALADS

Thai Sesame (GF)

Crispy greens, snap peas, roasted corn, peppers, pad Thai noodles, spicy peanut dressing
Roasted Chicken 15 | Sushi Grade Tuna* 18

Founders Cobb (GF)

Crispy greens, bacon, tomato, red onion, crumbled blue cheese, farm egg, avocado mash, chicken 16

Choice of Salad Toppers (GF)

all-natural chicken 5 | beef tips* 9 | (5) grilled shrimp* 6
petite salmon* 8 | pineland burger* 8 | burnt ends 6

ENTRÉES

Beef Tip Dinner* (GF)

A dinner portion of our own 48 hour marinated sirloin beef tips, fire grilled served with mashed or tavern fries 23

Salmon Picatta* (GF)

Pan seared Atlantic salmon, served over wilted spinach with a lemon pan sauce with capers and sundried tomato, mashed Yukon 26

Chicken Alfredo

Creamy Alfredo sauce, roasted broccoli, bacon, grilled or blackened chicken, tossed with rigatoni pasta 21

Short Rib Pappardelle

Tender short rib, roasted tomato, spinach, Pecorino cheese white wine pan sauce 21

Milford Stir Fry (GF)

Pan roasted broccoli, snap peas, carrots, water chestnuts, peppers, rice noodles, with a ginger soy sesame pan sauce
Chicken 16 | Shrimp 18 | Ahi Tuna* 21

Burrito Bowl* (GF)

A bowl of Spanish rice with black beans, pico de gallo, shredded lettuce, mixed cheeses avocado mash and sour cream
Roasted Chicken 18 | Short Rib or Beef Tips* 21

SBC Fish & Chips

Beer battered cod, served with coleslaw, tarter or cocktail sauce and your choice of fries or salad 18



BURGERS & SANDWICHES

All SBC Burger & Sandwiches (except grilled cheese) are served with choice of fries or same plate side salad. Sub: sweet potato fries 2 | gluten free bun 2

Grilled Cheese & Tomato Bisque

Blended farmhouse cheeses on toasted Tuscan bread 12
Add Bacon, Tomato, or Avocado Mash for add'l charge

Buffalo Chicken Bomb

Buffalo soaked crispy chicken, lettuce, onion, chipotle ranch, farm cheeses, tortilla wrap 14.9

Cali Turkey Burger

All natural turkey, avocado mash, lettuce, Swiss, red onion, cilantro lime aioli 14

Ricotta Panini

Pulled short rib, pesto aioli, spinach, Roma tomato, cherry peppers, ricotta cheese on a toasted ciabatta roll 16

Figgy Chicken

Grilled all natural chicken, creamy goat cheese, fig jam, sautéed onion, truffled arugula on a toasted ciabatta roll 15.5

The Birdhouse

Crispy buttermilk chicken, hot honey, apple bacon, pepper jack cheese, caramelized onion, lettuce, aioli 16

It's a Poke Wrap*

Ahi tuna, tossed with cucumber, carrot, chili sriracha aioli, tender greens, red cabbage slaw, avocado mash rolled in a flour tortilla 18

Burgers

SBC Burger*

Our basic burger, all natural Pineland Farms beef, lettuce, tomato with or without cheese 14

Cadillac Burger*

All natural burger w/ BBQ, cheddar blend, bacon, chipotle ranch, caramelized onions 16

Steakhouse Burger*

Steakhouse seasoned Pineland Farms burger, melted smoked gouda, Roma tomatoes, frizzed onion, housemade steak sauce, horseradish creme 16

(GF) = Gluten Friendly

(GF*) = Gluten Friendly without toast/chips

(V) = Vegetarian

*May contain raw or undercooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Please inform your server of any food allergies before ordering

MARTINIS | 13

PUMPKIN SPICED CAFÉ-TINI

Cazadores Tequila Cafe, Rumchata, Fruitful Pumpkin Spiced Liqueur

RUM-TINI

Bacardi Lime Rum, Bacardi Raspberry Rum, Cranberry & Pineapple Juice

ESPRESSO ANGEL

Angel's Envy Bourbon, Kahlua, Cold Brewed Nitro Espresso

PEAR-TINI

Absolut Pear Vodka, St-Germain, Sour Mix & Champagne

COCONUT ESPRESSO

Cold Brewed Nitro Espresso, Rumchata, Malibu Coconut Rum

SALTED KARAMEL

Stoli Salted Karamel Vodka, Rumchata, Caramel Syrup

PISTACHIO-TINI

Tito's Handmade Vodka, Fabrizia Pistachio Cream Liqueur, White Crème de Cacao

DIRTY GOOSE

Grey Goose Vodka, Filthy Olive Juice, Blue Cheese Stuffed Olives

SANGRIA | 11

PEACH SANGRIA

Absolut Apeach Vodka, Pomegranate Juice, St-Germain, Barefoot "Sweet Red" Wine, Topped With Club Soda

WHITE SANGRIA

Barefoot Moscato, St-Germain, Fresh Fruit, Topped With Club Soda

RED SANGRIA

Barefoot "Sweet Red" Wine, St-Germain, Fresh Fruit, Topped With Club Soda

BERRY SANGRIA

Raspberry Liqueur, St-Germain, Barefoot "Sweet Red" Wine, Fresh Fruit, Topped With Club Soda

SIGNATURE COCKTAILS | 11

BLUEBERRY LEMON BASIL MARGARITA

Patrón Silver Tequila, Fruitful Blueberry Liqueur, Sour Mix, 18.21 Lemon Basil Syrup

POMEGRANATE BOURBON SOUR

Angel's Envy Bourbon, Pomegranate Juice, Sour Mix

FIG DARK & STORMY

Bacardi Black Rum, Fruitful Fig Liqueur, Ginger Beer, Fresh Lime

BLACKBERRY BLISS

Hendrick's Gin, Club Soda, Fruitful Blackberry Liqueur, Fresh Lime

BLOOD ORANGE GINGER MARGARITA

Patrón Reposado Tequila, Blood Orange & Ginger Fruitful Liqueur, Sour Mix, Fresh Lime

PEACH ROSEMARY FIZZ

Grey Goose White Peach & Rosemary Vodka, Ginger Ale, Fresh Lemon

COLD BREW & NUTTY

Cold Brewed Nitro Espresso, Kahlua, Hazelnut Liqueur, Cream

BLOOD ORANGE IRISH SPRITZ

Jameson Irish Whiskey, Blood Orange Fruitful Liqueur, Ginger Ale

PUMPKIN WHITE RUSSIAN

Absolut Vanilla, Kahlua, Cream, Fruitful Pumpkin Spice Liqueur

MULES | 10

IRISH MULE

Jameson Irish Whiskey, Ginger Beer & Fresh Lime Juice

MAKER'S MULE

Maker's Mark Bourbon, Ginger Beer & Fresh Lime

PEACH ROSEMARY MULE

Grey Goose White Peach & Rosemary Vodka, Ginger Beer, Fresh Lime

KENTUCKY APPLE MULE

Jim Beam Apple Bourbon, Ginger Beer, Fresh Lime

WINE LIST

WHITE & ROSÉ

	6oz	9oz	Bottle
Prosecco, La Marca ~ Italy	10		30
Pinot Grigio, Anterra Della Venezie ~ Italy	8	11	
Pinot Grigio, Ecco Domani ~ Friuli, Italy	9	12	32
Sauvignon Blanc, Crossings ~ New Zealand	9	12	32
Sauvignon Blanc, Kim Crawford ~ New Zealand	11	14	40
Chardonnay, Canyon Road ~ California	8	11	
Chardonnay, Kendall-Jackson "VR" ~ California	11	14	40
Rosé, Joel Gott ~ Monterey, California	9	12	32
Moscato, Barefoot ~ California	8	11	
Riesling, Relax (Sweet) ~ Germany	9	12	32

RED

	6oz	9oz	Bottle
Pinot Noir, J. Lohr ~ California	10	13	38
Pinot Noir, Meiomi ~ California	11	14	40
Merlot, Canyon Road ~ California	8	11	
Malbec, Alamos ~ Mendoza, Argentina	9	12	32
Chianti, Querceto ~ Tuscany	8	11	30
Red Blend, Z. Alexander Brown ~ California	10	13	38
Cabernet Sauvignon, Canyon Road ~ California	8	11	
Cabernet Sauvignon, Firestone ~ Paso Robles, California	10	13	38
Cabernet Sauvignon, Josh Cellars ~ California	11	14	40
Sweet Red, Barefoot ~ California	8	11	

EVERY SUNDAY 1/2 PRICE ON ALL BOTTLES OF WINE FROM OPEN TILL CLOSE!