



MENU

SHARES

BUFFALO CHICKEN DIP 12	PUB PRETZELS 7	TWIGS 7
Grilled, organic chicken breast mixed with cream cheese and house made buffalo sauces. Crowned with bleu cheese crumbles and baked to bubbly perfection. Served with your choice of toasted naan or tortilla chips.	Gently fried to golden perfection and sprinkled with salt. Served with your choice of house made spicy black bear mustard or Paleo IPA beer cheese.	Beer battered green beans flash fried to golden brown, served with our homemade northradish sauce.
		DUCK WINGS 7
		Fried and smothered in a house made maple cajun sauce served with your choice of ranch or bleu cheese.

GREENERY

DRESSINGS

Pubhouse, Balsamic, Ranch, Blue Cheese, 1000 Island, French, Italian

TRADITIONAL PITTSBURGHER SALAD

Crisp field greens, tomatoes, cucumbers, red onion, grated cheddar, your choice of protein, and topped with house cut seasoned french fries.

CHOICE OF

Grilled Chicken	12	Sirloin Steak	16
Vegan Chicken	13	Marinated Portabella	12

PUBHOUSE SALAD 12

Crisp field crowned with spiced walnuts, feta cheese, marinated artichoke hearts, and pickled green beans.

Add Grilled Chicken 4

BURGERS

All burgers grilled to your liking and served on a toasted kaiser roll or a gluten free bun (\$1). Served with your choice of one side.*

Angus	15	Farm to Fork	17
Grilled Chicken	14	Vegan Chicken	14
Veggie Burger			14

BUILD YOUR OWN

Build your burger from the bun up however you prefer.

Cheese:

American, Cheddar, Provolone, Swiss, Pepperjack, Feta, Bleu Cheese

Veggies:

Lettuce, Tomato, Red Onion, Pickle, Jalapeno, Sauteed Onion, Sauteed Mushrooms, Crispy Onion, Pickled Onion

Extras:

Bacon	+2	Pulled Pork	+2	Fried Egg	+1
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LEROY BROWN

A house favorite, the bad Leroy Brown is topped with housemade Paleo IPA BBQ, sugar glazed peppercorn bacon, cheddar cheese, and crispy onions.

SWEET HONEY

Dusted with our jerk seasoning and topped with bacon, honey mustard, swiss cheese, and crispy onions.

SIDES

Handcut Seasoned Fries	3
Sweet Potato Fries	3
Baked Potato	3
Vegetable of the Day	5
Mac and Beer Cheese	5
Coleslaw	3



BE SURE TO STOP BY AND CHECK OUT OUR NEW MERCH!

HANDHELDS

All sandwiches are served with choice of one side.

REUBEN	14
Pulled corned beef slow roasted in our Paleo IPA, topped with sauerkraut, swiss cheese, and homemade Russian dressing. Served on toasted rye.	
PORTABELLA SHROOBEN	13
Grilled portabellas topped with sauerkraut, swiss cheese, and our homemade Russian dressing. Served on toasted rye.	
RACHEL FROM THE LAKE	14
Beer battered fried perch, swiss cheese, and house made slaw placed on toasted rye bread with housemade Russian dressing.	
PULLED PORK	11
Lightly smoked pork shoulder braised in one of our seasonal brews glazed in our own Paleo IPA BBQ served with a side of North Country slaw.	
CHICKEN ROLLI	11
Fried chicken mopped in our house made tame sauce and rolled with cheddar, lettuce, tomatoes, and red onions in a whole grain tortilla.	
BEER BATTERED FISH	14
The name says it all! Dipped in our fruit bowl batter, another way to try our beer, and fried to golden brown perfection. It almost doesn't fit on our grilled sub roll.	

BEVERAGES

SODA		
Pepsi / Diet Pepsi / Dr. Pepper / Lemonade Mountain Dew / Sierra Mist / Iced Tea		3
Homemade Rootbeer / Homemade Cream Soda		3
Rootbeer Float		5
JUICE		
Orange / Apple / Cranberry / Pineapple		3
Coffee / Tea / Hot Chocolate / Milk / Chocolate Milk		3

ENTREES

FISH AND CHIPS	15
Atlantic cod gently fried in our house made beer batter. Served with a side of seasoned fries, North Country slaw, and your choice of cocktail or tartar.	
NORTH COUNTRY SIRLOIN*	25
Half pound Angus Reserve sirloin lightly seasoned, fire grilled to your liking. Served with your choice of two sides.	
MUSHROOM BOURBON CHICKEN	18
Free range chicken medallions covered in flour, sautéed in a mushroom bourbon sauce. Served with your choice of two sides.	
FIRE GRILLED CHICKEN AND GARLIC FARFALLE	16
Organic, fire grilled chicken proudly perched atop farfalle pasta tossed in alfredo sauce with fresh garlic, julienne tomatoes, and mushrooms.	
RAGIN CAJUN	15
Seasoned, fire grilled organic hen nested atop farfalle pasta, tossed with hand crafted Cajun cream sauce.	
BEER MAC AND CHEESE	11
Cavatappi pasta whisked with an artinsal blend of cheese fused with our Paleo IPA.	
Top it Off:	
BBQ Pulled Pork Mac and Cheese	16
Buffalo Chicken Mac and Cheese	16

KIDS

All kids meals are served with choice of one side.

GRILLED CHEESE	5
GRILLED CHICKEN	7
SIRLOIN	12
CHICKEN TENDERS	6
PASTA	5
Your choice of butter or alfredo.	

