

The Gastropub Menu

March 2024

PUB GRUB

JUMBO BAVARIAN PRETZEL

\$15

10 OZ. BAVARIAN PRETZEL SERVED WITH A SIDE OF CREAMY BEER CHEESE

IRISH NACHOS

\$19

PUB FRIES TOPPED WITH BEER CHEESE, BACON, SOUR CREAM & JALAPENO PICO DE GALLO

PUB FRIES

\$9

LIGHTLY BATTERED & DEEP FRIED POTATOES. SERVED WITH A SIDE OF KETCHUP

BEER BATTERED FRIES

\$7

SKIN-ON THIN FRIES COATED IN A SAVORY RED BATTER TO DELIVER CRISP TEXTURE & BALANCED FLAVOR. SERVED WITH A SIDE OF KETCHUP

BEER BATTERED ONION RINGS

\$9

CRISPY ONION RINGS WITH A SIDE OF RANCH

MOZZARELLA STICKS

\$15

DEEP-FRIED BREADED MOZZARELLA STICKS WITH A SIDE OF MARINARA SAUCE. 8 PIECES

CHEESY BREAD

\$10

GARLIC BREAD TOPPED WITH MOZZARELLA CHEESE. INCLUDES A SIDE OF MARINARA SAUCE. TWO 8" SLICES

MEATBALLS

\$8

2 HOMEMADE MEATBALLS IN MARINARA SAUCE & SHAVED PARMESAN

WINGS

\$18

BREADED OR NAKED. SERVED PLAIN OR TOSSED WITH YOUR CHOICE OF SAUCE & A SIDE OF RANCH DRESSING, CARROT STICKS & CELERY STICKS. 8 PIECE (BUFFALO, MANGO HABANERO, BBQ, LEMON PEPPER)

TENDERS

\$18

SERVED PLAIN OR TOSSED WITH YOUR CHOICE OF SAUCE & A SIDE OF RANCH DRESSING. 6 PIECE (BUFFALO, MANGO HABANERO, BBQ, LEMON PEPPER)

ORGANIC SALADS

CAESAR

PERSONAL \$9

SHAREABLE \$14

BASE, SHAVED PARMESAN, CROUTON

HOUSE

PERSONAL \$10

SHAREABLE \$15

BASE, TOMATO, MARINATED ONION, CUCUMBER, RADISH, CARROT, MOZZARELLA

ANTIPASTO

PERSONAL \$11

SHAREABLE \$18

BASE, PROVOLONE, MOZZARELLA, HAM, SALAMI, PEPPERONI, TOMATO, PEPPERONCINI, MARINATED ONION, BLACK OLIVE, MUSHROOM, ARTICHOKE, GREEN PEPPER

BASE:

SPINACH - ROMAINE - MIX

DRESSING:

ITALIAN - RANCH - BLEU CHEESE - CAESAR - BALSAMIC VINAIGRETTE

SANDWICHES

DELI

\$16

HAM, SALAMI, PROVOLONE, PEPPERONI, ARUGULA, TOMATO, MARINATED ONION & ITALIAN DRESSING ON AN 8" FRENCH ROLL
SERVED WITH A SIDE OF BEER BATTERED FRIES

MEATBALL

\$16

HOMEMADE MEATBALLS, MOZZARELLA & MARINARA ON AN 8" FRENCH ROLL
SERVED WITH A SIDE OF BEER BATTERED FRIES

CHICKEN PARM

\$16

BREADED CHICKEN, MOZZARELLA & MARINARA ON AN 8" FRENCH ROLL
SERVED WITH A SIDE OF BEER BATTERED FRIES

PASTAS

CREATE YOUR OWN

\$16

SPAGHETTI, FETTUCCINE OR RIGATONI PREPARED WITH YOUR CHOICE OF SAUCE (MARINARA, MEAT, ALFREDO OR PINK) INCLUDES A SLICE OF CHEESY BREAD
ADD CHICKEN OR MEATBALLS +\$6

MEAT LASAGNA

\$20

OUR LASAGNA HAS LAYERS OF MOZZARELLA, PROVOLONE, RICOTTA & MEAT SAUCE
INCLUDES A SLICE OF CHEESY BREAD

FAVORITES

FISH & CHIPS \$19

OUR 8-OUNCE BEER-BATTERED COD FILLET IS DEEP-FRIED TO IRRESISTIBLY CRISPY PERFECTION. SERVED WITH OUR PUB FRIES AND A SIDE OF TARTAR SAUCE, MALT VINEGAR & KETCHUP. A TRUE PUB FAVORITE!

PUB BURGER \$16

THE BEST TASTING BURGERS ARE MADE FRESH! SERVED ON A PRETZEL BUN WITH BEER-BATTERED FRIES. OUR BURGERS ARE MADE WITH A HALF-POUND OF PREMIUM FREE-RANGE, GRASS-FED BEEF (OUR PUB PATTY SECRET FORMULA), CHEDDAR CHEESE, CARAMALIZED ONIONS & ARUGULA

BEER BATTERED COD BURGER \$18

SERVED ON A PRETZEL BUN WITH BEER BATTERED FRIES. OUR CRISPY 8 OUNCE BEER-BATTERED COD FILLET IS TOPPED WITH TARTAR SAUCE, ARUGULA & JALAPENO PICO DE GALLO

GOULASH & MASH \$25

AN AUTHENTIC HUNGARIAN GOULASH! TENDER BEEF PIECES THAT ARE SLOWLY COOKED IN A RICH BROTH & PAIRED WITH MASHED POTATOES. COMFORT FOOD AT IT'S FINEST!

BBQ BURGER \$18

THE BEST TASTING BURGERS ARE MADE FRESH! SERVED ON A PRETZEL BUN WITH BEER-BATTERED FRIES. OUR BURGERS ARE MADE WITH A HALF-POUND OF PREMIUM FREE-RANGE, GRASS-FED BEEF (OUR PUB PATTY SECRET FORMULA), CHEDDAR CHEESE, ONION RINGS, BACON, BBQ & ARUGULA

CRISPY FISH TACOS \$18

OUR CRISPY 8-OUNCE BEER-BATTERED COD FILLET DIVIDED INTO 3 CORN TORTILLAS. TOPPED WITH TARTAR SAUCE, JALAPENO PICO DE GALLO & SPICY CHIPOTLE SAUCE

PHILLY CHEESESTEAK BURGER \$16

SERVED ON A PRETZEL BUN WITH BEER-BATTERED FRIES. OUR 4 OUNCE SIRLOIN STEAK IS TOPPED WITH SAUTEED ONIONS, PROVOLONE CHEESE & ARUGULA

PIZZAS

9" CHICAGO DEEEP-DISH \$15

OUR HOMEMADE PIZZA DOUGH. LAYERED WITH A GENEROUS AMOUNT OF MOZZARELLA. NEXT, WE ADD YOUR CHOICE OF INGREDIENTS & COVER THEM WITH A LIGHT LAYER OF OUR HOMEMADE SAUCE. FINALLY, WE SPRINKLE OUR SPECIAL CHEESE & SEASONINGS BEFORE BAKING IT UNTIL THE CRUST REACHES ITS SIGNATURE GOLDEN PERFECTION

5"X14" FLATBREAD \$15

WOODFIRED, HAND-STRETCHED

12" TAVERN STYLE (THIN) \$15

OUR HOMEMADE CHICAGO DEEP-DISH DOUGH, STRETCHED TO CREATE OUR CRISPY TEXTURED THIN CRUST. LAYERED WITH OUR HOMEMADE SAUCE, OUR SPECIAL SEASONING MIX, YOUR CHOICE OF TOPPINGS & A GENEROUS AMOUNT OF MOZZARELLA CHEESE

10" GLUTEN FREE (THIN) \$15

WOODFIRED, HAND-STRETCHED

(NOT A GLUTEN FREE ENVIRONMENT)

VEGGIE TOPPINGS

\$2 EACH

ARTICHOKE - BASIL - BLACK OLIVE - DICED TOMATO - GARLIC - GREEN PEPPER - HOT JALAPENO PEPPER
MUSHROOM - ONION - PEPPERONCINI PEPPER - PINEAPPLE - ROMA TOMATO - SPINACH

MEAT TOPPINGS

\$3 EACH

BACON - CHICKEN - HAM - PEPPERONI - SALAMI - THE GASTROPUB'S SPICY SAUSAGE - THE GASTROPUB'S SWEET SAUSAGE

BBQ CHICKEN \$25

CHICKEN, ONION, BACON, BBQ SAUCE

CARNIVORE \$24

TRADITIONAL OR SPICY SAUSAGE, PEPPERONI, HAM

SPICY HAWAIIAN \$22

HAM, PINEAPPLE, JALAPENO

MEXICAN STREET CORN \$20

SWEET CORN, CHILI POWDER, MAYONNAISE, PARSLEY, SOUR CREAM, HINT OF LIME
(NOT AVAILABLE ON CHICAGO DEEP-DISH)

MARGHERITA \$19

ROMA TOMATO, BASIL

NON-ALCOHOLIC BEVERAGES

\$3.75 EACH

PEPSI - DIET PEPSI - PEPSI ZERO - CHERRY PEPSI - STARRY - MUG ROOT BEER - CRUSH ORANGE - DR. PEPPER - DOLE LEMONADE
PURE LEAF UNSWEETENED BLACK TEA - PURE LEAF RASPBERRY TEA - PURE LEAF SUBTLY SWEET PEACH TEA
VOSS STILL WATER - VOSS SPARKLING WATER

GROUPS/TABLES OF 8+ GUESTS WILL HAVE AN 18% GRATUITY AUTOMATICALLY ADDED TO THEIR BILL.

GROUPS/TABLES OF 15+ GUESTS WILL HAVE A 25% GRATUITY AUTOMATICALLY ADDED TO THEIR BILL.



EXTRAS

SIDE OF DRESSING/SAUCES \$2

SIDE OF BEER/MOZZARELLA/PROVOLONE \$3

SIDE OF JALAPENO/PEPPERONCINI PEPPERS \$2