

SMALL PLATES

LOADED TOTS \$12

House made tater tot, mixed with smoked cheddar, hatch green chiles, and scallions. Served with roasted garlic ranch

TILTED TENDERS \$14

Panko crusted fried chicken strips, served with fries, and a maple bourbon bbq sauce

SWEET N STICKY RIBS \$15

Spicy Soy, crispy fried onions, mint and cilantro

PAN SEARED TUNA \$17

Sesame crusted rare tuna, avocado aioli, and an edamame & mango relish

SALADS

UPGRADE YOUR SALAD ADD A PROTEIN

GRILLED CAESAR SALAD \$14

Romaine lettuce with pickled peppers, parmesan, and a housemade caesar dressing. Topped with garlic croutons and lemon

SPINACH SALAD \$14

Baby spinach, dried cherries, bosc pear, spiced pepitas, cucumber, blue cheese, and a lemon vinaigrette



SANDWICHES

SERVED WITH PICKLES, AND CHOICE OF REGULAR OR CAJUN FRIES

SUB ONION RINGS, SIDE SALAD OR SLAW \$3

ADD BACON, EGG, OR AVOCADO \$3

CHICKEN CORDON BLEU \$17

(Choice: Grilled or Fried) Chicken breast, topped with smoked ham, swiss, spring mix, tomato and a whole grain mustard aioli on a toasted brioche bun

PUB BURGER \$18

House ground chuck and brisket, topped with smoked cheddar cheese, caramelized onions, romaine lettuce, tomato, a garlic thyme aioli, on a toasted bun

FALAFEL \$18

House made bean and lentil patty, topped with shredded lettuce, pickled peppers, cucumber, aleppo yogurt, and a mint mango chutney, in a flour tortilla

MCTILT \$17

Braised and chopped pork ribs, tossed in our maple bourbon bbq, topped with pickles, and white onion on an amoroso roll

GREEN CHILI PHILLY \$17

Thin sliced ribeye, caramelized onion, hatch chilis, and white american cheese, on an amoroso roll

LARGE PLATES

BANGERS AND MASH

22

House made pork sausage, roasted garlic mashed potatoes, mushroom demi, and crispy onions

FISH & CHIPS

21

Beer battered cod, served with fries, pickled pepper slaw, a grilled lemon, and malt vinegar aioli

OLD SCHOOL PIEROGI

17

Potato, caramelized onions and smoked cheddar dumpling, cherry braised red kraut, and an aleppo yogurt

HALF CHICKEN TIKKA MASALA

22

Grilled half yardbird, long grain rice, garlicky spinach, tikka sauce, cilantro, and mint

BULGOGI BOWL

20

Korean influenced thin sliced beef, red bell pepper, shredded carrot, avocado, edamame & mango relish, and spicy cucumbers. Served with rice and scallions

KIDS MENU (12 & UNDER)

KIDS GRILLED CHEESE

KIDS BURGER

KIDS QUESADILLA

KIDS TENDERS



*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SHELLFISH, SEAFOOD,
OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS.