

QUESO FUNDIDO [12]

melted pepper jack topped with roasted jalapeños and cilantro. served with tortilla chips and salsa verde.

SPICY CHICKEN NACHOS [12]

tostadas topped with black beans, tinga chicken, and cheddar. served with jalapeños, sour cream, and salsa verde. [make it vegetarian 10]

HONEY SRIRACHA BRUSSELS [8] **NEW**

flash-fried and tossed in our house honey sriracha sauce, topped with sesame seeds and fresh jalapeños.

CRISPY SHRIMP LETTUCE WRAPS [8]

tempura fried shrimp with pickled vegetables and spicy aioli. topped with cilantro and served in a butter lettuce cup.

FRESH BAKED PRETZELS [9]

[served with roughtail beer cheese and old style mustard]

TACOS

3 per order. all tacos are served with cilantro rice, refried black beans, salsa verde and fresh limes.

SPICY SHRIMP TACOS [16]

corn tortillas, grilled shrimp, spicy aioli, grilled onions, grilled jalapeños, cheddar

SALMON PASTOR [16]

adobo corn tortillas, marinated salmon, charred pineapple, red onion, cilantro

STEAK STREET* [16]

adobo corn tortillas, grilled and seasoned steak, red onion, cilantro

BOWLS & GREENS

ROASTED VEGETABLE & QUINOA STEW

[CUP 5/BOWL 8] 

delicious blend of rustic vegetables and quinoa topped with cotija, avocado, and cilantro.

HOUSE SALAD [SMALL 6/LARGE 9]

mixed greens topped with chopped bacon, grape tomatoes, diced egg, and pretzel croutons.

WEDGE SALAD [7]

butter lettuce topped with bleu cheese crumbles, red onions, grape tomatoes, and chopped bacon. drizzled with balsamic-glaze and topped with bleu cheese dressing.

FRESH ORCHARD SALAD [7]

mixed greens tossed with lemon vinaigrette, golden raisins, and spiced pecans. topped with bleu cheese crumbles and served with sliced pears and crostinis.

SOUP & SALAD [11]

small house or fresh orchard salad, cup of soup

CRISPY CHICKEN SALAD [15]

mixed greens topped with cheddar, diced egg, chopped bacon, chopped chicken tenders, and pickled red onions.

CHILI LIME CHICKEN SALAD [15]

mixed greens tossed with chili lime dressing, red onions, and avocado. topped with grilled chicken, grape tomatoes, tortilla strips, and cotija.

FILET & WEDGE SALAD* [36]

6 oz center-cut choice filet served sliced and paired with our wedge salad.

FARM FRESH CHICKEN SALAD [13]


mixed greens tossed with lemon vinaigrette, golden raisins, and spiced pecans. topped with a heaping serving of our roasted chicken salad and served with crostinis.

“the people who give you their


food give you their heart.”

-cesar chavez

SIDES [4]

cilantro rice 


mashed potatoes 

edamame beans 

fresh pineapple 

fries

SIDES [6]

cheesy grits 

sweet potato fries 

balsamic brussels sprouts 

sautéed green beans 

loaded mashed potatoes 

GLUTEN FREE DRESSINGS

ranch
bleu cheese
honey mustard

lemon vinaigrette
creamy chili lime

GLUTEN FREE AVAILABLE

GLUTEN FREE

attn: individuals may be at a higher risk for a foodborne illness if the following foods are consumed raw or under cooked: eggs, beef, fish, lamb, milk products, pork, poultry & shell fish*

SANDWICHES & BURGERS

[served with french fries or edamame beans]

sub sweet potato fries / sub gluten free bun [+2]

sub quinoa vegan patty / upon request

Pub W is pleased to offer gluten-free bun, however we are not a gluten-free restaurant. please inform your server of any dietary restrictions.

CHOPPED CHEESE STEAK SANDWICH* [16]

chopped steak sautéed with grilled onions, topped with rougtail beer cheese, and served on a buttered hoagie with mayo.

CHICKEN BACON CLUB [16]

grilled chicken breast topped with bacon and provolone. served on a pretzel bun with lettuce, tomato, red onions, and honey mustard.

EXTRA KIC [15] NEW

hand-breaded fried chicken breast, dipped in our house nashville hot butter. served on grilled jalapeño bread with honey mustard, house pickles, and pickled red onions.

CHICKEN & BRIE [16]

grilled chicken breast topped with brie. served on a pretzel bun with fig preserves, sliced pears, and mixed greens.

CHUPACABRA (chu-puh-cah-bruh) [14]

tinga chicken topped with grilled jalapeños, grilled onions, and melted provolone. served on grilled jalapeño bread with spicy aioli.

CHICKEN SALAD SANDWICH [13]

house-roasted chicken salad with lettuce and tomato, served on a grilled pretzel bun.

MUSHROOM & BRIE BURGER [15]

a hand-pattied burger topped with mushrooms and brie on top of garlic aioli, lettuce and tomato.

BACON AVOCADO BURGER* [16]

provolone and crispy fried onions with lettuce, tomato, and chili lime.

PRETZEL BURGER* [16]

a true pub classic served with a fried egg, rougtail beer cheese, lettuce, and tomato on a grilled pretzel bun.

JALAPEÑO BACON BURGER* [16]

served with ghost pepper aioli, grilled jalapeños, and melted cheddar.

CHEESEBURGER* [14]

american cheese, house pickles, mayo, lettuce, tomato, and red onions.



KIDS' MENU

KIDS' BURGER [8]

KIDS' PIGS IN A BLANKET [8]

KIDS' TENDERS [7]

KIDS' GRILLED CHEESE [6]

“you can’t buy happiness, but you

can buy dessert and that’s kind of

the same thing.”

- pub w

LAND

FRIED CHICKEN [18]

making grandma proud since 2013

a half chicken brined in-house and hand-breaded. served with mashed potatoes and green beans.

CHICKEN BRUSCHETTA [17] GF

grilled chicken breast topped with melted provolone, fresh tomato bruschetta, balsamic-glaze and cotija cheese. [served with green beans and rice]

CHIPOTLE MEATLOAF [17]

better than mom’s with a hint of spice. served with cheesy grits and green beans.

POWER BOWLS* [16] GF

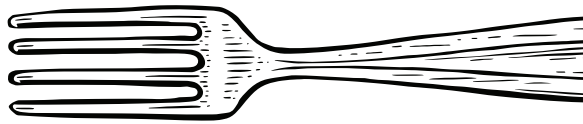
your choice of grilled chicken, shrimp, or chopped filet. served over a bowl of sautéed quinoa with rosemary mushrooms, garlic, tomatoes, squash, spinach, and red peppers.

THE FILET* [36] GF

6 oz center-cut choice filet topped with rosemary butter and fried pickled red onions. served with cheesy grits and balsamic brussels sprouts.

CHICKEN TENDERS [15]

brined in-house and hand-battered. served with fries, squashpuppies, and honey mustard.



SEA

SALMON POKE BOWL [23] GF

chilled, fresh-baked salmon served over a bed of rainbow quinoa with avocado, pickled red onions, and edamame. topped with soy vinaigrette, sesame seeds, and cilantro.

BAKED SALMON [23] GF

fresh north atlantic salmon baked to perfection. served with green beans, cilantro rice, and lemons.

CAPTAIN’S PLATTER [25] NEW

our hand-battered fish, shrimp, and scallops served with old bay fries, squashpuppies, cocktail sauce, tartar sauce, and lemons.

FRIED SHRIMP [18]

hand-battered and served with old bay fries, squashpuppies, cocktail sauce, and lemons.

FISH & CHIPS [20]

hand-battered and served with old bay fries, squashpuppies, tartar sauce, and lemons.

DESSERTS

FUNNEL CAKE BITES [9] NEW

cheese curds smothered in funnel cake dough and fried to perfection. topped with caramel sauce and powdered sugar.

OOEY GOOEY CHOCOLATE CAKE [10] GF NEW

house-made gluten-free chocolate cake topped with a nutella drizzle whipped cream, and powdered sugar.

BREAD PUDDING [12]

a delicious blend of brioche, apple, raisin, and pecan topped with our house bourbon-glaze, and whipped cream.

DRAFT ESPRESSO MARTINI [10]

vanilla vodka, coffee liqueur, crème de cacao, hazelnut syrup, eote coffee

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