

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






GLUTEN FREE DRESSINGS

ranch	lemon vinaigrette
bleu cheese	creamy chili lime
honey mustard	

SIDES [4]

cilantro rice 
 mashed potatoes 
 edamame beans 
 fresh pineapple 
 fries 

SIDES [6]

cheesy grits 
 sweet potato fries 
 balsamic brussels sprouts 
 sauté green beans 
 loaded mashed potatoes 

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

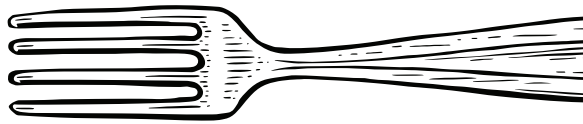
your choice of grilled chicken, shrimp, or chopped filet. served over a bowl of sautéed quinoa with rosemary mushrooms, garlic, tomatoes, squash, spinach, and red peppers.

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, creme de cacao, hazelnut syrup, eote coffee

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