



Dinner

Classic Cocktails

SAZERAC	15
pernod absinthe rinse, sugar, bitters, knob creek rye, remy martin vsop, lemon twist	
NEGRONI	13
hendricks gin, campari, sweet vermouth, orange peel	
VESPER	14
hendricks gin, kettle one vodka, lillet blanc, lemon twist	
SIDE CAR	16
remy martin vsop, cointreau, fresh lemon juice, orange peel	
Seasonal Cocktails	
SKELETON KEY	11
bulleit bourbon, st. germain, lemon juice, bitters, barritt's ginger beer	
POMEGRANATE SOUR	12
bulleit bourbon, pama liqueur, sweet vermouth, lemon juice, simple syrup, lemon twist	
JALISCO MULE	18
don julio reposado, lime juice, barritt's ginger beer, lime wedge	
BLUE-LEMON SPARK	11
real blueberry-infused titos vodka, lemon juice, simple syrup, club soda, lemon slice	
FRENCH PEAR MARTINI	15
grey goose la poire, st. germain, champagne, sugar rim, lemon twist	

Starters

ZUCCHINI FRIES	12
roasted garlic aioli	
FLATBREAD	12
choice of pepperoni or cheese	
KUNG PAO CAULIFLOWER	12
cauliflower, peppers, spiced cashew, sweet thai chili sauce	

Soups & Salads

MUSHROOM BARLEY	cup 5	bowl 7
beef broth, button mushrooms, pearl barley		
CHICKEN NOODLE	cup 5	bowl 7
chicken breast, onion, carrot, celery, angel hair pasta		
WEDGE		8
iceberg lettuce, diced tomatoes, applewood bacon, dry blue cheese, choice of dressing		
THE PUB	full 13	half 8
turkey, ham, swiss, tomato, egg, iceberg, tossed in maurice dressing		
COBB	full 16	half 10
grilled chicken, romaine, avocado, hard boiled egg, bacon, dry blue cheese, diced tomatoes		
MANDARIN SALAD		16
crisp romaine hearts, mandarin oranges, spiced cashew, roasted cauliflower, leek frites, orange soy salmon, asian dressing		

CAESAR	7
romaine, house-made croutons, romano cheese, caesar dressing	
HOUSE	6
romaine iceberg blend, shredded mozzarella, tomato, cucumber, balsamic vinaigrette	

Make it an Entree

grilled chicken 8 salmon 10 shrimp 12

Wines by the Glass

White Wine			Red Wine		
bin	G	B	bin	G	B
1	14	N/A	20	9	30
2	10	33	21	14	46
3	8	28	22	10	33
4	8	28	23	8	28
5	9	30	24	12	40
6	11	36	25	10	33
7	10	33	26	13	43
8	9	30	27	13	43
9	13	43	28	8	28
10	13	43	29	11	36

Pub Specialties

CHICKEN WINGS	12
baked with house seasoning or breaded and fried, tossed in your choice of sauce (apple bourbon, bbq, or buffalo with ranch or blue cheese dip), celery sticks	
CHICKEN SANDWICH	12
grilled gerber farms chicken breast, brie, apple, baby spinach, toasted challah bun	
QUESADILLA	13
chicken breast or grilled vegetables, homemade pico de gallo, cheddar cheese, salsa, sour cream, guacamole	
SHRIMP TACO	15
cilantro lime slaw, chipotle crema	
8OZ ANGUS BURGER	13
toasted challah bun, lettuce, tomato, onion, pickle, choice of cheese	
8OZ IMPOSSIBLE BURGER	13
toasted challah bun, lettuce, tomato, onion, pickle, choice of cheese	
8OZ GRILLED BISON BURGER	15
aged white cheddar, caramelized onion, roasted garlic aioli, toasted challah bun	

Entrees

FAROE ISLAND SALMON	25
paprika rubbed, soy orange reduction, roasted cauliflower, wilted spinach	
CHICKEN FRANCAISE	22
egg dipped chicken breast, white wine caper sauce, angel hair pasta	
BRAISED SHORT RIBS	28
3 hour braise, roasted garlic mash, asparagus, leek frites	
EGGPLANT LASAGNA	18
eggplant with ricotta, mozzarella and parmesan cheese, homemade marinara	

BEECHMONT CHICKEN	24
6OZ GRILLED PRIME FILET	31
12OZ GRILLED PRIME NY STRIP STEAK	38
served with seasonal vegetables and your choice of one side & sauce	
sides: potato pancakes, whipped potato, baked potato, baked sweet potato, crispy fries, sweet potato fries	
sauces: peppercorn demi glace, bearnaise	

Desserts

DULCE DE LECHE CHEESECAKE 8
graham cracker - pretzel crust, almond brittle

TRIPLE CHOCOLATE CAKE 8
chocolate bundt cake, dark chocolate mousse, chocolate ganache

CHALLAH BREAD PUDDING 8
crème anglaise

ICE CREAM 5
choice of: vanilla bean, chocolate, coffee, praline pecan

SORBET 5
choice of: lemon, raspberry, boysenberry