



## WELCOME TO COMMONWEALTH

All of our food is fresh to order, and all of our sauces and dressings are made in house. Order at the counter, sit wherever you like, share tables, and enjoy.

### SNACKS & SHARED

Served after 2pm – 7 days a week

#### Commonwealth Chicken Bites - \$8

Choose from honey-sriracha, buffalo, coconut curry or barbecue

#### Puppy Dogs - \$8

Four beer battered, hush puppy corn dogs with lager mustard and house pickles

#### Ballpark Nachos - \$10

House-cut potato chips, beer cheese, house-pickled jalapenos

#### Skinless Skins - \$10

House-cut potato chips, cheddar, jack, bacon, green onion, sour cream

#### Napa Nachos - \$12

House-cut potato chips, grilled chicken, bacon, caramelized onions, mozzarella, blue cheese, sour cream, green onions

#### BBQ Nachos - \$12

House-cut potato chips, pulled pork, smoked mozzarella, tomato, green onion, bbq sauce, drizzled buttermilk ranch

#### Hawaiian Nachos - \$12

House-cut potato chips, ham, mozzarella, green onions, pineapple, pineapple-teriyaki and BBQ sauce drizzle

#### Buffalo Nachos - \$12

House-cut potato chips, grilled chicken, mozzarella, blue cheese, fresh tomatoes, buffalo and ranch drizzle

#### Fries - \$6

Large basket of thin-cut French fries

#### Garlic & Parmesan Fries - \$7

#### Bacon Jalapeno Garlic & Parmesan Fries - \$9

#### House Chips - \$5

Large basket of house-made potato chips with choice of sauce – Ranch, BBQ, Honey Sriracha, Coconut Curry or Buffalo

### CRAFT TACOS

Vegetarian/Vegan? Try any sandwich with marinated, grilled tofu

#### Craft Taco Plate - \$10

Choose any three tacos and a side of chips or fries. Salad substitution + \$3

#### Shared Taco Platters

3 Tacos - \$9, 5 Tacos - \$14, 10 Tacos - \$25

#### BBQ Pork – BBQ pulled pork, ranch slaw

#### Buffalo – Buffalo chicken breast, diced tomatoes, blue cheese

#### Banh Mi – Pulled pork, umami sauce, jalapenos, pickled radishes, carrots, cilantro, sriracha aioli

#### Honey Sriracha – Chicken breast, honey sriracha sauce, sesame slaw

#### Coconut Curry – Chicken breast, coconut curry sauce, sweet chili slaw

#### Seoul Style – Thin-sliced beef, Korean BBQ sauce, kimchi slaw

#### Po'Boy – Creole shrimp, lettuce, tomato, remoulade sauce

### KIDDO'S

#### Corn Dog - \$5

House hush-puppy battered corn dog with chips or fries

#### Grilled Cheese - \$5

Sourdough bread, cheddar & jack cheese, with chips or fries

### CRAFT SANDWICHES

Includes house-made chips or fries. Salad substitution + \$3  
Vegetarian/Vegan? Try any sandwich with marinated, grilled tofu

#### Club - \$10

Grilled chicken, bacon, jack cheese, lettuce, tomato, lemon aioli, soft bun

#### M80 - \$10

Grilled or fried chicken, pepperjack, bacon, grilled jalapenos, pickled onion and sriracha aioli, torpedo roll

#### Pesto Parmesan - \$10

Marinated, grilled chicken breast, pesto, spinach, tomato, parmesan-crust soft bun (grilled veggie version on request)

#### BBQ Chicken Bonanza - \$10

Grilled chicken breast, bacon, house made bbq sauce, grilled jalapenos, fried onion rings, cheddar cheese, soft bun

#### The Brody - \$10

Fried or grilled chicken breast, BBQ sauce, pickles, ranch slaw, soft bun

#### Buffalo - \$10

Fried or grilled chicken, buffalo sauce, blue cheese, lettuce, diced tomato, ranch slaw, soft bun

#### Honey Sriracha - \$10

Fried or grilled chicken, honey-sriracha sauce, sesame-vinaigrette slaw, soft bun

#### Coconut Curry Chicken - \$10

Fried or grilled chicken breast, house coconut curry sauce, sweet-chili slaw, peanut butter-toasted soft bun

#### Po'Boy - \$10

Creole shrimp, lettuce, tomato, remoulade sauce, torpedo roll

#### Waffle Madame - \$12

Ham, Swiss, maple mustard butter, house recipe Belgian waffle, topped with two eggs over medium

#### Pulled Pork - \$10

BBQ pulled pork, ranch slaw, soft bun

#### The Cubano - \$10

Pulled pork, ham, pickles and Swiss cheese, mustard-toasted torpedo roll

#### Banh Mi - \$10

Pulled pork, umami sauce, pickled carrots, radish, jalapenos, cilantro, sriracha aioli, torpedo roll

#### Seoul Style - \$12

Shaved roast beef in Korean BBQ sauce, kimchi slaw, torpedo roll

#### Bonanza - \$12

Shaved roast beef, bacon, house made bbq sauce, grilled jalapenos, fried onion rings, cheddar cheese, soft bun

#### Valley Cheese Steak - \$12

Shaved roast beef, peppers, onions, jack cheese, house-made beer cheese, torpedo roll

#### Calidelfia - \$12

Shaved roast beef, beer cheese, caramelized onions, house-pickled jalapenos, torpedo roll

#### Reuben - \$12

Corned beef, house-braised sauerkraut, Swiss cheese, 1000 island, rye bread

#### Add-Ons

Bacon - \$2  
Cheese - \$1  
Avocado - \$1  
Extra Meat - \$3  
Egg - \$2

#### Sides

Any Sauce - \$.50  
Salad - \$5  
Sauerkraut - \$3  
Slaw - \$3  
Kimchi Slaw - \$3  
Beer Cheese - \$3

### CHOPPED SALADS

#### The Greek - \$9

Romaine, spring greens, cucumber, tomato, grilled peppers, red onion, olives, feta, tossed with red wine vinaigrette (add grilled chicken breast +3)

#### Q&L - \$10

Shredded cabbage, spring greens, quinoa, lentils, grilled veggies, avocado, corn tortilla chips, cilantro, green onions, cheddar and jack cheese, tossed with jalapeno citrus dressing (add grilled chicken breast +3)

#### Chicken Caesar - \$10

Romaine, tomatoes, avocado, parmesan cheese, grilled chicken breast, house-made biscuit croutons and Caesar dressing

#### Commonwealth Cobb - \$12

Spring greens, iceberg, grilled chicken, bacon, avocado, blue cheese, tomato, hard-poached egg, buttermilk herb ranch

#### Wilted Spinach Salad - \$12

Grilled chicken, bacon, red onion, artichoke hearts, balsamic vinaigrette, warmed and tossed with baby spinach and shaved parmesan

#### #14 - \$12

Romaine, cabbage, vermicelli bean thread noodles, carrot, cucumber, radish, cilantro, basil, green onion, toasted peanuts, chicken or tofu, sesame-ginger vinaigrette