

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 10

house marinara

DEVEILED EGGS 4

long hot, spice blend

ILLGS IN A BLANKET 9

illgs sausage, honey mustard

STOVE CHICKEN WINGS 12

house hot sauce, blue cheese, pickled celery

FIRE GRILLED SHRIMP 13

charred lemon, house old bay vin, arugula

TAP FRIES 11

brisket, cheese curd, beer cheese sauce, gravy

MAC AND CHEESE 12

cavatappi, brisket ends, cheddar, parmesan

GRILLED OCTOPUS 14

smoked tomato romesco. black garlic, chick pea

SALADS & SOUP

add Chicken \$4, Salmon \$6, Shrimp \$6, Steak \$8

CLASSIC CAESAR SALAD 10

chopped romaine, crouton, parmesan

BEET AND FARRO SALAD 11

mixed greens. goat cheese, granola, balsamic

COBB SALAD 13

romaine, smoked chicken, bacon, egg, blue cheese, avocado, buttermilk dressing

CHEF'S SALAD 14

house smoked turkey, brisket, ham, gouda, eggs, tomato, wood street dressing

SMOKED TOMATO SOUP 4/7

cheese curd, basil, crouton

LOADED POTATO SOUP 5/9

cheddar cheese, bacon, crispy leeks

KIDS MENU

MAC & CHEESE 5

PASTA-RED OR BUTTER SAUCE 5

PIZZA FLATBREAD 5

GRILLED CHEESE 5

CHICKEN NUGGETS 5

CHEESEBURGER 5

FLATBREAD

MUSHROOM AND ASPARAGUS 12

wild mushrooms, truffle, cheddar

BRISKET 12

cheddar, parmesan, blue cheese, pickled red onion, horseradish

BACON 12

gouda, roasted tomato, leeks, pesto

HANDHELDS

served with fries or side salad

THE ALL AMERICAN BURGER 12

american cheese, pickled onion, bibb lettuce, special sauce

TAP SMOKED CHEESESTEAK 12

ribeye, beer cheese, cherry peppers, caramelized onion

PO'BOY 12

fried catfish, avocado, chipotle mayo, slaw, house old bay

BRISKET DIP 12

gouda, horseradish mayo, beef jus

SOUTH PHILLY ROAST PORK 12

provolone, rabe, crispy pork belly

FRIED CHICKEN SANDWICH 11

lettuce, tomato, pickles, chipotle mayo

TURKEY BLT&A 13

house turkey, pesto mayo, gouda

THE MAIN EVENT

BLUE BAY MUSSELS 15

illgs kielbasa, beer, pickled long hot, lemon butter, garlic bread

CEDAR PLANKED SALMON 21

sorrel burre blanc, spring beans

SMOKED CHICKEN POT PIE 15

bacon, oyster mushrooms, carrot, biscuit

DESSERT

THE BROOKIE 7

half brownie half chocolate chip cookie, Freddy Hill vanilla ice cream

**BACKYARD BEANS
COFFEE CREME BRULEE 6**

CHOCOLATE POT DE CREME 7

banana whip

BLUEBERRY COBBLER 7

vanilla ice cream

STOVE SUNDAE 9

vanilla and chocolate ice cream, brookie crumbles, toffee sauce, malted chocolate sauce, luxardo cherry, whipped cream, caramel popcorn

DRAUGHTS

LANSDALE LAGER 5.5

Helles Lager, 4.9%, Round Guys Brewing Co, Lansdale, PA

USER FRIENDLY 6

Blonde Ale, 5.6%, Conshohocken Brewing Co, PA

COORS LIGHT 4

American Light Lager, 4.2%, Coors Brewing Co, CO

PRIMA PILS 5.5

German Pilsner, 5.3%, Victory Brewing Co, Downingtown, PA

MELLOW MONKS 6

Belgian Style Ale, 4.5%, Weyerbacher Brewing Co, Easton, PA

LAGUNITAS IPA 6

India Pale Ale, 6.2%, Lagunitas Brewing Co., Petaluma, CA

THE KRAGLE 6

American IPA, 6.6%, Free Will Brewing Co, Perkasie, PA

J.A.W.N. 5.5

Pale Ale, 5.2%, Neshaminy Creek, Croydon, PA

ALLAGASH WHITE 6

Witbier, 5.1%, Allagash Brewing Company, ME

MIRROR POND 6

Pale Ale, 5%, Deschutes Brewing Co, OR

O'REILLY'S STOUT 6

Irish Style Dry Stout (Nitro), 3.6%, Sly Fox Brewing, Pottstown, PA

ROTATING DRAFT SELECTIONS MP

ask your server for daily selections

BOTTLES

BUDWEISER 4

American Lager, 5%, Anheuser-Busch, MO

MILLER LITE 4

American Pale Lager, 4.2%, Miller Brewing Co, Milwaukee, WI

YUENGLING 4

American Amber Lager, 4.4%, Pottsville, PA

BLACK BUTTE PORTER 6

American Porter, 5.2%, Deschutes Brewing Co, Oregon

WEST COAST IPA 6.5

India Pale Ale, 8.1%, Green Flash Brewing Co, CA

OMISSION LAGER 5

Gluten-Free Lager, 4.6%, Widmer Brothers Brewing, OR

ANCHOR IPA 5.5

American IPA, 6.7%, Anchor Brewing Co, CA

SOFIE 6.5

Farmhouse Saison, 6.5%, Goose Island Beer Co, IL

HOPBACK AMBER 6

Amber Ale, 6%, Troegs Brewing, Hershey, PA

BRAWLER 6

English Mild Ale, 4.2%, Yards Brewing, Philadelphia, PA

90 MINUTE IPA 7

Imperial IPA, 9%, Dogfish Head Brewery, DE

VIENNA LAGER 8

Vienna Style Lager, 5.2%, Devils Backbone Brewery, VA

MERRY MONKS 8.5

Belgian Tripel, 9.3%, Weyerbacher Brewing Company, Easton, PA

STACY'S MOM 6

Citra IPA, 7.5%, Evil Genius Brewing Co, Philadelphia, PA

TRADITIONAL DRY 4.5

Cider, 5.5%, Angry Orchard Cider Company, OH

CANS

HOBO LIFE 5.5

Session IPA, 4.5%, Lord HOB0 Brewing, MA

BACK IN BLACK 6

Black IPA, 6.8%, 21st Amendment Beer Company, CA

BEES 5

Kurant Cider, 5.5%, Kurant Brewing Co, Perkasie, PA

NARRAGANSETT LAGER 3.5

American Lager, 5.1%, Narragansett Brewing Co, RI

FAT TIRE 5

Red Ale, 5.2%, New Belgium Brewing Co, CO

DEEP BLUEBERRY SEA 5.5

Hard Cider, 6.5%, Sir Charles Brewing, Philadelphia, PA

GRAPEFRUIT SCULPIN 7

American IPA, 7%, Ballast Point Brewing Co, CA

CHOCOLATE PEANUT BUTTER CRUNCH 6

Porter, 6%, Manayunk Brewing Co., Philadelphia, PA

HOUSE COCKTAILS

MAPLE OLD FASHIONED 10

bourbon, maple sugar, bitters, orange, lemon twist

WOOD ST SIDECAR 11

brandy, st germain, lemon juice

FISH HOUSE PUNCH 9

spiced rum, peach brandy, cognac, black tea, lemon

TAP MARGARITA 10

blanco tequila, st germain, grapefruit, simple, fresh lime

LANSDALE MULE 10/39

board room vodka, fresh ginger, lime

CRICKET CLUB 11

board room cranberry Vodka, Pimms #1, cucumber, lemon

POOR WILLIAM 11

gin, st germain, pear puree, lemon

STRAWBERRY JALAPENO MOJITO 10

rum, strawberry, jalapeno, simple, mint, fresh lime

BOULEVARDIER 11

bourbon, campari, sweet vermouth

MAI TAI 10

white rum, dark rum, fresh lime, almond citrus

DARK & STORMY 10/39

gosling's rum, lime, fresh ginger

STOVE SANGRIA 10/39

seasonal fruit

WINE

HOUSE RED & WHITE 7.5 GLASS/14 CARAFE

WHITE

Leese Fitch Sauvignon Blanc, 2015, (California) 10/38

Skyfall Pinot Gris, 2015, (Columbia Valley, WA) 10/38

Collier Creek Chardonnay, 2015 (California) 9/36

RED

De Loach Pinot Noir, 2015 (California) 9/36

Cabernet Franc 2014 Cosentino Winery (California) 9/36

Cartlidge & Browne Cabernet Sauvignon, 2015, California, 10/38

DESSERT WINES

WHISKEY MEAD 7

Cardinal Hollow Winery (Lansdale, PA) 100% PA wildflower honey fermented in old KY Whiskey barrels for over 14 months

TAWNY PORT 7

Cardinal Hollow Winery (Lansdale, PA) A blend of 2002, 2003 & 2004 vintages aged in French oak barrels for 6 years

PEAR D'ANJOU BRANDY 8.5

Boardroom Spirits (Lansdale, Pa) Locally distilled brandy made with 100% D'anjou pears

NON-ALCOHOLIC LIBATIONS

THE KING OF GOLF, ARNOLD PALMER 4

HOUSE LEMONADE 4

STRAWBERRY CUCUMBER SODA 4

HOUSE GINGER ALE 4

HOT BEVERAGES

BACKYARD BEANS COFFEE 3

regular, decaf

MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast

STOVE & TAP