

Happy Hour

Available 3pm - 6pm & 9:30pm - Close • 7 Days a Week

\$4⁵⁰ WELL DRINKS, FEATURED WINE
AND HOUSE MARGARITA

~~\$1 OFF~~ All Draft Pints

\$4.95

HAND CUT PUB FRIES

3-peppercorn ranch dipping sauce.

CAESAR SALAD

Crisp romaine, foccacia croutons, lemon-garlic Caesar dressing and shaved Parmesan.

TEMPURA GREEN BEANS

Crispy fried with chili lime dipping sauce.

BACON CHEDDAR POTATO CAKES

Russet potatoes, pepper bacon, cheddar, sour cream, jalapeños and green onions, fried golden brown with Napa slaw, chipotle aioli and scallion herb sour cream.

GARLIC SESAME EDAMAME

Japanese soybean pods steamed and sautéed with garlic sesame soy glaze.

TUSCAN KALE SALAD**

Fresh Tuscan kale, lemon shallot vinaigrette, Zante currants, almonds and shaved Asiago cheese.

PEPPERONI & FOUR CHEESE PIZZA

Liguria Italian pepperoni, Roma tomato sauce and four cheese blend.



\$5.95

GRILLED SALMON CAKES

Fresh salmon, celery and onions coated with panko bread crumbs, flat top grilled and topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

GRILLED PEAR & PROSCIUTTO FLATBREAD**

Fontina, provolone, mozzarella, Gorgonzola, arugula and candied hazelnuts.

CALIFORNIA ROLL

Crab, avocado, cucumber and sticky rice rolled in nori with sesame seeds.

PULLED PORK SLIDERS

Two smoked Newcastle BBQ pork sliders served with Napa slaw and garlic aioli.

GRILLED BURGER SLIDERS*

Two ground beef pub sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

CRISPY CALAMARI

Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce.

BRICK-OVEN BAKED SOFT PRETZEL

With scratch made beer fondue.

ARTICHOKE SPINACH DIP

Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with tortilla chips.

HAND BREADED CHICKEN TENDERLOINS

Served with Newcastle BBQ and 3-peppercorn ranch dipping sauces.

No substitutions - Minimum \$2.95 beverage purchase.

Happy hour food may not be ordered to-go.

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

Late Night

Available 10pm - Close • 7 days a week

STARTERS

BACON WRAPPED BBQ PRAWNS Served with Newcastle BBQ sauce, Napa slaw and grain mustard vinaigrette. 12.95

SAUTÉED BRUSSELS SPROUTS Steamed and sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano cheese. 7.95

BACON WRAPPED DATES** Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple pepper bacon and roasted until crispy. Served with balsamic reduction, red pepper curls and spring greens. 7.95



1/2 LB BURGERS

1/2 lb. of USDA choice lean ground beef, char-grilled and served on a toasted pub bun with lettuce, tomato and onion. Choice of hand cut fries, Napa slaw or a small house salad.

CHEESE BURGER* Choice of cheddar, Swiss or pepper jack cheese, served with pickles and burger sauce. 11.95

JALAPEÑO PEPPER JACK BURGER* Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 12.95

BBQ WHITE CHEDDAR BURGER* Newcastle BBQ sauce, white cheddar, crispy onion strings and garlic aioli. 12.95

TAVERN BURGER* Pepper bacon, cheddar cheese, beer battered onion rings, served with pickles and burger sauce. 13.95

NW PUB BURGER* Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula & horseradish cream. 13.95



SPECIALTIES

I.P.A. BEER BATTERED FISH & CHIPS Crispy fried with Napa slaw, lemon caper tartar sauce and hand-cut fries. 14.95

SPICY MAC & CHEESE Italian spicy sausage, jack, cheddar, Swiss and Parmesan cheeses with chipotle cream, red peppers and scallions. 13.95

BAJA FISH TACOS With sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Sante Fe bacon black beans. 14.95

SONORAN CHICKEN ENCHILADA STACK Spice rubbed smoked chicken layered with white corn tortillas, roasted pasilla chili, cheddar and jack cheeses, garlic cream sauce, guajillo chili sauce and chipotle aioli. Served with Santa Fe bacon black beans. 15.95

ORANGE CHICKEN Garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glaze with Asian vegetables. 14.95



SALADS

SOUTHWEST SMOKED CHICKEN Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomato, fresh greens and cabbage tossed with cilantro lime vinaigrette. Topped with Cotija cheese and crispy tortilla strips. 12.95

COBB SALAD Fresh greens, grilled chicken, pepper bacon, Gorgonzola, avocado, olives, cherry tomatoes, chopped egg and blue cheese dressing. 13.95

SMOKED CHICKEN WALDORF** Fresh greens, Fuji apples, dried cranberries, candied walnuts, chèvre cheese, celery and apple honey dressing. 12.95



BRICK-OVEN PIZZA

ROASTED ARTICHOKE & SPINACH** Kalamata olives, basil pesto, red onion, pepperoncini, red peppers, roasted garlic, feta, fontina and provolone. 14.95

PEPPERONI & FOUR CHEESE Liguria Italian pepperoni, Roma tomato sauce and four cheese blend. 13.95

MARGHERITA Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 14.95

NEWCASTLE BBQ CHICKEN Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella & provolone. 14.95

PEPPERONI, SPICY SAUSAGE & PROSCIUTTO A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 15.95

SMOKED CHICKEN & PESTO** Spinach basil pesto, house smoked chicken, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and arugula salad. 14.95

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