G PUB

SPEAK EASY EAT WELL

APPETIZERS

CRISPY PICKLE BITES GF — 11
crinkle cut dill chips, chipotle dipping sauce

CRISPY CHICKEN WINGS GF — 17
bone-in or boneless tenders, High Limb Cider brined
sauces: house buffalo, Korean BBQ, Alabama white sauce, Nashville hot, honey garlic, chimichurri, bacon cheddar | dry rub: lemon pepper, maple BBQ

PHILLY EGG ROLL — 12
shaved steak, beer cheese, caramelized onions & peppers, spicy aioli

EVERYTHING BAGEL PRETZEL — 12
cheddar cheese fondue

THAI CHILI SHRIMP GF — 15
fried shrimp, Thai chili sauce, pickled red cabbage, toasted sesame seeds

CHICKEN QUESADILLA — 15
fresh pico de gallo, cheddar jack cheese, sour cream, cilantro, lime, napa slaw, chipotle aioli, wheat tortilla

CRISPY MOZZARELLA — 13
breaded mozzarella, pomodoro, micro basil

SPINACH DIP GF — 16
creamy spinach dip, melted mozzarella, house made kettle chips

TATER-TOT POUTINE GF — 16
tater tots, roasted pork, home made gravy, melted cheese curds, pickled jalapeño

CHIPS & QUESO GF — 12
fresh tortilla chips, pico de gallo, jalapeño

CRISPY POTATO SKINS GFO — 13
loaded or french onion, potato skins, caramelized onion, Swiss cheese, crushed crouton add gravy $2

G PUB NACHOS GF — 15
house made queso sauce, pico de gallo, jalapeño, sour cream
add guacamole $3.5, chili $5, pork $5, grilled or fried chicken $8, buffalo fried shrimp $15, grilled steak tips* $15

SOUP & SALADS

add grilled or fried chicken $8, grilled salmon* $15, fried shrimp $15, steak tips* $15

SHORT RIB CHILI GF — 14
braised short rib, ground beef, black beans, melted cheddar

NEW ENGLAND CLAM CHOWDER — 12
baby clams, bacon, red potatoes, chives, oyster crackers

CAESAR SALAD GFO — 13
romaine, buttery croutons, Parmesan cheese, Caesar dressing

SANTA FE SALAD GF — 14
romaine, grilled corn, black beans, tomato, red onion, fried tortilla, queso fresco, honey-lime dressing

COBB SALAD GF — 17
romaine, applewood bacon, avocado, cherry tomato, red onion, hard boiled egg, stella Gorgonzola, choice of dressing

GF - made without gluten GFO - can be made without gluten V - vegan

* Eating raw or undercooked meat, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness. Allergens are handled and prepared in the kitchen. Please inform your server or bartender of any allergies prior to placing your order. Any questions regarding allergies should be directed to the Manager.

A 20% gratuity is included for parties of 6 or more.

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HAND HELDS

All hand helds served with Shore Fries.
Gluten free buns available for an additional $2.

FRIED FISH SANDWICH GFO — 17
High Limb Cider battered cod, spicy tartar sauce, jalapeño slaw

THE HAVANA GFO — 16.5
pulled pork, shaved ham, swiss cheese, dill pickle, High Limb Cider mustard, ciabatta roll

PORTOBELLO FRENCH DIP GFO — 17
marinated, grilled portobello, roasted red peppers, blue cheese, garlic bread toasted ciabatta, porcini mushroom jus

G PUB CHICKEN SANDWICH GFO — 16.5
fried chicken breast, corn chowchow, dill pickles, green leaf lettuce, MOB sauce

BBQ PULLED PORK GFO — 16.5
dry rubbed pork butt slow roasted for 14 hours, BBQ sauce, house cole slaw, fried onion

CHICKPEA BURGER GFO, V — 16
housemade patty, lettuce, tomato, pickled onion, harissa aioli, potato bun

THE CLASSIC G* GFO — 17.5
beef burger, bacon jam, American cheese, green leaf lettuce, red onion, MOB sauce

THE SMOKE HOUSE* — 19
beef burger, applewood bacon, BBQ sauce, aged cheddar, fried onion rings, green leaf lettuce, tomato

THE DIRTY DILL* GFO — 17
beef burger, fried pickle chips, house cheese sauce, green leaf lettuce

JAMAICAN JERK CHICKEN GFO — 16.5
jerk spiced chicken breast, grilled pineapple, pickled purple cabbage, green leaf lettuce, spicy mayo

ENTREES

CRISPY CHICKEN N' WAFFLES — 25
buttermilk chicken tenders, sugar waffle, jalapeño butter, peach-maple syrup

THAI GLAZED SALMON* GF — 27
grilled Atlantic salmon, Thai glaze, sushi rice, baby carrots, pickled red cabbage

FISH N' CHIPS GF — 21
High Limb Cider battered cod loin, shore fries, spicy tartar, house coleslaw

HOUSE BOURBON STEAK TIPS* GF — 32
hand cut in-house, bourbon sauce, mashed potatoes, green beans

NEW YORK STRIP — 36
grilled 12oz New York strip, charred cipollini onion demi-glace, green beans, rosemary truffle fries

G MAC & CHEESE — 17
Tillamook cheddar cheese sauce, cavatappi pasta, Parmesan breadcrumbs
add grilled or fried chicken $8, chili $5, steak tips* $15, BBQ pulled pork $5

SIDES

FRENCH FRIES	7	COLE SLAW	7
MASHED POTATOES	7	ONION RINGS	7
CARROTS	7	GREEN BEANS	7
WHITE RICE	7	TATER TOTS	7

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