

STARTERS & SHARE PLATES

WINGS

HALF POUND \\ 9 // **FULL POUND** \\ 14 //

(GF) Fried jumbo chicken wings, served naked or with choice of ONE wing flavor. **Buffalo, Sriracha Thai-Basil, Hot Honey Glaze, Toasted Sesame Garlic, or Jerk rub,** & a side of Ranch or Blue Cheese.

Like it Hot? Upgrade to our **Pterodactyl hot sauce** \\ +.50 //

IRISH NACHOS \\ 12 //

(GF, V.O.) Crispy waffle fries, topped with cheddar, scallions, olives, bacon, jalapeños, guacamole & sour cream.

CAULIFLOWER POPPERS \\ 10 //

(V) Fried cauliflower florets tossed in a sweet & spicy sauce. Served with sesame aioli dipping sauce.

MEXICAN CORN DIP \\ 9.5 //

(GF, V) Roasted sweet corn kernels with peppers & onions in a creamy cheese dip. Served with tortilla chips.

SEARED BROCCOLI \\ 11 //

(GF, V) Our house favorite! Pan seared broccoli with red peppers, garlic, chili flakes & citrus. **ADD CHICKEN** \\ +4 //

THAI CHICKEN LETTUCE WRAPS* \\ 10.5 //

(GF) Thai spiced shredded chicken thigh tossed with a herbal blend of cilantro, mint, shallots & chilis.

GARLIC-PEPPER CHICHARRONES* \\ 9.5 //

(GF) Crispy chicken chicharrones tossed in a hot garlic pepper seasoning & lime.

PRETZEL BITES \\ 8.5 //

(V) Soft pretzel bites with sides of stone ground mustard & a spicy three cheese spread.

RINGS OF FIRE \\ 10.5 //

(V) A dozen sweet Spanish Onion rings dusted in a house spice blend & a side of habanero ketchup.

FRIES

TATER TOTS \\ 5.5 //

ROSEMARY SHOESTRING \\ 6 //

WAFFLE FRIES \\ 6.5 //

Served with choice of ONE dipping sauce.

RANCH, BLEU CHEESE, CHIPOTLE AIOLI, STONE GROUND MUSTARD, EXTRA SAUCE OR WING SAUCE \\ +.75 EM // **ADD PTERODACTYL** \\ +1 //

SOUPS & SALADS

ADD GRILLED CHICKEN \\ +4/ **or PORK BELLY** \\ +5/ **TO YOUR SALAD**

HOUSE SALAD \\ SM 6 // \\ LRG 8 //

(GF, V) Mixed greens with cucumbers, tomatoes, sunflower seeds & cheddar cheese. Served with side of dressing.

CAESAR \\ SM 7 // \\ LRG 9 //

(GFO, V) Our vegetarian twist on a classic Caesar. Chopped romaine hearts, croutons, parmesan cheese, tossed in a vegan balsamic Caesar dressing.

SPINACH SALAD \\ 10.5 //

(GF) Baby spinach tossed in a bacon-vinaigrette, with chopped egg, toasted almonds & lardons.

RANCHERS CHICKEN SALAD* \\ 13.75 //

(GF) Romaine lettuce with tomato, candied walnuts, cheddar cheese, bacon & crispy chicken chicharrones, tossed in our signature Ranch dressing.

SOUP \\ 6 //

Ask your server about today's offering.

CARNIVORE CHILI \\ 9 //

Topped with cheddar cheese, sour cream & green onion. Side of corn bread.

(V/V.O.) Vegetarian/Vegetarian Option; (GF/GFO) Gluten Free/Option
 WHILE ITEMS MAY BE GLUTEN FREE OR VEGETARIAN, OUR FRYERS & COOKTOPS ARE SHARED WITH ITEMS THAT MAY CONTAIN GLUTEN OR MEAT. PLEASE NOTIFY STAFF OF ANY SEVERE ALLERGY RESTRICTIONS

SANDWICHES

ALL BURGERS SERVED WITH CHIPOTLE AIOLI & LETTUCE, TOMATO, ONION, ON A WARM PUB BUN UNLESS OTHERWISE NOTED.

SERVED WITH CHOICE OF TATER TOTS OR SALAD.

SUB SOUP, WAFFLE FRIES, ROSEMARY FRIES, OR A GLUTEN FREE BUN \\ +1 //

BURGER ADD ONS:

CHEDDAR \\ +1/ **BACON** \\ +2.5/
SWISS \\ +1/ **MUSHROOMS** \\ +2/
BLUE CHEESE CRUMBLES \\ +1/ **FRIED EGG** \\ +2/
GHOST PEPPER CHEESE \\ +1.5/ **DOUBLE PATTY** \\ +5/

HOUSE BURGER* \\ 12 //

(GFO) 1/3lb Hand-pressed, all-natural Angus ground beef & customize your toppings.

THE WESTY CLASSIC* \\ 16 //

(GFO) 1/3lb Hand-pressed, all-natural Angus ground beef with bacon & ghost pepper cheese.

BLACK BEAN BURGER \\ 13 //

(V) Black Bean patty topped with Swiss cheese, & salsa rojo.

BEYOND BURGER \\ 14 //

(GFO, V) Soy free, plant based Beyond Burger patty.

ANGRY CHICKEN WRAP* \\ 14.5 //

Buttermilk fried chicken tossed in Buffalo sauce with L.T.O, smoked tomato aioli & bleu cheese crumbles. Rolled in a whole wheat tortilla. Sub our **Pterodactyl hot sauce** \\ +.50 //

HOT PASTRAMI \\ 13.5 //

Warm, peppery pastrami with a cabbage slaw & mustarda, on toasted marbled rye bread.

NW CHEESESTEAK \\ 15.75 //

(V.O.) Sliced Sirloin steak mixed with Mama Lil's peppers, mushrooms, onions & jack cheese on an Amoroso roll.

CAJUN CORN DOGS \\ 11.50 //

Three mini Andouille links dipped in cornbread batter. Served with stone ground mustard.

PORK BELLY BAHN MI \\ 14.5 //

An Amoroso roll stuffed with smoked pork belly, cucumber, jalapeño, carrot-daikon slaw & a rooster aioli.

ENTREES

PORK & BEANS* \\ 13 //

(GFO) Molasses baked beans with smoked pork belly, collard greens & corn bread.

MAC & CHEESE \\ 10.5 //

(V) Fusilli pasta in a rich creamy three cheese sauce Baked off in a cast iron skillet. **ADD CHICKEN** \\ +4/; **BACON** \\ +3/

FISH & CHIPS* \\ 14.75 //

Three pieces of Blue Moon beer battered Cod filets with rosemary fries & kohlrabi slaw. Served with lemon & tartar sauce.

AL PASTOR TACOS* \\ 14 //

(GFO) Roasted pork with pineapple & traditional herbs & spices served with radish, onions & cilantro. Served with salsa verde.

PANCIT* \\ 15 //

Filipino style Vermicelli noodles with chicken, Chinese sausage, shredded veggies, cabbage & onions.

LAMB BOLOGNESE* \\ 17 //

Seasoned lamb bolognese served over housemade Semolina gnocchi & pecorino romano cheese.

MEDITERRANEAN PASTA SALAD \\ 14 //

(V.O.) Fusilli pasta mixed with a blend of Italian herbs, artichokes, Mama Lil's peppers, olives, & sun dried tomatoes. Tossed with pea vines & fresh mozzarella, then topped with Grilled chicken

CHEF'S CHOICE* \\ MP //

Ask server for tonight's preparation.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."