

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, Toasted Sesame Garlic, or Jerk rub**, and 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.

SEARED BROCCOLI \\ 9.5 //

(GF, V) Our house favorite! Pan seared broccoli with red peppers, garlic, chili flakes & citrus.
ADD CHICKEN \\ +3 //

CAULIFLOWER POPPERS \\ 9 //

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

GARLIC-PEPPER

CHICHARONES \\ 9 //

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

PRETZEL BITES \\ 8 //

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

LETTUCE CUPS* \\ 11 //

(GF) Asian style, sweet chili braised chicken sautéed with aromatic vegetables. Served with Bibb lettuce.

CREAMY SPINACH DIP \\ 10 //

(V) A creamy three cheese blend of ricotta, cheddar, & parmesan mixed with spinach. Served with garlic flatbread crisps for dipping.
EXTRA FLATBREAD \\ +3 //

WAFFLE FRIES \\ 5 // (GF)

Served with choice of ONE dipping sauce.

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

TATER-TOTS \\ 4 //

SOUPS & SALADS

ADD GRILLED CHICKEN TO ANY SALAD \\ +3 //

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.

WINTER SALAD \\ 11 //

(GF) Mixed greens with blue cheese, seared pear, dried cranberries & candied walnuts tossed in a white balsamic-cardamom vinaigrette.

RANCHERS CHICKEN SALAD* \\ 13 //

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

SOUP OR CUBAN-STYLE CHILI

\\ 5 //

(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

Served with tater tots or salad. Sub soup/chili, or waffle fries \\ +1 // **Substitute a Gluten Free bun** \\ +1 //

SANDWICH OF THE MONTH \\ VARIES //

Ask our staff about the current featured specialty sandwich.

WESTY JR. \\ 11 //

1/3lb Hand-pressed, all-natural Angus ground beef, chipotle mayo & L.T.O. Served on a warm pub bun.

THE WESTY CLASSIC* \\ 14 //

1/3lb Hand-pressed, all-natural Angus ground beef with bacon, ghost pepper cheese, chipotle mayo & L.T.O. Served on a warm pub bun.

BURGER ADD ONS:

CHEDDAR \\ +1/ **SWISS** \\ +1/ **B.C. CRUMBLES** \\ +1/ **GP CHEESE** \\ +1.5/ **BACON** \\ +2/ **MUSHROOMS** \\ +2/ **FRIED EGG** \\ +2/ **DOUBLE PATTY** \\ +4/

BLACK BEAN BURGER \\ 12 //

(V) Black Bean patty topped with Swiss cheese, chipotle mayo, salsa rojo & L.T.O. Served on a warm pub bun.

NW CHEESESTEAK \\ 15 //

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

ANGRY CHICKEN WRAP* \\ 13 //

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 //

ENTREES

CHICKEN & WAFFLES \\ 13 //

Two pieces of buttermilk fried chicken thigh on a honey-bacon waffle with honey-butter & cinnamon whiskey syrup.

PASTA CARBONARA* \\ 12 //

Spaghetti pasta tossed with bacon, caramelized onions, black pepper & parsley, finished with egg yolk & Parmesan cheese.

FISH TACOS \\ 12.5 //

(GFO) Seared blackened Cod served in warm flour tortillas with red slaw, smoked tomato aioli & scallions.

FISH & CHIPS \\ 14 //

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

SW PORK CHOP* \\ 16 //

(GF) Seared, 9oz bone-in mesquite seasoned pork chop with buffalo grits & a roasted corn salsa.

LAMB POT PIE \\ 14 //

A savory Lamb stew with potato & carrots, baked with a flakey puff pastry top.

SHRIMP & GRITS* \\ 17 //

Tempura shrimp tossed in a jalapeño butter, served over waffled buffalo grits with our cinnamon whiskey syrup.

BUTTERNUT SQUASH

LASAGNA \\ 14 //

(GF, V) A vegetarian layered delight, with butternut squash, zucchini, spinach & ricotta. Baked & topped with pesto.

CHEF'S CHOICE* \\ MP //

Ask server for tonight's preparation.

FLATBREADS

MARGHERITA

\\ 11 //

(V) Olive oil brushed flatbread with tomato sauce, fresh Mozzarella & basil. **ADD BACON** \\ +2/

MEDITERRANEAN

\\ 12 //

(V) Rosemary & garlic oil brushed flatbread with gorgonzola, figs, sultanas, pine nuts & Mache.

ESPAÑOLA

\\ 12 //

Almond pesto, Manchego cheese, roasted peppers & chorizo.

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