

STARTERS & SHARE PLATES

WINGS

HALF POUND \\ 9 //

(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 //

FULL POUND \\ 14 //

(GF, V) Our house favorite! Pan seared broccoli with red peppers, garlic, chili flakes & citrus.

ADD CHICKEN \\ +4 //

IRISH NACHOS \\ 12 //

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

SEARED BROCCOLI \\ 10 //

(GF, V) Our house favorite! Pan seared broccoli with red peppers, garlic, chili flakes & citrus.

ADD CHICKEN \\ +4 //

CAULIFLOWER POPPERS \\ 9 //

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

GARLIC-PEPPER

CHICHARRONES \\ 9 //

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

PRETZEL BITES \\ 8 //

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

RINGS OF FIRE \\ 8 //

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

MEXICAN CORN DIP \\ 9 //

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

LIL' DRAGON EGGS \\ 8 //

(GF, V) Sriracha & garlic/chili paste filled deviled eggs with a wasabi-avocado puree & rooster sauce.

TATER-TOTS \\ 5 //

ROSEMARY-SHOESTRINGS \\ 6 //

Served with choice of ONE dipping sauce.

WAFFLE FRIES (GF) \\ 6 //

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

SOUPS & SALADS

ADD GRILLED CHICKEN \\ +4 // **or SALMON or STEAK** \\ +12 // **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.

CHOPPED THAI SALAD \\ 16 //

(GF, V.O.) Mixed greens with daikon ribbons, edamame, julienned peppers & toasted cashews tossed in a chili-lime vinaigrette. Topped with crispy, oven roasted pork belly.

RANCHERS CHICKEN SALAD* \\ 13 //

(GF, V.O.) 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.

CUBAN-STYLE CHILI \\ 6 //

Topped with cheddar cheese, sour cream & green onion.

(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 on Warm Pub Bun with chipotle aioli & lettuce, tomato, onion unless otherwise noted.

Served with choice of tater tots or salad.

Sub soup/chili, 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 //

Enjoy our 1/3lb Hand-pressed, all-natural Angus ground beef & customize your toppings.

THE WESTY CLASSIC* \\ 16 //

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 //

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 //

VEGGIE SAMMIE \\ 13 //

Fried egg plant with wild greens, hummus, roasted red peppers, cucumbers & roasted spring onions. Served on a Ciabatta roll.

NW CHEESESTEAK \\ 15 //

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

SANDWICH OF THE MONTH \\ VARIES //

Ask our staff about the current featured specialty sandwich.

ENTREES

CHICKEN & WAFFLES \\ 13 //

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

PANCIT \\ 14 //

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

SEARED SALMON* \\ MP //

Hibiscus & honey rubbed wild Sockeye served over a Farro & wild greens salad tossed in a champagne-mint vinaigrette.

SHRIMP ORZO SALAD \\ 17 //

Marinated grilled shrimp served with grilled peaches over an Orzo & spinach salad tossed in a lemon-honey vinaigrette.

AHI TACOS \\ 15 //

(GFO) Blackened seared ahi tuna served in warm flour tortillas with a ginger radish slaw, avocado-wasabi aioli & toasted sesame seeds.

FISH & CHIPS \\ 14 //

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

GAUCHO STEAK* \\ 22 //

(GF) Espresso & chili rubbed skirt steak, served over sautéed greens & a warm German style potato salad. Topped with a chimichurri rojo.

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.