



## BARBEQUE PLATES

Our BBQ selection is smoked low & slow over hickory & apple woods.

All BBQ plates come with one side & corn bread

### BBQ BEEF POT ROAST \$20

Center cut beef, smoked for five hours and glazed with BBQ sauce

### ST LOUIS STYLE PORK SPARE RIBS \$21

Pork ribs glazed in our signature Pub Rib sauce, brined, dry rubbed and smoked for six hours

### TEXAS STYLE BEEF BRISKET \$21

Salt & pepper rubbed, smoked for fourteen hours & glazed with BBQ sauce

### HOT LINKS \$17

Two spicy grilled pork links, served with mustard BBQ sauce

### DAKOTA'S DUO \$29

Your choice of two meats & two sides  
(Selections chosen from the options listed above)

## SANDWICHES

Served with fries, tots, or salad

### PULLED PORK SANDWICH \$16

Carolina BBQ sauce & coleslaw on a soft egg bun

### GRILLED CHICKEN PO'BOY \$16

House pickled red onion & jalapeños, lettuce, tomato & spicy remoulade on a French roll. (Available fried)

### ROASTED PORK CHEESESTEAK \$17

Thinly shaved pork, caramelized onions, white cheddar, hot cherry peppers and horseradish aioli on a French roll

+add cheese - Swiss, blue cheese, pepper jack, jack, goat cheese, cheddar, white cheddar \$1.50  
+add bacon, avocado, fried egg or sub gluten free \$2

## BURGERS

All Burgers are fresh, half pound certified angus beef  
Served with fries, tots, or salad

+add cheese - Swiss, blue cheese, pepper jack, jack, goat cheese, cheddar, white cheddar \$1.50  
+add bacon, avocado, fried egg or sub gluten free \$2

### THE PUB BURGER \$17

Sautéed onions, pickles, lettuce, tomato & garlic aioli

### HOUSE BBQ BURGER \$18

With bacon, sautéed onions, cheddar cheese, and topped with our signature BBQ sauce

### THE ESPRESSO BURGER \$18

Espresso, salt and pepper rub, bacon, sautéed onions, blue cheese, and garlic aioli

\*Featured on Zagat's 10 "must try" coffee dishes in the US

### KALE & QUINOA BURGER \$16

Oven dried tomatoes, pickled red onion, mixed greens & garlic aioli

### THE IMPOSSIBLE BURGER \$18

100% vegan patty that tastes exactly like beef!  
Southwestern style with spicy chipotle aioli, green chilies, jalapeño jack, lettuce, tomato, and fresh avocado  
(Vegetarian not Vegan)

## SIDES \$6

FRENCH FRIES, MAC & CHEESE, POTATO SALAD, BAKED BEANS WITH BRISKET & PORK, TATER TOTS, CORNBREAD, ROASTED BRUSSEL SPROUTS WITH BACON, JALAPENO COLE SLAW, SWEET POTATO FRIES, SEASONAL VEGETABLE

## DESSERT \$6

### HOUSE MADE CHEESE CAKE

Topped with chocolate sauce or seasonal fruit compote



## STARTERS

**WORLD FAMOUS TOMMY TOTS** \$10  
Tossed in sweet & spicy sauce & blue cheese crumbles

**CHIPS & DIP** \$8  
Caramelized onion and roasted garlic dip with house made Kennebec potato chips

**JALAPEÑO POPPERS** \$11  
Diced roasted jalapeños blended with cheddar, jack and cream cheese, served with pickled jalapeño aioli

**PUB TACOS** 3 FOR \$12 / 4 FOR \$15  
Pickled slaw & tomatillo salsa, on a white corn tortilla  
**(No mix and match)**

Fish- Fish sautéed with olive oil and salt & pepper

Pork- Slow roasted pork and chilies

Chicken- Smoked chicken tossed in BBQ sauce

+add avocado \$2

+add cheese \$1.50

**PUB WINGS** \$14  
1 lb. of wings **smoked or fried** with carrot & celery sticks  
**(select ONE flavor No Mix and Match)**

Buffalo- Buffalo sauce with blue cheese dip

Teriyaki- Sweet and spicy soy glaze

BBQ- Traditional house made BBQ sauce

## SALADS & SOUPS

**CLASSIC CAESAR SALAD** \$12  
Chopped romaine, parmesan, croutons

**BLT SALAD** \$13  
Mixed greens, bacon, cucumbers, cherry tomatoes, avocado, blue cheese, house vinaigrette

**BABY KALE & QUINOA SALAD** \$13  
Fresh grapes, sliced almonds, goat cheese, lemon zest, and white balsamic vinaigrette

+add avocado \$2

+add grilled chicken \$6

+add grilled salmon \$8

+add grilled prawns \$8

**HOUSE MADE CHILI & CORN BREAD** \$10

Beef, smoked pork & bean chili, warm cornbread

**HOUSE MADE SOUP OF THE DAY** \$10

## PUB FAVORITES

**HOME STYLE CHICKEN** \$19  
Citrus brined chicken slow roasted with house rub & natural jus, seasonal vegetables & corn bread

**FISH & CHIPS** \$19  
Battered fish with spicy remoulade, fries or tots

**POTATO CRUSTED PACIFIC SALMON FILET** \$21  
Potato crusted pan roasted salmon, grilled asparagus, and capers in a bordelaise sauce

**MAC & CHEESE** \$12  
House Mac- Three cheese blend with scallions

Truffle- White truffle oil, 3 cheese blend & bacon \$15

Chili Mac- Beef, pork, and bean chili topped with mac & cheese, cheddar gratin \$16

+add grilled chicken \$6

+add pulled pork \$6

## SLIDERS

**3 FOR \$13 | 4 FOR \$16 (No Mix and Match)**

**LIL' MACS**  
Mini beef patties, special sauce, lettuce, American cheese, pickles and onions

**PULLED CHICKEN**  
Pulled Petaluma farms chicken, BBQ sauce, jack cheese, and sautéed onions

**PULLED PORK**  
Pulled pork, Carolina BBQ sauce, pickled onions, cheddar cheese

**BBQ BRISKET REUBEN**  
Thinly shaved brisket, BBQ sauce, Swiss cheese, sauerkraut, and thousand island dressing

**BABY BROOKLYN**  
Fried chicken, BBQ sauce, sautéed onions, white cheddar cheese, and garlic aioli

Our policy is to only split each table's check 2 ways. We apologize for any inconvenience. A 20% gratuity will be added to groups of 8 or more. A 4% surcharge will be added to each check by city mandate for a 'Healthy SF', which is a SF healthcare program.

In order to comply with California laws, water & straws will only be served upon request.