



BURGERS & SANDWICHES

TURKEY B.L.T.A. 22
bacon, butter lettuce, tomato, avocado spread,
green goddess, toasted plain levain

CRISPY ‘BUFFALO’ CHICKEN 24
little gem lettuce, pickles, buttermilk ranch,
chicken breast, buffalo blue cheese hot sauce
sub plant-based chicken for \$2

**KOREAN BARBECUE
SALMON SANDWICH** 25
verlasso salmon fillet, kimchi, cucumber,
cilantro, pickled jalapeño, ginger aioli
sub plant-based salmon for \$11

BOURBON BURGER 25
caramelized onions & mushrooms,
bacon, gouda, truffle aioli, brioche bun
sub plant-based beyond for \$2

STEAK BURGER 25
red wine onion compote, cheddar cheese,
gem lettuce, secret sauce
*burgers and sandwiches are served with french fries or side salad.
sub plant-based beyond for \$2*

ENTREES

BEER BATTERED FISH & CHIPS 28
alaskan cod, french fries, lemon, tartar sauce

CHICKEN WINGS 19
choice of buffalo blue cheese sauce or sweet chili sauce

CHICKEN TENDERS 17
choice of buffalo blue cheese, bbq, honey mustard or ranch
sub plant-based chicken for \$2

SWEET TOOTH

BREAD PUDDING 13
bourbon caramel, vanilla streusel, vanilla ice cream

CHOCOLATE MOUSSE 10
vanilla whipped cream, candied pecans

PUB FLOAT 9
boylan craft soda (*root beer, orange, black cherry*)
vanilla ice cream, whipped cream, cherry

PROTEIN ADDITIONS

SALMON 14
sub plant-based salmon for \$11

CHICKEN BREAST 12
sub plant-based chicken for \$2

BEYOND PATTY 13
ADD AVOCADO 4
ADD CHOPPED BACON 8

SOUP & SALADS

***SOUP OF THE DAY** 13
please ask your server for today’s soup selection

BEEF CHILI 15
farmhouse cheddar, fritos, scallion,
cornbread waffle, honey and orange butter

GEM LETTUCE CAESAR 19
garlic bread crumb, parmesan dressing

***ARUGULA SALAD** 20
wild arugula, artichokes, red onion, parmesan cheese,
sunflower seeds, lemon vinaigrette

APPLE SALAD 22
fuji apple, gem lettuce, radicchio, endive, white cheddar,
candied pecans, maple cider vinaigrette

SNACKS & SIDES

MAC & CHEESE 14
shell pasta, broccoli florets, garlic bread crumbs

GRILLED BROCCOLI 12
calabrian chili, garlic bread crumbs, lemon vinaigrette

**CHEF MINA’S EGYPTIAN
STYLE HUMMUS** 16
roasted cauliflower, za’atar, warm pita, fresh crudités

***PUB NACHOS** 19
beef chili, cotija, avocado, pickled jalapeño,
sour cream, salsa verde, house made queso

FURIKAKE FRIES 10
furikake, togarashi, sriracha aioli

**Only available after 11:00 am*

EXECUTIVE CHEF PETE RAMIREZ

***Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
Please alert your server to any food allergies.*

*** ALL SALES SUBJECT TO 5% EMPLOYEE BENEFITS SURCHARGE ***

WARNING: drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects

COCKTAILS

MARGARITA
espolòn tequila, lime juice, agave 16

MOSCOW MULE
tito’s vodka, lime juice, ginger beer 16

OLD FASHIONED
buffalo trace, sugar, bitters 17

HOUSE MAI TAI
banks 5 island rum, orange, pineapple, grenadine, papa’s pilar rum 17

SAN FRANCISCO RUSH
hirsch bourbon, lemon juice, agave syrup 17

NEGRONI
bombay sapphire, campari, sweet vermouth 17

MANHATTAN
sazerac, sweet vermouth, bitters 17

PALOMA
patrón silver, grapefruit, agave, soda 17

IRISH COFFEE
jameson irish whiskey, coffee, whipped cream 16

CAFE BORGHETTI
borghetti, wheatley vodka, chilled coffee, cream 17

APEROL SPRITZ
aperol, prosecco, club soda 16

MIMOSA
benvolio prosecco, orange juice 18

ORIGINAL BLOODY MARY 17
san marzano italian pureed tomatoes, sicilian olive brine, amber honey, tabasco horseradish root, lemon juice, ground peppercorn blend, red chilis, ground celery seed.
served traditionally with hanson of sonoma vodka.
ask about substituting your favorite spirit.

DIRTY DIANE’S JALAPEÑO BLOODY MARY 17
san marzano italian pureed tomatoes, sicilian olive brine, amber honey, tabasco horseradish root, lemon juice, ground peppercorn blend, red chilis, ground celery seed, jalapeños, key lime and ground coriander seed. served traditionally with hanson of sonoma vodka.
ask about substituting your favorite spirit.

BEER

ON TAP

MICHELOB ULTRA 15

BLUE MOON 15

MODELO 15

SIERRA NEVADA HAZY IPA 15

GOLDEN ROAD MANGO CART 15

SAMUEL ADAMS BOSTON LAGER 15

SPEAKEASY BIG DADDY IPA 15

BOTTLE

COORS LIGHT 10

MILLER LITE 10

BUDWEISER 10

BUD LIGHT 10

HEINEKEN 10

STELLA ARTOIS 10

DOS EQUIS 10

CORONA PREMIER 10

ANGRY ORCHARD HARD CIDER 10

FAT TIRE AMBER ALE 10

SAMUEL ADAMS SEASONAL 10

LAGUNITAS IPA 10

O’DOUL’S N/A 10

CANS

GUINNESS 11

BELL’S TWO HEARTED IPA 11

GOLDEN STATE CIDER 12

NEW BELGUIM VODOO RANGER IPA 10

STRAINGE BEAST HARD KOMBUCHA 11

TRULY HARD SELTZER WILD BERRY 11

WINE

WHITE

KING ESTATE
6oz 16 | 9oz 24
pinot gris, willamette valley, oregon

DASHWOOD
6oz 15 | 9oz 22
sauvignon blanc, marlborough, new zealand

FRENZY SOUTH ISLAND
6oz 15 | 9oz 22
sauvignon blanc, marlborough, new zealand

FRISK
6oz 14 | 9oz 21
riesling, victoria, australia

HESS SHIRTAIL RANCHES
6oz 16 | 9oz 24
chardonnay, monterey county, california

CUVAISON LOS CARNEROS
6oz 18 | 9oz 27
chardonnay, carneros, napa

PAGO DEL CIELO
6oz 15 | 9oz 22
alsace, spain

ROSÉ

LA CREMA
6oz 15 | 9oz 22
rosé, monterey, california

RED

COLUMBIA
6oz 14 | 9oz 21
cabernet sauvignon, columbia valley, washington

POST MARK
6oz 16 | 9oz 24
cabernet sauvignon, paso robles, california

ST. FRANCIS
6oz 16 | 9oz 24
cabernet sauvignon, sonoma, california

KULETO INDIA INK
6oz 15 | 9oz 22
red blend, napa valley, california

DECOY
6oz 15 | 9oz 22
pinot noir, california

CRAGGY RANGE
6oz 16 | 9oz 24
pinot noir, new zealand

FLIGHT OF THE CONDOR
6oz 14 | 9oz 21
malbec, mendoza, argentina

MARKHAM
6oz 15 | 9oz 22
merlot, napa valley, california

SPARKLING

BENVOLIO
6oz 17 | 9oz 25
prosecco, italy

MICHEL GONET ‘CUVÉE MINA’
glass 39 | bottle 180
champagne, les-mesnil sur-oger grand cru

TAITTINGER LA FRANCAISE BRUT CHAMPAGNE
6oz 22 | 9oz 30
champagne, france

LUCIEN ALBRECHT
split 34
rosé cremant, alsace, france

SWEET

TAYLOR FLADGATE AGED PORT
3oz 12
tawny port, vila nova de gaia, portugal

BEVERAGES

SODA & SUCH	DR. PEPPER 4.5	JUICE	SERVED HOT
PEPSI 4.5	MOUNTAIN DEW 4.5	APPLE 6	COFFEE 5
DIET PEPSI 4.5	ROOT BEER 4.5	CRANBERRY 6	DECAF COFFEE 5
STARRY 4.5	ICED TEA 4.5	GRAPEFRUIT 6	HOT TEA 5
GINGER ALE 4.5	LEMONADE 4.5	ORANGE 6	HOT CHOCOLATE 5

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