

# DINNER MENU



## STARTERS

**SHORT RIB POUTINE | 13**  
house fries, braised short rib, white cheddar cheese curds, demi-glace, green onions  
*add fried egg +2*  
*substitute tots +2*

**BRUSCHETTA | 10**  
roma tomato, red onion, garlic, jalapeno, basil, goat cheese, french bread

**MEATBALLS | 14**  
house made meatballs, tomato sauce, house blend cheese, fresh basil, french bread

**TRUFFLE & PARM TOTS | 10**  
tater tots, truffle butter, parmesan cheese, side of garlic aioli

**PRETZEL & PUB CHEESE | 12**  
bavarian style soft pretzel, house-made pub cheese, side of spicy dijon mustard

## SALADS

ADD: GRILLED CHICKEN 6 • SALMON\* 10 • STEAK\* 9

**BLACK & BLUE\* | 16**  
mixed greens, blackened sirloin steak, crispy onions, fried egg, blue cheese crumbles, horseradish dressing

**BEET SALAD | 14**  
spinach, arugula, red & gold beets, toasted pumpkin seeds, goat cheese, citrus vinaigrette

**IPH SALAD | 6 HALF/ 10 FULL**  
chopped romaine, grape tomato, bacon cucumber, cheddar cheese, carrot, croutons, peppercorn ranch

**ELBERON | 6 HALF/ 10 FULL**  
mixed greens, spiced candied walnuts, apple, cheddar cheese, maple vinaigrette

## SOUPS

**CHICKEN CHILI | 6**  
cheddar, lime crema, tortilla strips

**SOUP OF THE MOMENT | 6**  
ask your server

## SHAREABLE SIDES

**GRIPPOS-CRUSTED MAC & CHEESE | 11**  
**CRISPY BRUSSELS | 8**  
**ONION RINGS | 9**  
**PARMESAN MASHED POTATOES | 10**  
**BASKET HOUSE FRIES | 7**  
**BASKET SWEET POTATO WAFFLE FRIES | 7**

## PIZZA

**SPECIALTY PIZZA**

- BUFFALO CHICKEN | 15**  
buffalo alfredo sauce, chicken, caramelized onion, celery, blue cheese crumbles, house blend cheese, finished with peppercorn ranch
- PROSCIUTTO FIG | 15**  
fig jam, prosciutto, caramelized onions, goat cheese, finished with arugula salad
- HOT HONEY | 14**  
red sauce, pepperoni, house blend cheese with hot honey drizzle
- W 8TH STREET PIE | 14**  
red sauce, pepperoni, italian sausage, house blend cheese
- CAPRESE | 13**  
roasted garlic oil, roma tomatoes, fresh basil, fresh mozzarella, finished with balsamic reduction
- MEATBALL | 14**  
mozzarella, red sauce, meatballs with fresh basil

## SANDWICHES

**INCLINE CHEESESTEAK | 16**  
smoked prime rib, pepper jack cheese, mushrooms, caramelized onions, hoagie roll

**BRAISED SHORT RIB GRILLED CHEESE | 15**  
braised short rib, caramelized onion, swiss cheese, bbq sauce, white bread

**THE HOUSE BURGER\* | 15**  
black angus ground beef, bacon, cheddar cheese, mixed greens, tomato, crispy onion, brioche bun

**CHICKEN CLUB | 14**  
grilled chicken breast, bacon, swiss cheese, mixed greens, tomato, honey mustard, brioche bun

**AVOCADO TURKEY CLUB | 14**  
fresh avocado, shaved turkey, mixed greens, tomato, bacon, white bread

**FRIED CHICKEN SANDWICH | 14**  
fried chicken, chipotle slaw, tomato, chipotle aioli, brioche bun

**FRIED COD SANDWICH | 14**  
fried cod, slaw, tomato, marbled rye, side of tartar sauce

**BLACK BEAN BURGER | 13**  
vegan chipotle black bean burger, pepper jack cheese, peppers & onions, mixed greens, tomato, brioche bun

## ENTREES

**SALMON | 23**  
lemon caper butter, cilantro rice, seasonal vegetable

**BLACKENED MAHI MAHI TACOS | 17**  
flour tortilla, chipotle slaw, jalapenos, corn & black bean salsa, fresh cilantro, side of cilantro sticky rice

**FISH & CHIPS | 16**  
fried cod, house fries, slaw, side of tartar sauce

**ROASTED CHICKEN | 18**  
half chicken, parmesan mashed potatoes, seasonal vegetable

**JAMBALAYA | 16**  
sausage, shrimp, cilantro rice, cajun seasoning

**SPICY FRIED CHICKEN & WAFFLES | 15**  
creole seasoned chicken tenders, serrano-corn waffle, maple syrup, maple-bacon butter

**CHICKEN PARMIGIANA | 16**  
hand breaded chicken breast, house made marinara & parmesan cheese

## BUILD YOUR OWN PIZZA | 10

PICK SAUCE AND CHEESE | TOPPING ADDITIONAL CHARGE

### SAUCE

Red  
Alfredo  
BBQ  
Pesto  
Garlic Oil

### TOPPINGS | 1.50 EACH

Grilled Veggies  
Sun Dried Tomato  
Roma Tomato  
Red Peppers  
Caramelized Onions  
Mushrooms  
Spinach  
Red Onion  
Fried Egg

### CHEESE

House Blend  
Pepperjack  
Cheddar  
Fresh Mozzarella  
Blue Cheese  
Goat Cheese

### PREMIUM TOPPINGS | 2.50 EACH

Italian Sausage  
Pepperoni  
Meatballs  
Chicken  
Bacon  
Prosciutto  
Extra Cheese

**BROCCOLI CHEDDAR (GF) | 3.00**

**GLUTEN FREE CRUST | 3.00**

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# DRINKS MENU

Please have your ID ready.

VIEW OUR DRAFT BEERS LIST.



SCAN HERE

ASK YOUR SERVER FOR OUR  
BOURBON/SCOTCH/WHISKEY MENU.

## SEASONAL COCKTAILS

### BLUEBERRY MARGARITA | 14

Herradura Private Select, Triple sec, Lime Juice, Agave, Blueberry Pomegranate Puree  
*Sweet/Sour/Boozy*

### VANILLA OLD FASHIONED | 15

Woodford Private Select, Vanilla Syrup, Angostura Bitters  
*Boozy/Bitter/Sweet*

### CRANBERRY

#### MOSCOW MULE | 12

Wheatley Vodka, Cranberry Juice, Lime Juice, Ginger Beer  
*Cool/Crisp/Bubbly*

#### KENTUCKY TEA | 14

Woodford Private Select, Iced Tea, Simple, Raspberry Puree  
*Boozy/Sweet*

### PEACH BOURBON SMASH | 13

Buffalo Trace Single Barrel, Peach Puree, Brown Sugar Simple, Orange Juice, Ginger Ale  
*Fruity/Sweet*

### MIAMI DAZE | 13

Statehouse Gin, Campari, Pineapple, Lemon, Agave  
*Herbal/Tropical/Floral*

### TEQUILA MANHATTAN | 15

Herradura Private Select, Agave, Orange and Angostura Bitters  
*Boozy/Sweet*

### ESPRESSO MARTINI | 12

Wheatley Vodka, Owens Espresso  
*Chocolate/Bitter*

### DREAMSICLE MARTINI | 12

Pinnacle Whipped Vodka, Triple Sec, Orange Juice  
*Fruity/Light/Citrus*

## BEER

### CRAFT

#### ABITA PURPLE HAZE | 6

Raspberry Lager, 4.2%

#### FAT HEAD'S BUMBLEBERRY | 6

Honey Blueberry Ale, 5.3%

#### URBAN ARTIFACT GADGET | 7

Blackberry and Raspberry Fruit Tart, 8%

#### DOWNEAST CIDER ORIGINAL BLEND | 7

Unfiltered Cider, 5.1 %

#### SONDER VOSS | 6

Kolsch, 4.8%

#### KENTUCKY BOURBON ALE | 7

Irish Red Ale, 8.2%

#### WARSTEINER DUNKEL | 6

Munich Dunkel Lager, 4.8%

#### GREAT LAKES SEASONAL

Ask your server for current selection

#### SAM ADAMS SEASONAL

Ask your server for current selection

#### MAMITAS TEQUILA SODA

Ask your server for current selection

### DOMESTIC/IMPORTS

#### BUD LIGHT | 4

#### BUDWEISER | 4

#### BUDWEISER ZERO NA | 4

#### COORS LIGHT | 4

#### CORONA | 6

#### BLUE MOON | 6

#### MICHELOB ULTRA | 4

#### MILLER LIGHT | 4

#### BUSCH LIGHT | 4 (160Z)

#### PBR | 4

#### STELLA ARTOIS | 6

#### SIERRA NEVADA PALE | 6

#### STIEGL GRAPEFRUIT RADLER | 6

#### YUENGLING | 4

#### WHITE CLAW | 7

Black Cherry or Lime

#### HIGH NOON | 7

Pineapple or Peach

## CLASSIC COCKTAILS

### SPIKED LEMONADE | GLASS 9 / PITCHER 28

Wheatley Vodka, Orange Liqueur, Sprite, Lemonade  
*Sweet/Sour*

ADD: Strawberry, Peach, Raspberry, or Blueberry Pomegranate +1

### SANGRIA | GLASS 8 / PITCHER 27

Red, White, or Rose

### MIMOSA | GLASS 8 / PITCHER 28

House Champagne and Orange Juice

ADD: Strawberry, Peach, Wildberry, Raspberry, or Blueberry Pomegranate +1

### BLOODY MARY | GLASS 10

Fris Vodka & Bloody Mary Mix Regular or Spicy

### ASK ABOUT OUR BARREL PICKS.

## WINE

### WHITE GLASS / BOTTLE

#### HOUSE WHITE | 8/28

Please ask server for current selection.

#### CASTELLO DEL POGGIO | 8/32

Pinot Grigio - Piedmont, Italy

#### WHITEHAVEN | 12/45

Sauvignon Blanc - Marlborough, New Zealand

#### CHALK HILL | 12/45

Chardonnay - Sonoma Coast, California

#### PRIMO AMORE | 8/32

Moscato - Puglia, Italy

#### THE PINOT PROJECT | 8/32

Rosé - France

### SPARKLING GLASS / BOTTLE

#### HOUSE SELECTION | 7/28

Brut - Spain

#### LAMARCA (SPLIT) | 9

Prosecco - Italy

#### PIPER SONOMA | 12.5/50

Brut Rose - California

### RED GLASS / BOTTLE

#### HOUSE | 8/28

Please ask server for current selection.

#### Z. ALEXANDER BROWN | 11/40

Red Blend - California

#### MCMANIS FAMILY VINEYARDS | 9/34

Pinot Noir - Lodi, California

#### LA CREMA | 14/52

Pinot Noir - Sonoma Coast, California

#### THE FEDERALIST | 12/45

Cabernet Sauvignon - California

#### ST HUBERTS | 14/52

The Stag Cabernet Sauvignon/Merlot - Paso Robles, California

#### TRAPICHE | 8/32

Malbec - Mendoza, Argentina

Please drink responsibly.