

LUNCH MENU



STARTERS

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

DELI-STYLE CHICKEN SALAD | 12

diced chicken, candied walnuts, dried cranberries, celery, red onion, basil, mayo, french bread, seasonal fruit

SOUPS

CHICKEN CHILI | 6

cheddar, lime crema, tortilla strips

SOUP OF THE MOMENT | 6

ask your server

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

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

SHAREABLE SIDES

GRIPPOS-CRUSTED MAC & CHEESE | 11

CRISPY BRUSSELS | 8

ONION RINGS | 9

BASKET HOUSE FRIES | 7

BASKET SWEET POTATO WAFFLE FRIES | 7

BUILD YOUR OWN PIZZA | 10

PICK SAUCE AND CHEESE | TOPPINGS 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.

INCLINE COCKTAILS

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

SPIKED LEMONADE | GLASS 9 / PITCHER 28

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

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

Please drink responsibly.