

SMALL

BRUSCHETTA

Anduja, stracciatella, fresh scallion,
toasted SIXTEEN BRICKS whole wheat
baguette 11

SHRIMP CEVICHE

Gulf shrimp, bay scallops, lime,
avocado, heirloom tomato, melon,
pickled red onion, crisp masa 14

CAPRESE

Heirloom tomato, burrata,
arugula, balsamic reduction 13

PASTA SALAD

Farfalle pasta, gulf shrimp,
English cucumbers, grape tomatoes,
celery, sweetie-drop peppers, crispy
chickpeas, blue cheese, honey-basil
vinaigrette 15

PRETZEL STIXX

House-made beer cheese,
roasted garlic caramel 9

PENDERY'S POUTINE

House-cut fries, pulled pork,
cheddar cheese curd, house gravy,
house-made beer mustard, cage-free
fried egg 11

CRISP CHICKEN WINGS

Confit of fresh, free-range chicken
wings, choice of Cowboy Hot, Burnt
BBQ, Sweet Asian, Don't Fear the
Reaper, Togarashi Lime Dry Rub 11

HOUSE BOARD

Selection of artisan cheese,
charcuterie, pickled seasonal
vegetables, marcona almonds,
spreads, breads 15

MUSSELS

(choice of preparation) 13

CURRY - shallot, garlic, seafood
broth, coconut-curry sauce, fresh
cilantro, grilled baguette

DIABLO - seafood broth, tomato,
crushed red pepper, shallot,
garlic, grilled baguette

DRUNKEN - chardonnay, seafood
broth, shallot, garlic, grilled
baguette

THE WEDGE

Head lettuce, pickled tomato,
crisp shallot, pork belly lardon,
blue cheese 7



LARGE

PORK TENDERLOIN

Spice-rubbed pork tenderloin, smoked
peach salsa, roasted summer squash,
walnut chutney 25

ROASTED HALF CHICKEN

Herb roasted half chicken, seasonal
vegetable, crispy yukon gold
potatoes 20

STEAK FRITES

Prime New York strip, house-cut
fries, beer mustard aioli 27

SHORT RIB MAC · CHEESE

Smoked gouda and cheddar cheese
sauce, MR. PIBB braised pulled
short rib, crisp shallot 17

SHRIMP · GRITS

WEISENBERGER stone ground white corn
grits, house-made chorizo, gulf
shrimp, pork belly lardon, tomato,
beer sauce 16

WHOLE GRAIN BOWL

Chef's selection of seasonal
vegetables and grains 14

JUNE FEATURES

LAMB CURRY

Braised lamb, coconut curry,
melon salsa, crisp naan, seasoned
rice, fresh herbs 24

CHILLED VEGETABLE TERRINE

Summer squash, eggplant,
mushrooms, wilted arugula,
whipped goat cheese 17

STUFFED EGGPLANT

House-made chorizo, summer squash,
eggplant, roasted red pepper, quinoa,
cotija cheese 18

OCTOPUS SALAD

Octopus confit, charred citrus,
salsa verde, sorrel, arugula, heirloom
tomatoes, toasted bread crumbs 14

BREAD & BUNS

THE MULTIBEAST

Hand-formed LONGDALE FARM Ohio beef patty,
house-made chorizo, bacon jam, whipped herb
goat cheese, bibb lettuce, preserved tomato,
red onion, SIXTEEN BRICKS challah bun 15

THE CEMITA

Hand-breaded chicken cutlet, shaved red onion,
chipotle aioli, avocado crema, cilantro,
oaxaca cheese, SIXTEEN BRICKS cemita bun 14

CUBANO

Pulled pork, smoked ham, swiss cheese,
house-made dill pickles, beer mustard aioli,
SIXTEEN BRICKS cuban roll 13

ROYALE W/ CHEESE

Hand-formed LONGDALE FARM Ohio beef patty,
WALHILL FARM bacon, preserved tomato, bibb
lettuce, house-made dill pickles, red onion, beer
mustard aioli, SIXTEEN BRICKS challah bun (Your
choice of swiss or sharp cheddar cheese) 14

VEGGIE

House-made patty [chef's selection of seasonal
vegetables, bean, rice], bibb lettuce,
preserved tomato, house pickle, 2001 island
dressing, SIXTEEN BRICKS cemita bun 13

ASK ABOUT OUR DAILY FEATURE

VEGETABLE SIDE

Seasonal offering 5

SOUPE

Daily feature 6

BEVERAGES

Coke, Diet Coke, Coke Zero,
Sprite, Mr. Pibb, Orange Fanta,
Grape Fanta 1.50

Sprecher Root Beer,
Big Red Cream Soda,
San Pellegrino 2.50

Iced Tea, Hot Tea, Coffee 2

18% gratuity added to parties of 8 or more.

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness