



VILLAGE PUB



FLAT BREAD

PURIST \$12

fire roasted tomato sauce | mozzarella | pepperoni | chili flakes

HAWAIIAN \$14

kalua pork | spicy BBQ sauce | cherry peppers | trio of cheese | cilantro

ALL KINE MEAT \$16

sausage | pepperoni | aged chorizo | bacon | mozzarella | tomato sauce

BACON \$15

gorgonzola | garlic confit | shiitake mushrooms

GRAZER \$12

pesto sauce | oven roasted tomatoes | olives | shiitake mushrooms | sheep's milk feta
*vegetarian

CHZY GARLIC MUSHROOM \$11

garlic confit | mozzarella | truffle | balsamic glaze | chef's selection mushroom | chili flakes
*vegetarian

Substitute Gluten Free Crust for \$4

TACO DUO

ALE BATTERED FISH \$14

ginger remoulade | cilantro cabbage slaw | feta

PULLED PORK \$11

pico de gallo | lime-cilantro | feta

SPICY GINGER CHILI STEAK \$14

feta | salsa | feta

SALAD

LITTLE GEM SALAD \$8

balsamic vinaigrette | herbs | gorgonzola | crispy onion

*add crispy pork belly \$4 | *add duck egg \$4

LOADED SALAD \$11

arugula & romaine | crispy onion | white balsamic vinaigrette | tomato & cucumber | feta | pork belly

CRISPY

FRESH GUAC & SALSA VERDE \$10

fresh house-made tortilla chips
*vegan

VOLCANO FRIES \$6

furikake | garlic | fire aioli
*vegetarian

CRISPY SWEET ONION RINGS \$6

jalapeno buttermilk dipping sauce
*vegetarian

PRETZEL BITES \$15

beer cheese sauce & sausage

TEMPURA VEGETABLES \$12

shiitake mushrooms | sweet onion | potato | sweet pepper | served with kogi sauce
*vegetarian

BRUSSELS SPROUTS \$7

pork belly | ponzu

LOBSTER SPRING ROLLS \$15

sweet & spicy pepper jelly

SKEWER DUO

GRILLED VEGETABLE \$8

ginger & garlic marinated shiitake mushrooms | sweet peppers | eggplant | zucchini | onion
*vegan

TERIYAKI CHICKEN \$13

grilled onion | peppers | mushroom

KOREAN BEEF \$15

cucumber kimchi | scallion

MOROCCAN LAMB \$18

harissa-mint yogurt | cucumber & tomato salad

SMALL TRIO BUNS

BBQ PULLED PORK \$11

apple-jicama-cilantro slaw

SALMON BLTA \$16

pork belly | avocado | spicy aioli

JUICY CHZ BURGER \$12

louis sauce | lettuce | tomato | onion

WAGYU STEAK \$16

harissa aioli | argula | gorgonzola

ON THE BONE

MANGO BBQ PORK RIBS \$14

pineapple salsa | chicharrón

CHICKEN WINGS \$12

pickled green melon salad | cashews

CRISPY FIVE SPICE DUCK \$16

arugula apple salad | gorgonzola cheese | fried biscuit & apple balsamic

KALBI BEEF RIBS \$18

scallion | cucumber kimchi

PUB PLATES

***Choice of Brussels Sprouts or Wedge Fries*

WAGYU STEAK 'N EGGS \$22

wild arugula | chimichurri

FISH 'N CHIPS \$18

celery root remoulade | crispy wedge potato

ROASTED KING SALMON \$20

roasted brussels sprouts | pork belly | ginger orange ponzu

LACQUERED PORK CHOP \$18

pineapple relish

VILLAGE PUB



BRIGHT & FRESH

GOLD RUSH \$9

Bourbon | Lemon | Wild Elderflower
Honey | Bitters

MEZCAL MARGARITA \$9

Mezcal | Lime | Orange Agave | Orange
Bitters | Orange Liqueur

BLACKBERRY SMASH \$10

Bourbon | Mint | Blackberry Gomme | Lemon

BIRTHDAY SUIT \$10

Rye | Rum | Pineapple Juice | Coconut Creme

VILLAGE MARGARITA \$9

Blanco Tequila | Agave | Orange | Lime

LIPSTICK SWITCHBLADE \$10

Gin | Pamplemousse | Gentian
Lemon | Sparkling Rosè

YUM YUM SAUCE \$10

Whiskey | Ginger | Pineapple Amaro | Lemon
Orange Agave

MINT STRAWBERRY SPRITZ \$10

Vodka | Creme de Menthe | Lime | Strawberry

STRAWBERRY BASIL SMASH \$9

Gin | Lemon | Strawberry Basil Agave
Violet Syrup

SLANTED DOOR \$11

Gin | Cherry Liqueur | Benedictine | Lime
Lemon | Orange Bitters

PEACH PINEAPPLE MARGARITA \$10

Tequila | Orange Liqueur | Pineapple Juice
Lime Juice | Orange Bitters | Peach Puree

GARDEN GIMLET \$11

Gin | Elderflower | Lime
Orange Bitters | Butterfly Flower Syrup

BEER

ROTATING OF:

IPA | BIG LUG IPA | WHEAT ALE

GF OPTION | STOUT

AMBER | LAGER

SPIRITED & FORWARD

OLD PAL \$9

Rye | Campari | Dry Vermouth

BROWN SUGAR OLD FASHIONED \$9

Bourbon | Brown Sugar | Ango Bitters
Orange Bitters

HOLD ME UP \$10

Rum | Cynar | Lime Juice | Ogreat Syrup

5 KEYS \$9

Bourbon | Sweet Vermouth
Maraschino Liqueur | Cynar

PINK PANTHER \$9

Tequila | Grapefruit Juice | Lemon Juice
Tangerine Agave

VERY DIRTY MARTINI \$9

Vodka | Olive Brine | Dry Vermouth

PUB OLD FASHIONED \$9

Bourbon | Ango Bitters | Orange Bitters

WINE

BUBBLES

- Casteller Cava Brut, Penedès, Spain \$8/32
- Casteller Cava Brut Rosé, Penedès, Spain \$8/32
- Moletto Prosecco brut \$10/ \$40
- Puianello Reggiano Lambrusco, Contrada \$42
- Michel Gonet Brut Blanc de Blancs, Champagne \$95

WINE

WHITE

- Ant Moore Estate Sauvignon Blanc, Marlborough, New Zealand \$12/48
- Hoopla Chardonnay, Napa Valley, CA \$12/48
- Markus Huber 'Hugo' Grüner Veltliner, Traisental Valley, Austria \$9/36
- Golden Chardonnay, Monterey California \$9/36
- Avia Riesling \$7/28
- Ellena, Langhe Nascetta \$42
- Naturalmente Catarratto Blanc \$54

ROSÉ

- Frico Rosato \$10/40
- Monroe Mamete Prevostini \$42

RED

- La Posta 'Paulucci' Malbec, Mendoza, Argentina \$10/40
- Aviary Cabernet Sauvignon, Napa Valley California \$10/40
- Angels & Cowboys 'Proprietary Red', Sonoma County, CA \$12/48
- Avia Pinot Noir \$8/32
- Ken Wright Cellars Pinot Noir, Willamette Valley, Oregon \$14/56
- San Silvestro Langhe Rosso "Ensema" \$42
- Tenuta Gugi Valpolicella Ripasso \$51
- OPP Pinot Noir, Willamette Valley, Oregon \$54
- Some Young Punks, "Passion Has Red Lips" Shiraz-Cabernet \$57
- Caruso e Manini Nero d'Avola BIO \$54