



SCOUT'S PUB

STARTERS

PUB ROLLS	9
southwest chicken, corn and black bean relish, cilantro, shredded cheese, honey chipotle ranch	
CHICKEN WINGS D	15
choice of buffalo, teriyaki, cajun rub, barbeque, naked	
BACON BRUSSELS D	12
flashed-fried bacon-wrapped brussels, maple mustard glaze	
BEER CHEESE DIP V	8
gerst beer, chickpeas, smoked cheddar, fried tortilla	
CHEESY FLATBREAD V	12
black garlic, Gruyère, fontina, parmesan, feta, truffle oil	
SHRIMP TACOS G	12
ugli-shrimp ceviche, jicama, tomatillo ranch, lettuce, radish	
ELOTE TOMATILLO BOWL G V	10
roasted sweet corn, feta crème, tomatillo ranch, cilantro, cayenne, lime	

SALADS Add grilled or fried chicken \$6 or grilled salmon* \$8

SCOUT G V	12
mixed greens, tomato, cucumber, carrot, radish, pickled onion, mozzarella, balsamic vinaigrette	
CHOP G V	12
mixed greens, tomato, cucumber, bacon, carrot, egg, feta, bacon vinaigrette	
GARDEN CAESAR	12
kale greens, cherry tomato, giardiniera, fried tortilla crisps, olives, parsley, lime, black garlic caesar dressing	
PINEAPPLE POKE* G D	14
AAA saku tuna, cherry tomato, pineapple, radish, avocado, furikake, arugula, ugly vinaigrette, white rice, basil, sriracha aioli, ponzu	
BEETS ME G V	12
heritage greens, braised beets, goat cheese, tomato, pickled onion, sorghum, balsamic vinaigrette	

PIZZAS Gluten-free crust available for an additional \$4

CARNIVORE	18
pepperoni, sausage, capicola, house-made pizza sauce, mozzarella	
MARGHERITA V	14
house-made pizza sauce, house-made mozzarella, basil, herbed olive oil	
ARTISAN V	16
house-made mozzarella, vodka sauce, cherry tomato, basil, kalamata olive, green olive, marinated onion	
ODYSSEY	16
miso sofrito sauce, bacon, pineapple, fontina feta blend, duck prosciutto	

SANDWICHES

Served with pub fries, unless stated otherwise. Buns are served toasted with aioli. **Gluten-free bread is available for an additional \$1**

FRENCH DIP	16
shaved beef, provolone, caramelized onions, swiss, blue cheese, grilled hoagie, served au jus	
BAJA WRAP V	10
tomatillo ranch, black bean corn mango salsa, lettuce, avocado, sautéed peppers, tortilla, <i>add grilled chicken \$6</i>	
GRILLED CHEESE & PEPPERONI	11
fried mozzarella, American cheese, pepperoni, house-made pizza sauce, sourdough	
BOURBONYAKI	13
grilled chicken, bourbon teriyaki, caramelized onions, cremini mushrooms, white cheddar, multi grain bread	
COWBOY DOG	12
all-beef dog, smoked pork, Guajillo black beans, cherry barbeque sauce, red onions, shredded cheese, Hawaiian bun	
MAHI SANDWICH D	12
caper pepper relish, grilled mahi, house tartar, lettuce, tomato, baguette	
QUE-BANO	14
smoked Cuban pork butt, pickles, beer mustard, Swiss, country ham, butter baguette, served with a side of jicama slaw	

MAINS

FISH & CHIPS	16
Puckett's® Brew-battered cod, pub fries, house tartar, lemon	
COCONUT CHICKEN CURRY D	18
chicken, red peppers, sweet potatoes, onions, carrots, snow peas, scallions, jasmine rice	
RICO SALMON	28
grilled ginger-glazed salmon, jasmine rice, miso sofrito sauce, caulilini, creamy herb pico	
CHOP SHOP	24
grilled whiskey chop, chia cheddar grit cakes, grilled caulilini, roasted tomato	
THE RISO G	18
wild mushroom and cream cheese risotto, asparagus, leeks, Gruyère	
LEMON BASIL "PASTA" G V	16
zucchini noodles tossed with lemon basil, blistered tomatoes, grilled caulilini, petite pickled carrots, sorghum grain, arugula pesto, <i>add grilled chicken \$6</i>	
STEAK FRITES D	22
ugli ponzu-marinated flat iron steak, chimichurri, curly fries	

BURGERS

Served with pub fries. All burgers are made with a custom blend of brisket, chuck, sirloin, and short rib and are cooked to your choice of temperature. All burgers can be prepared as a wrap. Buns are served toasted with aioli. **Gluten-free bun is available for an additional \$1**

THE SCOUT*	14
white cheddar, house aioli, house pickles, <i>add bacon \$1, add caramelized onions \$.50</i>	
ALL-AMERICAN BACON BURGER*	16
American cheese, pickles, apple-smoked bacon, tomato jam	
SMASHBURGER*	15
black bean aioli, red onion, pickled jalapeno, fried egg, ghost pepper jack cheese	
GRU BURGER*	15
beer-battered onion ring, Gruyère, cremini mushroom, sriracha aioli	

SIDES & SHAREABLES

PUB FRIES V D	hand-cut and house-marinated 5
SWEET POTATO FRIES V D	5
MAC N' CHEESE V	6
SIDE SALAD G V	5
SEASONAL MIXED FRUIT G V D	6
CRISPY BRUSSELS V D	6
JICAMA SLAW G V D	6

DESSERTS

BROWNIE SHATTER V	9
fudge brownie, salted peanut brittle, cocoa mousse, caramel, chocolate, seasonal berries, powdered sugar	
NUTELLA CHEESECAKE V	8
Nutella cheesecake, chocolate chip cookie crust, cocoa nibs	
BERRY CHIA PUDDING V	6
almond milk chia seed pudding, Hattie Jane's vanilla, berry whip, mint, everything granola, honey, mandarin	
TWO SCOOPS OF HATTIE JANE'S ICE CREAM G V	7

G gluten sensitive, **V** vegetarian or **D** dairy free upon request

These items may typically come prepared in a way that does not meet your dietary restrictions. You know your dietary needs better than anyone, so we encourage you to carefully consider your dining choices and inform your server of any allergies or restrictions.