



SCOUT'S PUB

STARTERS

PUB ROLLS	11
southwest chicken, corn and black bean relish, shredded cheese, cilantro, honey chipotle ranch	
CHICKEN WINGS D	16
choice of Buffalo, Cajun rub, BBQ, Korean BBQ or naked	
PORTER ONION DIP	12
caramelized onions, white cheddar, mozzarella, blue cheese crumble, porter beer, crostini	
STREET PORK G	15
crispy five spice pork belly, corn pesto, cotija sauce, chili, lime	
WHISKEY FRITES	9
house-cut fries, aioli, apple bacon, whiskey glaze, chives, parmesan	
CHEESY FLATBREAD V	11
black garlic, gruyère, fontina, parmesan, feta, truffle oil	

SALADS

Add grilled or fried chicken 7 or grilled salmon* 12

THE DIVE G	16
radicchio, arugula, bibb lettuce, coppa, Granny Smith, parmesan flakes, red wine reduction, yogurt dressing	
SPICED PANZANELLA SALAD V	15
arugula and mixed greens, radicchio, spiced roasted sweet potatoes and butternut squash, cornbread croutons, Granny Smith apples, fresh pear, candied pecans, feta, maple mustard vinaigrette	
CHOP G	13
mixed greens, tomato, cucumber, applewood-smoked bacon, carrot, egg, feta, bacon vinaigrette	
LETS TACO 'BOUT IT G V	12
spinach, chopped romaine, roasted corn, black beans, crispy wontons, roasted red peppers, feta, grilled lime, black garlic Caesar dressing	

PIZZAS

Gluten-free crust available for an additional 4

CARNIVORE	18
pepperoni, sausage, capicola, applewood-smoked bacon, mozzarella, garlic aioli	
MARGHERITA V	14
house-made pizza sauce, house-made mozzarella, fresh basil	
THE MADNASHER	17
birria pulled pork, pork belly, roasted garlic aioli, mozzarella, parmesan, candied jalapeños, pickled red onions, jalapeño cream	
I'M A FUNGI V	15
roasted wild mushroom medley, roasted garlic aioli, four cheese blend, arugula, balsamic finish	

SANDWICHES

Gluten-free bread available for an additional 1

Q BIRRIA TACOS G	15
birria pork, birria sauce, cotija & mozzarella cheese, cilantro, lime, corn tortilla	
UGLY BIRD SAMMY	15
herb-marinated and grilled chicken breast, bacon, white cheddar, black garlic-sriracha aioli, caramelized onions, arugula, tomato, brioche bun	
KATSU PICANTE	16
fried chicken, KBQ sauce, white cheddar, garlic aioli, gochujang sauce, fried egg, shredded romaine, Texas toast	
T-BIRD SAMMY	16
chipotle turkey breast, apple chutney, maple aioli, smoked gouda, sriracha maple bacon, caramelized onions, arugula, sourdough	
STRAMROLIE	15
smoked pastrami, parmesan, mozzarella, basil, mushrooms, garlic aioli, wrapped in a Cajun pizza crust, side of dijon	

MAINS

FISH & CHIPS	18
Puckett's® Brew-battered cod, pub fries, house-made tartar, lemon	
COCONUT CHICKEN CURRY D	18
chicken, peppers, sweet potatoes, carrots, snow peas, scallions, jasmine rice	
SHABOWSKY CHICKEN	22
green goddess chicken, barley risotto, tomatoes, basil, lemon, parmesan, goat cheese, charred broccolini	
POLENTIFUL CHARD V	18
three cheese polenta, red wine mushrooms, garlic chard, red wine reduction	
SOBAYAKI SALMON*	26
blackened salmon, buckwheat noodles, charred broccolini, bang bang sauce, pineapple-chili pico	

BURGERS

Served with pub fries. All burgers are made with Bear Creek Farm grass-fed angus beef 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 available for an additional 1**

THE SCOUT*	14
white cheddar, aioli, pickles, brioche bun add applewood-smoked bacon 1, add caramelized onions .50	
POUTINE BURGER*	17
porter onions, cheese curds, house fries, charred green onions, house aioli, Texas toast	
THE G.O.A.T.*	16
applewood-smoked bacon, grilled portobello, crispy onions, goat cheese, truffle drizzle, brioche bun	
BOMB BURGER*	17
white cheddar, whiskey onions, stout mushrooms, bacon, coffee aioli, brioche bun	

SIDES & SHAREABLES

PUB FRIES D	hand-cut and house-marinated 5
SWEET POTATO FRIES D	6
MAC N' CHEESE V	6
SIDE SALAD G V	5
SEASONAL MIXED FRUIT G V D	6
CRISPY BRUSSELS D	7
CRANBERRY BRUSSELS	candied pepitas & feta 7

DESSERTS

BREAD PUDDING V	12
cinnamon vanilla bread pudding, whiskey caramel sauce, vanilla ice cream	
CHOCOLATE TRES LECHES V	12
chocolate cake, sweetened milk mix, mascarpone whipped cream, caramel sauce, toffee bits	
SORBET' N SUCH V	9
blood orange, strawberry sorbet, fresh berries, whipped cream, mint	
TWO SCOOPS OF 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.

*NOTICE: Our products may contain wheat, egg, dairy, soy or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. While we use caution in preparing these items, our dishes are prepared-to-order, and we cannot guarantee that cross-contamination will not occur. Before placing your order, please inform us if a person in your party has a food allergy.