

SLOPESIDE PUB AND GRILL

Where Every Table is a Window Seat!

Call 610.824.1557 for reservations

STARTERS

BARBACOA BEEF NACHOS 14.

Corn tortilla chips, queso cheese sauce, barbacoa style beef, pico de gallo, red beans, olives, jalapeños, sour cream and guacamole

BLUE MOON MUSSELS 12.

Tender mussels, garlic, Blue Moon Witbier, crostini, orange, scallion

CHICKEN & BACON FLATBREAD 13.

Creamy pesto spread, grilled chicken, mozzarella, bacon, tomato, balsamic

JUMBO WINGS Dozen 14. Half Dozen 8.

or

BONELESS WINGS Full Pound 14. Half Pound 8.

Wing Sauces

Slopeside BBQ, Hot Buffalo, Mild Buffalo, Garlic Parmesan, Sweet Thai Chili, Hot and Honey,

"Widow Maker" Pineapple Habanero

*Includes first order of celery, carrots and blue cheese or ranch

DIPS AND CHIPS 9.

Corn tortilla chips, pico de gallo, guacamole, queso

MAC N' CHEESE PIEROGIE 10.

Sweet Chili Ranch

JERK CHICKEN TACO 11.

Jerk pulled chicken, jicama salad, cilantro rum dressing. Add a bottle of Red Stripe 4.

CRAB BRUSCHETTA 14.

Lump and claw crab meat, extra virgin olive oil, cilantro, black olives, tomato bruschetta, toasted ciabatta

SOUP & SALADS

FRENCH ONION SOUP 7.

Rich beef broth, shredded beef, blend of onions, ciabatta & gruyère cheese

SOUP DU JOUR market price

Chef's choice

CAESAR 8.

Chopped romaine, house made Caesar dressing, parmesan cheese, croutons

SLOPESIDE SALAD 8.

Iceberg, romaine, tomato, cucumber, crispy wontons, bacon, creamy parmesan ranch

SIRLOIN STEAK SALAD 14.

Grilled steak, romaine hearts, cheddar cheese, roasted tomatoes, corn, avocado ranch

SEASONAL SALAD 12.

Mixed greens, candied walnuts, seasonal macerated fruit, goat cheese, honey poppyseed dressing

Upgrade your Salad

Chicken 5. | Blackened Chicken 6.

Shrimp 7. | Blackened Shrimp 8.

Salmon 7. | Blackened Salmon 8. | Steak 9.

FRIES & RINGS

PARMESAN CHIVE FRIES 7.

Fresh chives, parmesan, sambal aioli

BAY FRIES 6.5

Malt vinegar, old bay seasoning, cheese sauce

BACON AIOLI FRIES 7.

Rich garlic mayo, Applewood bacon pieces and chives

BEER BATTERED ONION RINGS 6.5

Bistro sauce

KIDS 7.5

(Kids 10 & under)

Served with fries, fresh fruit, veggies & dip or goldfish and bottomless fountain beverages or a glass of milk or juice

BREADED CHICKEN TENDERS

KID'S BURGER | MAC N' CHEESE

GRILLED CHEESE | ALL BEEF HOTDOG

ENTREES

SMOKED PORK MAC N' CHEESE

18.

Smoked gouda mac and cheese, cavatappi pasta, hickory smoked pulled pork, honey BBQ, crispy onions

PASTA RUSTICA

17.

Homemade tomato marinara, cavatappi pasta, grilled farm vegetables, mozzarella, parmesan

KOEHLER FARMS SIRLOIN STEAK

25.

Grilled 10oz. sirloin, grilled vegetables, roasted red potatoes, garlic herb butter

SHRIMP CARBONARA

21.

Shrimp, creamy linguine pasta, peas, bacon, pearl onion, parmesan cheese

BBQ PORK CHOPS

19.

Twin pan roasted pork chops, Slopeside BBQ sauce, loaded baked potato salad, parmesan ranch corn on the cob

DILL CRUSTED SALMON

21.

Pan roasted salmon, Faber citrus cream, vegetable couscous with arugula, asparagus

BURGERS

(Served with endless fries)

HOMEGROWN BURGER 14.

8oz. Koehler Farms burger, local cheddar cheese, lettuce, tomato, onion, brioche bun

THE GROOMER 15.

American & cheddar cheeses, bacon, onion rings, Blue Mountain BBQ, brioche bun

BLUE MOUNTAIN MEATLOAF 13.5

Grilled meatloaf, onion straws, sriracha ketchup, fresh potato roll

CHIPOTLE BLACK BEAN BURGER 11.

Black bean burger, chipotle ranch, pepper jack, pico de gallo, brioche bun

HANDCRAFTED SANDWICHES

(Served with endless fries)

CRAB CAKE SANDWICH 15.5

Lump crab cake, remoulade, arugula, tomato, onion, brioche bun

GRILLED CALIFORNIA CHICKEN 13.5

Marinated chicken breast, pepper jack cheese, avocado, lettuce, tomato, brioche bun

TURKEY CLUB PANINI 13.

Bacon aioli, avocado, house roasted turkey, Applewood bacon, swiss, lettuce, tomato, telera roll

PORTABELLA CHEESE STEAK 13.

Marinated portabellas, bell peppers, onions, provolone, toasted bun

HOUSE FAVORITES

OPEN-FACED PULLED PORK 14.

Hickory smoked pulled pork, Slopeside BBQ, brioche bread, creamy slaw

BLACKENED CHICKEN QUESADILLA 12.

Cajun seasoned chicken breast, pico de gallo, pepper jack, cheddar, flour tortilla, served with shredded lettuce and sour cream. Add guacamole 1.5

THEME NIGHTS

4 TO CLOSE ♦ LIVE MUSIC NIGHTLY, except Tuesdays



BUCK-A-SHUCK
MONDAYS
\$1 Oysters on the half shell
Served with seasonal
mignonette and lemon

Leinekugel
Seasonal Draft 2.5



BURGER BASH
TUESDAYS
\$5 Burgers – Choose from a
variety of specialty burgers
(fries additional cost)

\$10 Domestic
Buckets of Beer (5)



**CLAM JAM &
WINE DOWN**
WEDNESDAYS
\$4.99 Clams – Dozen
middle neck clams
Served with drawn
butter and lemon

½ price wine by the
glass and bottle



WING NIGHT
THURSDAYS
\$4 1/2 dozen wings
\$4 1/2 pound boneless wings
served with choice of
wing sauce and dip

\$2 Miller Lite drafts



\$5 glass/\$18 carafe

HANDCRAFTED COCKTAILS

CLASSIC COCKTAILS

MOUNTAIN CRANBERRY MULE 8.

Eight Oaks vodka, cranberry juice, ginger beer

TRADITIONAL 'RITA 10.5

Exotico reposado tequila, freshly squeezed lime juice, simple syrup

SMOKEHOUSE BLOODY MARY 10.5

Titos vodka, house made bloody mary mix, garnished with smoked bologna link

STRAWBERRY MOJITO 8.5

Eight Oaks rum, mint, lime, strawberries

DARK 'N' STORMY® 6.5

Goslings dark rum, Goslings ginger beer

HOUSE FAVORITE SANGRIAS

GEORGIA PEACH SANGRIA 8.

Riesling, peaches, strawberries, apples

HONEY CRISP APPLE SANGRIA 8.

Franklin Hill Sir Walter Red, apples, orange juice, brandy

SPECIALTY COCKTAILS

ARNOLD PALMERTON 6.5

Bird Dog peach whiskey, unsweetened tea, lemonade

REAL MAN'S MARGARITA 10.5

Corona, squeeze of lime juice, shot of tequila, salted rim, tabasco

ROSEMARY LEMONADE FIZZ 8.5

Titos vodka, rosemary lemon simple syrup, club soda

THE MAGIC REVOLVER 9.

Bourbon, Kahlúa, orange bitters

BEE'S KNEES 9.

Beefeater gin, honey syrup, lemon juice

THE PARASOL 8.

Prosecco, lillet, St. Germain, honey syrup, lemon juice

DREAM WEAVER 8.

Bird Dog blackberry whiskey, lemonade

BEER LIST

TAP BEER

ITHACA FLOWER POWER IPA 5.5

ABV 7.5% IBU 75 Ithaca NY

LEINENKUGEL SEASONAL 5.5

ABV 4.2% IBU 11 Chippewa Falls WI

YUENGLING LAGER 3.

ABV 4.5% IBU 12 Pottsville PA

SUMMIT SUDS DOUBLE IPA 8.

ABV 8.08% IBU 100 Bethlehem PA

LAGUNITAS IPA 5.5

ABV 6.2% IBU 51.5 Petaluma CA

MILLER LITE PILSNER 3.

ABV 4.2% IBU 12 Milwaukee WI

WEYERBACHER LINE STREET PILSNER 5.5

ABV 5.3% IBU 65 Easton PA

BLUE MOON WITBIER 5.5

ABV 5.4% IBU 9 Golden CO

GUINNESS STOUT 6.

ABV 5.6% IBU 45 Dublin Ireland

YARDS PHILADELPHIA PALE ALE 5.5

ABV 4.6% IBU 37 Philadelphia PA

1911 CIDER 6.

ABV 5.5% IBU N/A Lafayette NY

FLYING FISH ABBEY DUBBEL 5.5

ABV 7.2% IBU 9.1% Somerdale NJ

BOTTLED BEER

HEINEKEN

COORS LIGHT

OMISSION LAGER

BUDWEISER

RED STRIPE

STELLA ARTOIS

ST. PAULI NA

MICHELOB ULTRA

STONE IPA

LABATT BLUE

AMSTEL LIGHT

BLITHERING IDIOT

ITHACA APRICOT

WHEAT

FOUNDERS

ALL DAY IPA

PBR

BUD LIGHT

TWISTED TEA

ANGRY ORCHARD

BECKS

MIKE'S HARD

WINE BY THE GLASS

SPARKLING

PROSECCO LA MARCA Veneto, ITALY 8.

WHITES

WHITE ZINFANDEL Canyon Road, California 7.

RIESLING BLUE RIDGE WINERY Poconos, Pennsylvania 10.

SEYVAL BLANC FRANKLIN HILL Lehigh Valley, Pennsylvania 9.

PINOT GRIGIO CANYON ROAD California 7.

CHARDONNAY CANYON ROAD California 7.

CHARDONNAY WILLIAM HILL Central Coast, California 12.

REDS

PINOT NOIR CANYON ROAD California 7.

MERLOT CANYON ROAD California 7.

CONCORD SIR WALTER Lehigh Valley, Pennsylvania 7.

CABERNET SAUVIGNON CANYON ROAD California 7.

CABERNET SAUVIGNON LOUIS MARTINI Napa Valley, California 10.

ZINFANDEL KENWOOD Sonoma County, California 12.

BOTTOMLESS FOUNTAIN BEVERAGES 3.

Pepsi | Wild Cherry Pepsi | Diet Pepsi | Mountain Dew | Sierra Mist | Schweppes Ginger Ale | Club Soda | Tonic Water | Mug Rootbeer
Tropicana Lemonade | Lipton Brisk | Raspberry Iced Tea | Unsweetened Iced Tea | Citrus Green Tea