

SLOPESIDE PUB & GRILL

Where Every Table is a Window Seat!

APPS & STARTERS

BLACKENED CHICKEN NACHOS 14.

Blackened chicken, corn tortilla chips, queso cheese sauce, pico de gallo, red beans, olives, jalapeños, sour cream, guacamole

BREADED MOZZARELLA

WITH SPICY MARINARA 11.

Breaded half-moons of mozzarella, spicy marinara sauce

BLACKENED FISH TACOS 12.

Blackened fish, corn, poblano, pickled red onion, jalapeño chimichurri, blue corn taco

WINGS: REGULAR & BONELESS Half 8.5 Full 15.

BBQ, Mild, Hot, Garlic Parm,
Sweet Thai Chili, Hot & Honey,
Blue Burn

DIPS AND CHIPS 10.

Corn tortilla chips, pico de gallo, guacamole, queso

PIEROGI POUTINE 13.

Mini pierogis, fried cheese curds, beef demi, onion straws

CURRIED CAULIFLOWER 10.

Roasted cauliflower, curry, golden raisin puree, sunflower seeds

CUBAN SLIDERS 13.

Pulled pork, smoked hamhock, pickles, mustard bbq, pretzel bun

BLACKENED CHICKEN QUESADILLA 13.

Blackened chicken, pepper jack, cheddar, pico de gallo, served with lettuce and sour cream, flour tortilla

EDAMAME HUMMUS 10.

Roasted tomatoes, toasted fennel seed, pita

SOUPS

SOUP DU JOUR MARKET PRICE

Chef's choice

FRENCH ONION 9.

Rich beef broth, shredded beef, blend of onions, ciabatta, Swiss cheese

SALADS

SLOPESIDE SALAD 9.5

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

CAESAR SALAD 9.5

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

STEAK SALAD 14.

Grilled Koehler Farms hand cut 4oz. sirloin, romaine & iceberg lettuce, cucumber, cherry tomato, ricotta salata, smoky pecans, apricot-white balsamic dressing

SOUTHWEST SALAD 12.

Grilled chicken, mixed salad greens, tortilla strips, pico de gallo, black beans, corn, chipotle ranch 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 8.

Fresh chives, parmesan, sambal aioli

BACON AIOLI FRIES 8.

Rich garlic mayo, applewood bacon pieces, chives

BAY FRIES 8.

Bay seasoning, warm cheese sauce

BEER BATTERED ONION RINGS 8.

Bistro sauce

Please ask your server for
GF/Vegan/Dietary alternatives

ENTREES

BONE-IN RIBEYE STEAK 28.

Koehler Farms steak, smoked gouda mashed potatoes, seasonal vegetables, bourbon green peppercorn demi

KOEHLER FARMS SIRLOIN STEAK 26.

10oz. hand cut sirloin steak, roasted scallion chimichurri, white bean puree, fire-roasted vegetables

BOUILLABAISSSE 20.

Clams, shrimp, whitefish, cherry tomato, citrus fumet

FISH & CHIPS 20.

Haddock, crisp beer batter, malt vinegar aioli, hand cut fries

SOUTHERN MAC & CHEESE 22.

Smoked hamhock, pulled pork, cavatappi, fontina cheese sauce

BBQ HALF CHICKEN 21.

Molasses BBQ chicken, Koehler Farms sweet corn & potatoes

PAPPARDELLE PASTA 19. WITH MUSHROOMS, RICOTTA & WALNUTS

Fresh broad egg pasta, truffled wild mushroom cream, cherry tomatoes, house made ricotta, parmesan, arugula, chopped walnuts

NEW ORLEANS SHRIMP BARBECUE 24.

Pan roasted shrimp and bison sausage, Worcestershire butter sauce, smoked gouda mashed potatoes, tomatillo salsa

COUNTRY PORK CHOP 23.

Maple glaze, jalapeño cornbread, stewed black-eyed peas, roasted tomato

BURGERS & SANDWICHES

(Served with endless fries)

HOMEGROWN BURGER 15.

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

THE GROOMER 16.

8oz. Koehler Farms burger, American & cheddar cheeses, bacon, onion rings, Blue Mountain BBQ, brioche bun

CHIPOTLE BLACK BEAN BURGER 12.

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

THE BEYOND BURGER 16.

The Beyond burger, lettuce, tomato, onion, vegan aioli, sweet potato bun

CRAB CAKE SANDWICH 17.

Lump crab cake, field greens, tomato, pickled red onion, tartar sauce, brioche bun

CRISPY CHICKEN BAHN MI 15.

Chicken, thai chili dressing, pickled cucumber & carrots, cilantro, bianco roll

MEATLOAF GRILLED CHEESE 14.

Thick cut meatloaf, fontina and cheddar cheeses, caramelized onions, roasted pepper dip, sourdough bread

TURKEY BURGER PATTY MELT 15.

Turkey burger, swiss, sauerkraut, sambal aioli, marble rye bread

SALMON BLT 15.

Pan seared salmon, bacon, lettuce, tomato, avocado, citrus aioli, sourdough bread

KIDS 8.5

(Kids 10 & under)

Served with fries, fresh fruit, veggies & dip or yogurt cup 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 | PASTA MARINARA

DESSERTS

SHOOTERS

SINGLE 5. FLIGHT 16.

Seasonal dessert cups available
Flight - Choice of four

CAKE OF THE MONTH 8.

Featured monthly seasonal slice

KEY LIME RASPBERRY

CHEESECAKE 8.

GINGER PEACH BROWN BETTY 8.

with buttermilk sorrel ice cream

THEME NIGHTS

4PM UNTIL CLOSE • MAY 1 – NOVEMBER 15



\$5 Apps & Taps
\$5 weekly appetizer specials and draft beer specials



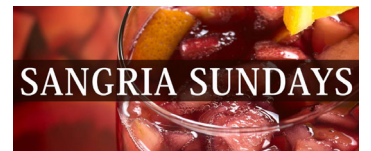
\$5 ½ pound boneless wings
\$5 6 piece bone-in wings served with choice of wing sauce and dip
\$5 White Claw



\$5 Clams – Dozen middle neck clams served with drawn butter and lemon
½ price wine by the glass and bottle



\$5 Burgers – Choose from a variety of specialty burgers (fries additional cost)
\$3 PBR pounders



\$5 glass/\$18 carafe

HANDCRAFTED COCKTAILS

MULES

AMERICAN MULE 9.

Smithworks Vodka, ginger beer, lime juice, lime

HONEY MULE 9.

Mishka Honey Vodka, ginger beer, lime juice, lime

TENNESSEE MULE 9.

Jack Daniels Apple Whiskey, ginger beer, lime juice, lime

MOUNTAIN HIGH MULE 11.

Altos Plata, cbdelight ginger beer, lime juice, lime

MULEJITO 9.

Captain Morgan White, ginger beer, mint, lime juice, lime

ORANGE PINEAPPLE MULE 9.

Faber Vodka, orange juice, pineapple juice, ginger beer, lime

GINGER MULE 9.

Domaine de Canton Ginger Liqueur, ginger beer, lime juice, lime

STRAWBERRY MULE 9.

Stoli Strasberi, ginger beer, lime juice, lime

BLUE MOUNTAIN CRANBERRY MULE 9.

Mishka Cranberry Vodka, ginger beer, lime juice, lime

TWISTED CLASSICS

RUM SUNSET 6.5

Bacardi, orange juice, grenadine, lime

LEMON DROP MARTINI 12.

Ketel Citroen, Caravella Limoncello, sugar rim, lemon

ORANGE SMASH 10.

Ketel Oranje, agave nectar, lemon juice, dash of orange bitters, club soda, orange slices

PERFECT MANHATTAN 12.

Bulleit Rye, dry vermouth, sweet vermouth, angostura bitters, twist

HOUSE SANGRIA

RED SANGRIA 9.

Tempranillo, brandy, oranges, apples, lemons, brown sugar served over ice topped with just a splash of sprite

WHITE PEACH SANGRIA 9.

Moscato, peach schnapps, peaches, oranges, apples, strawberries served over ice with a splash of sprite

SEASONAL SANGRIA 9.

Ask your server, each one will be made with seasonal fruits red, white or rose wines

SPECIALTY COCKTAILS

SUMMER BREEZE 7.5

Ketel Oranje, orange juice, cranberry juice, lime

PASSION FRUIT MARTINI 10.

Faber Vodka, passion fruit, lime juice, lime

TWILIGHT COCKTAIL 6.5

Malibu, pineapple juice, grenadine, lime

MICHELADA 7.

Corona, ice, fresh lime juice, tabasco, salted rim

GOLDEN EYE 6.5

Myers Dark Rum, pineapple juice, lime juice, lime

BLUE MOUNTAIN LEMONADE 10.

Ketel One, lemonade, a drizzle of raspberry puree, lemon

ARNOLD PALMERTON 9.

Bird Dog Peach Whiskey, unsweetened tea, lemonade, lemon

MINT JULIP 8.

Bulleit Bourbon, mint, simple syrup

CRANBERRY PURPLE HAZE 11.

Smithworks Vodka, Chambord, cranberry juice, lime

BELLRINGER 8.

Ketel Oranje, apricot nectar, lime juice, simple syrup, a dash of cayenne pepper, lime

MANGO MARTINI 10.

Absolut Mango Vodka, mango juice, grapefruit juice, lime

GRAPEFRUIT MARGARITA 9.

Jose Cuervo, red grapefruit juice, agave nectar, lime juice, lime

THE FIRE PIT 6.75

Jack Fire, ginger ale, lime

LA BELLA VISTA 9.

Malfy Blood Orange Gin, grapefruit, splash of soda

THE CLOSE SHAVE 12.

Smithworks Vodka, St. Germain, Sauvignon Blanc.

KIR ROYAL 9.

Prosecco, Cassis.

VESPER 12.

Beefeater, Belvedere, Lillet, lemon twist

BEER LIST

TAP BEER

GUINNESS STOUT 7.

ABV 5.6% IBU 45 Dublin IRL

BLUE MOON WITBIER 6.

ABV 5.4% IBU 37 Golden Co

YUENGLING LAGER 5.

ABV 4.5% IBU 12 Pottsville PA

MILLER LITE 5.

ABV 4.2% IBU 12 Pottsville PA

TROEGS SEASONAL 7.

ABV 4.5% IBU N/A Hershey PA

MAGNERS 6.5

ABV 4.5% IBU N/A Tipperary IRL

DOGFISH SLIGHTLY MIGHTY 6.5

ABV 4.0% IBU 30 Milton DE

NEW TRAIL BREWING BROKEN HEELS 7.

ABV 7.0% IBU 45 Williamsport PA

LAGUNITAS IPA 7.

ABV 6.2% IBU 51.5 Petaluma CA

SHINER BOCK 6.

ABV 4.4% IBU 13 Shiner TX

LEINENKUGEL SEASONAL 6.

ABV 4.2% IBU 13 Chippewa Falls WI

VICTORY CLASSIC LAGER 6.

ABV 4.8% IBU 14 Downingtown PA

BOTTLED BEER

HEINEKEN
RED BRIDGE LAGER +
BUDWEISER
STELLA ARTOIS
ST. PAULI <
MICHELOB ULTRA
LABATT BLUE
AMSTEL LIGHT
BUD LIGHT
CORONA
WHITE CLAW
COORS LIGHT
PABST BLUE RIBBON
STONE
SAM ADAMS SEASONAL

FLYING FISH SALT AND SEA *
NEW BELGIUM VODOO HAZE
GREAT LAKES ED FITZGERALD >
ANGRY ORCHARD
TRULY LEMONADE
ITHACA APRICOT WHEAT
TWISTED TEA
MIKE'S HARD LEMONADE
ARCHER
FRANZISKANER ^
BELL'S TWO-HEARTED ALE IPA

^ HEFEWEIZEN + GLUTEN FREE
* SOUR < N/A > PORTER

WINE BY THE GLASS

SPARKLING

PROSECCO PIO VENETO Veneto, ITALY 9.

WHITES

WHITE ZINFANDEL CANYON ROAD California 8.

RIESLING BLUE RIDGE WINERY Poconos, Pennsylvania 11.

SAUVIGNON BLANC NOBILO Marlborough, New Zealand 10.

PINOT GRIGIO CANYON ROAD California 8.

CHARDONNAY CANYON ROAD California 8.

CHARDONNAY SONOMA-CUTRER Russian River Valley, California 10.

MOSCATO CANYON ROAD California 8.

REDS

PINOT NOIR CANYON ROAD California 8.

MERLOT CANYON ROAD California 8.

CONCORD SIR WALTER FRANKLIN HILLS Lehigh Valley, Pennsylvania 8.

CABERNET SAUVIGNON CANYON ROAD California 8.

SHIRAZ JIM JIM McLaren Vale, Australia 11.

RED BLEND RHIANNON California 12.