

SLAPESIDE

PUB & GRILL

SHAREABLES

Pretzel Bites \$12

Warm soft pretzel bites, tossed in butter, with pub mustard & queso

Reuben Eggrolls \$16

Corned beef, Swiss cheese, sauerkraut, house 1000 island

Fried Mozzarella \$11

Crispy fried mozzarella cheese, marinara sauce

Mediterranean Flatbread \$18

Roasted tomato hummus, pepper drops, feta cheese, kalamata olives, cucumbers, arugula, lemon oil

+Substitute GF Cauliflower Crust \$4

Sesame Ahi Tuna \$20

Sesame seared Ahi Tuna, wasabi, soy ginger cucumbers, pickled red onions

Dill Pickle Dip \$14

Whipped cream cheese, sour cream, pickles, fresh dill, Ruffles & house chips

Chipotle Chicken Nachos \$18

Tortilla chips, pulled chipotle chicken thighs, queso, pico de gallo, roasted red peppers, black beans, sriracha lime crema, shredded lettuce

Pickle Chips \$12

Crispy battered dill pickle chips, horseradish crema, house ranch

Gyro-Chos \$19

Fried pita chips, beef & lamb, tzatziki, pepper drops, feta cheese, kalamata olives, shallots, tomatoes

Garden Mezze Plate \$16

Grilled pita, house made hummus, tzatziki, olive salad, fresh veggies

SOUPS & SALADS

Tuscan Sausage & Spinach Soup \$7

Italian Sausage, spinach, potatoes, parmesan cheese broth

Caesar Salad \$12

Romaine hearts, house parmesan croutons, parmesan cheese, fresh herbs, creamy Caesar dressing

Harvest Greens Salad \$14

Baby gem lettuce, carrot ribbons, edamame, toasted almonds, sesame seeds, charred broccoli, miso vinaigrette

Beet & Burrata Salad \$16

Heritage lettuce blend, roasted beets, toasted pepitas, rainbow radish, burrata, white grapefruit vinaigrette.

Blackened Chicken & Shrimp Cobb Salad \$25

Chopped romaine, hard-boiled egg, bacon, blue cheese crumbles, cheddar jack cheese, tomatoes, red onions, blackened chicken and shrimp, white balsamic dressing

Add a protein: grilled chicken +\$5
crispy chicken +\$6 | steak +\$10
shrimp +\$8 | salmon +\$9 | Ahi tuna +\$10
Wrap it up +\$1

WOODFIRED PIZZA

Margherita \$17

Italian tomatoes, fresh mozzarella, basil, extra-virgin olive oil

Add Toppings: pepperoni, sausage, mushrooms, onions, garlicky spinach +2, bacon +2, jalapeños +2, Crispy chicken +3, hot honey drizzle +1

Buffalo Chicken \$18

Crispy chicken, fresh mozzarella, house mild sauce, ranch drizzle

BURGERS

All burgers and handhelds served with house chips

french fries +\$3 | onion rings+\$5
bacon aioli fries +\$4 | truffle fries +\$4
sweet potato fries +\$4 | bay fries +\$5
side house salad +\$4 | side caesar salad +\$4

Smashburger \$17

2 smashed burger patties, melted American cheese, grilled onion, lettuce, tomato, pickles, burger sauce, potato roll

Groomer Burger \$18

2 smashed burger patties, melted American and cheddar cheese, bacon, onion rings, barbecue sauce, potato roll

Poutine Burger \$18

2 smashed burger patties, Calkin's cheese curds, house gravy, roasted garlic aioli, potato roll

Homegrown Burger \$15

2 smashed burger patties, lettuce, tomato, red onion, potato roll

Sub 8oz patty (no additional charge)
cheese +\$1 | egg +\$3 | bacon +\$3 |
gluten free bun +\$2 | sub pretzel roll +\$2

HANDHELDS

Hot Honey \$17

Panko crusted chicken breast, sriracha honey, boursin cheese, shredded lettuce, potato roll

Cheesesteak \$18

Shredded ribeye, caramelized onions, cooper cheese, Liscio's roll
Add marinara \$.50

Chicken Cheesesteak \$15

Shredded chicken tossed in your choice of house wing sauce, melted cooper cheese, Liscio's roll

Cali Club \$15

Thinly sliced turkey breast, mashed avocado, applewood smoked bacon, lettuce, tomato, garlic aioli, cheddar cheese, lightly toasted multigrain bread

Ahi Tuna Tacos \$21

Sesame seared Ahi Tuna, rainbow radish, mango slaw, ginger sesame vinaigrette, flour tortilla

French Dip \$16

Shaved Prime Rib, melted swiss cheese, caramelized onions, horseradish sauce, grilled sourdough, au jus

Grilled Chicken Caprese Press \$16

Marinated grilled chicken, fresh mozzarella cheese, pesto mayo, garlic roasted tomatoes, pressed ciabatta

Brisket Grilled Cheese \$18

House-smoked brisket, three cheese blend, balsamic onion jam, barbecue sauce, grilled sourdough

Pastrami Reuben \$17

House smoked pastrami, melted Swiss cheese, sauerkraut, 1000 island, grilled seeded rye

Nashville Hot Chicken Sandwich \$17

Crispy chicken breast, Nashville hot sauce, mango slaw, pickles, pretzel roll

Pickle Pizza \$17

Garlic parmesan sauce, fresh mozzarella, diced pickles, dill, ranch drizzle

CBR \$17

Crispy fried chicken, fresh mozzarella, applewood smoked bacon, ranch

Hot Honey 'Roni \$17

Cup n Char pepperoni, fresh mozzarella, Italian tomatoes, hot honey drizzle

ENTREÉS

Rigatoni Arrabiata \$19

Hot and sweet Italian sausage, vodka sauce, rigatoni, burrata
add a protein: shrimp +\$8 chicken +\$5

Steak Frites \$32

8oz hangar steak, crispy fries, cowboy butter

Miso Salmon \$28

Broiled Atlantic salmon, miso glaze, cilantro lime rice, charred broccoli, miso brown butter

Drunken Chicken Parm \$21

Breaded chicken breast, fresh mozzarella, vodka sauce, rigatoni

Tofu Stir Fry \$19

Crispy tofu, sweet Thai chili sauce, brown rice, quinoa, sautéed onions, bell peppers, charred broccoli, sesame seeds, stir fry sauce

PUB FAVORITES

Fiesta Chicken Bowl \$18

Cilantro lime rice, chipotle chicken thighs, black beans, corn, cheddar jack cheese, pico de gallo, sriracha crema
add queso +3 | add guacamole +\$3

Mac n' Cheese \$14

Cavatappi pasta, creamy cheese sauce, garlic parmesan breadcrumbs
Add brisket +\$7 | crispy chicken +\$6 | wing sauce +\$0.75

Fish n' Chips \$28

Crispy beer battered cod, French fries, house tartar sauce, fresh lemon

Chicken Tenders & Fries \$16

Crispy chicken tenders, French fries, choice of sauce

SPG Quesadilla \$17

Grilled flour tortilla, cheddar jack & pepperjack cheese, pico de gallo, blackened chicken, shredded lettuce, sour cream
Sub shrimp +\$3 | shredded ribeye +\$5

Bone-In Wings \$16

8 lightly seasoned, crispy bone-in wings

Boneless Bites \$8 half lb/\$16 full lb

Wing sauces: mild, hot, BBQ, spicy
peach, garlic parmesan, sweet Thai chili,
hot honey, Old Bay dry rub, Nashville
hot, honey sriracha

FRIES & SIDES

Truffle Fries \$12

Black truffle, parmesan cheese, roasted garlic truffle aioli

Bacon Aioli Fries \$11

Tossed with rich garlic mayo, bacon pieces, scallions

Garlic Parm Fries \$11

Tossed in garlic parmesan sauce, melted provolone

Sweet Potato Fries \$10

Horseradish crema or honey maple cream cheese

Onion Rings \$11

Beer battered onion rings, Texas petal sauce

Seasoned Chips \$5

Ranch seasoned house-made chips

Old Bay Fries \$12

Tossed in Old Bay, malt vinegar, warm queso

Charred Broccoli \$6

DESSERTS

Peach & Strawberry Cobbler \$12

Warm spiced peaches and strawberries with crunchy cinnamon orange crumble topping, vanilla ice cream

Cookie Skillet \$10

Warm chocolate chip cookie skillet, vanilla ice cream, chocolate sauce, whipped cream

S'Mores Brownie \$10

Buttery graham cracker crust, fudge brownie, homemade toasted marshmallow meringue

Key Lime Cheesecake \$10

Graham cracker cake layered with key lime cheesecake and topped with light whipped cream

+18% Gratuity for groups of 6 or more

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in your party has a food allergy. All prices subject to change.

BEVERAGES

FEATURED COCKTAILS



Watermelon Martini \$12

Smirnoff Watermelon Vodka, watermelon schnapps, lime juice, sour mix

Lavender Lemon Martini \$13

Empress Indigo Gin, lavender syrup, grapefruit bitters, lemon juice

Salted Caramel Martini \$13

Smirnoff Salted Caramel Vodka, sea salt caramel liqueur, cream, caramel syrup, salt and sugar rim

Espresso Martini \$16

Smirnoff Vanilla Vodka, Luxardo Espresso Liqueur, La Colombe Cold Brew, Fever Tree espresso mix

Passion Fruit Cosmo \$14

Ciroc Passion Fruit Vodka, cranberry juice, lime juice, simple syrup

Arnold Palmerton \$10

Bird Dog peach whiskey, lemonade, unsweetened iced tea

Adult Lemonade \$10

Choice of flavored vodka, lemonade

PREMIUM WINE



Glass/Bottle

Kim Crawford Pinot Grigio 13/48

Oyster Bay Sauvignon Blanc 14/48

Butter Chardonnay 11/40

Davis Bynum Chardonnay 13/48

Meiomi Pinot Noir 13/48

7 Moons Dark Side Red Blend 10/36

Antigal Uno Malbec 13/36

Rodney Strong Cabernet Sauvignon 13/36

BOTTLES & CANS



Angry Orchard \$8

Budweiser \$6

Bud Light 16oz \$8

Coors Light 16oz \$8

Corona \$8

Corona Light \$8

Heineken \$8

Hoegaarden \$8

Leinenkugel's Summer Shandy \$8

Michelob Ultra 16oz \$8

Miller Lite 16oz \$8

Miller High Life \$4

PBR \$4

Surfside Tea \$10

Surfside Lemonade \$10

Surfside Half & Half \$10

Surfside Raspberry Tea \$10

Stella Artois \$8

Stateside Orange Soda \$10

Twisted Tea \$8

White Claw Mango 16oz \$10

White Claw Black Cherry 16oz \$10

Yuengling Flight \$6

MOJITOS



Watermelon Mojito \$12

Malibu Watermelon Rum, watermelon syrup, mint, lime juice, club soda

Classic Mojito \$11

House silver rum, simple syrup, fresh lime, mint, club soda

Pineapple Mojito \$12

Malibu Pineapple Rum, pineapple juice, simple syrup, mint, lime juice, club soda

Guava Mojito \$14

Malibu Pink Rum, simple syrup, mint, lime juice, club soda

MARGARITAS



Ultimate Margarita \$20

Casamigos Reposado, Cointreau, sour mix, lime juice, agave

Spicy Pineapple Margarita \$12

Jalapeno infused silver tequila, pineapple juice, pineapple simple syrup, triple sec, lime juice

Blood Orange Margarita \$14

Silver tequila, lime juice, blood orange juice, triple sec

Blackberry Margarita \$12

Silver Tequila, triple sec, lime juice, blackberry puree

Coconut Margarita \$14

1800 Coconut Tequila, triple sec, pina colada mix, sour mix, club soda

MULES



Blackberry Mule \$12

Bird Dog Blackberry Whiskey, ginger syrup, lime juice, ginger beer

Peach Mule \$12

Bird Dog Peach Whiskey, ginger syrup, ginger beer, lime juice, mint

Island Mule \$12

Malibu Coconut Rum, ginger beer, pina colada mix, lime juice

Spicy Mule \$12

Jalapeno infused silver tequila, ginger syrup, ginger beer, lime juice

SPRITZ'S



Hugo Spritz \$12

Prosecco, St. Germain, club soda

Limoncello Spritz \$11

Limoncello, prosecco, simple syrup, fresh mint, club soda

Strawberry Aperol Spritz \$12

Smirnoff Strawberry Vodka, Aperol, prosecco, strawberry puree, club soda

Aperol Spritz \$12

Aperol, Smirnoff Orange Vodka, prosecco, club soda

Blueberry Lavender Vodka Spritz \$11

Smirnoff Blueberry Vodka, prosecco, lime juice, lavender syrup, club soda

Try them all! Flights for \$21, pick 3

WINES BY THE GLASS



Reds

Merlot \$8

Cabernet Sauvignon \$8

Pinot Noir \$9

Malbec \$10

Concord \$9

Whites

Chardonnay 8

Sauvignon Blanc 10

Pinot Grigio 8

Moscato 8

Prosecco 10

Blush

Rosé \$8

White Zinfandel \$8

Sangria \$10

DRAFTS



Miller Lite \$6

Chicago, IL 4.2%, pilsner

Blue Moon \$8

Denver, CO 5.4%, belgian wheat

Kona Big Wave \$8

Kailua-Kona, HI 4.4%, golden ale

Downeast Berry Cider \$9

Boston, MA 5.1%, cider

Sam Adams Summer Ale \$9

Jamaica Plain, MA 5.0%, Ale

Troegs Perpetual \$9

Hershey, PA 7.5%, IPA

Guinness \$9

Dublin, Ireland 4.2%, stout

New Trail Seasonal \$9

Williamsport, PA 6.5%, IPA

Fiddlehead IPA \$9

Shelburne, VT 6.2%, IPA

Yuengling Lager \$6

Pottsville, PA 4.5%, lager

Golden Road Mango Cart \$8

Los Angeles, CA 4%, wheat ale

New Trail Broken Heels \$9

Williamsport, PA 6.5% Hazy IPA

CRUSHES



Orange Crush \$13

Deep Eddy Orange Vodka, fresh squeezed orange juice, triple sec, starry

Grapefruit Crush \$13

Deep Eddy Grapefruit Vodka, fresh squeezed grapefruit juice, triple sec, starry

Lime Crush \$13

Smirnoff Whipped Vodka, fresh squeezed lime juice, triple sec, starry

MOCKTAILS & NON ALCOHOLIC BEER

Not A Hurricane \$7

Orange juice, lime juice, strawberry syrup, club soda

Athletic Brewing Upside Dawn \$8

New Trail Broken Heels \$8

Michelob Ultra Zero \$4