SLAPESIDE
PUB & GRILL

SHAREABLES

Fried Mozzarella $12
crispy fried mozzarella cheese, marinara sauce

Blackened Ahi Tuna $20
blackened Ahi tuna, soy marinated cucumbers, pickled red onions, soy & wasabi

Pretzel Bites $13.5
warm soft pretzel bites, tossed in butter, with pub mustard & queso

Nashville Hot Chicken Poutine $19
crispy fries, fried chicken, Calkin's cheese curds, pepper gravy, sriracha honey, pickles, ranch drizzle

Cheeseburger Eggrolls $18
seasoned ground beef, applewood bacon, caramelized onions, cooper cheese, burger sauce

Buffalo Chicken Dip $17
whipped cream cheese, pulled chicken, house mild sauce, cheddar jack cheese, tri color tortilla chips

Fried Potstickers $12.5
roasted chicken, ginger, chives, Thai chili sauce

Cheesesteak Flatbread $18
shredded ribeye, caramelized onions, cooper cheese sauce, mozzarella, cherry pepper aioli
+Substitute GF Cauliflower Crust $4

Cauliflower Bites $15
crispy cauliflower, sriracha honey, ranch

Brisket Nachos $21
house smoked brisket, queso, pickled jalapeños, roasted red peppers, corn & black bean salsa, cilantro lime crema, BBQ sauce, tri-colored tortilla chips

SOUPS & SALADS

Add a protein: grilled chicken +$6 | crispy chicken +$7 | steak +$12 | shrimp +$8 | salmon +$10
Wrap up any salad +$1

Soup du Jour $8

French Onion Soup $12

Blue Mountain Chili $9

Caesar Salad $12
romaine hearts, house parmesan croutons, parmesan cheese, creamy Caesar dressing

Winter Salad $16
heritage lettuce blend, craisins, goat cheese, roasted sweet potatoes, candied walnuts, apple cider vinaigrette

Blackened Chicken & Shrimp Cobb Salad $25
chopped romaine, hard-boiled egg, bacon, blue cheese crumbles, cheddar jack cheese, diced tomatoes, red onions, blackened chicken and shrimp, white balsamic dressing

SMASHBURGERS

All burgers include house chips
french fries +$4 | bay fries +$5 | onion rings +$6 | bacon aioli fries +$5 | truffle fries +$5 | sweet potato fries +$5 | side house salad +$4 | side Caesar salad +$4 I sub GF bun +$1 I add 3rd smash patty +$5

Smashburger $18
2 smashed burger patties, melted American cheese, grilled onion, lettuce, tomato, pickles, burger sauce, potato roll

Breakfast Burger $21
2 smashed burger patties, crispy hash brown, applewood bacon, melted American cheese, over-easy egg, bourbon maple sauce, potato roll

Groomer Burger $20
2 smashed burger patties, applewood bacon, melted American and cheddar cheese, onion rings, barbecue sauce, potato roll

Thai Peanut Burger $19
2 smashed burger patties, cheddar jack cheese, Thai peanut sauce, soy marinated cucumbers, pickled baby carrots, pretzel roll

Wisconsin Burger $20
2 smashed burger patties, IPA cheddar cheese sauce, Calkin's garlic & herb cheese curds, crispy onions, pretzel roll

PUB FAVORITES

Fiesta Chicken Bowl $19
yellow rice, chipotle chicken thighs, black beans, corn, cheddar jack cheese, pico de gallo, sriracha lime crema
add queso +$5 I add guacamole +$3

Philly Brunch Wrap $18
Shredded ribeye, cooper cheese, potatoes, scrambled eggs, avocado, cherry pepper aioli, pressed tortilla

Mac n' Cheese $14
cavatappi pasta, creamy cheese sauce, garlic parmesan breadcrumbs
brisket +$8 | crispy chicken +$7 | wing sauce +$0.75

Pot Roast $29
braised pot roast, roasted garlic mashed potatoes, charred broccoli, au jus

Chicken Tenders & Fries $18.5
crispy chicken tenders, house fries, choice of sauces

SPG Chicken Quesadilla $17
grilled flour tortilla, cheddar jack & pepperjack cheese, pico de gallo, blackened chicken, shredded lettuce, sour cream
Sub shrimp +$3 | Sub shredded ribeye +$5

Bone-In Wings $16
8 lightly seasoned, crispy bone-in wings

Boneless Bites
$9 half lb / $16 full lb

Wings and Bites Sauces:
mild, hot, BBQ, spicy peach, garlic parmesan, sweet Thai chili, hot honey, Nashville hot, honey sriracha

DESSERTS

Pear & Apple Cobbler $9
warm spiced apples & pears, oatmeal crumble, vanilla ice cream, caramel sauce

Cookie Skillet $10
warm chocolate chip cookie, vanilla ice cream, chocolate sauce, whipped cream

Flourless Chocolate Mocha Cake $9
flourless chocolate cake, mocha mousse, chocolate ganache

Caramel Apple Cheesecake $9
shortbread crust, caramel cheesecake, cinnamon apples, streusel topping

ENTRÉES

Tofu Stir Fry $19
crispy tofu, sweet Thai chili sauce, brown rice, quinoa, sautéed onions, bell peppers, broccoli, stir fry sauce

Beef Tenderloin $39
8oz grilled beef tenderloin, roasted garlic mashed potatoes, charred broccoli, chimichurri

Drunken Chicken Parm $25
breaded chicken breast, fresh mozzarella, vodka sauce, rigatoni

Teriyaki Salmon $28
broiled Atlantic salmon, teriyaki glaze, Thai basil fried rice, charred broccoli

HANDHELDS

All handhelds include house chips

Hot Honey $18.5
panko crusted chicken breast, sriracha honey, boursin cheese, shredded lettuce, potato roll

Cheesesteak $20
shredded ribeye, caramelized onions, cooper cheese, Liscio's roll
Add marinara $.50

Chicken Cheesesteak $18
shredded chicken tossed in your choice of wing sauce, cooper cheese, Liscio's roll

Cali Club $18
honey roasted turkey breast, mashed avocado, applewood smoked bacon, lettuce, tomato, garlic aioli, cheddar cheese, lightly toasted multigrain bread

Pastrami Reuben $19
house smoked pastrami, melted Swiss cheese, sauerkraut, 1000 island, grilled seeded rye

Chicken Caprese Press $19.5
grilled chicken, fresh mozzarella cheese, pesto mayo, garlic roasted tomatoes, pressed ciabatta

Brisket Grilled Cheese $21
house-smoked brisket, three cheese blend, balsamic onion jam, barbecue sauce, grilled sourdough

The Big Blue $25
shredded ribeye, caramelized onions, cooper cheese, chicken tenders, fried mozzarella, french fries, cooper cheese sauce, Liscio's roll

French Onion Grilled Chicken $19
marinated & grilled chicken breast, slow cooked onions, gruyere cheese, crispy onions, au jus dipped pretzel roll, side au jus

FRIES & SIDES

Truffle Fries $13
black truffle, parmesan cheese, oregano, roasted garlic truffle aioli

Bacon Aioli Fries $12
rich garlic & bacon aioli, bacon pieces, chives

Bay Fries $12
Old Bay, malt vinegar, queso

Sweet Potato Fries $11
horseradish crema or honey maple cream cheese

Onion Rings $12
beer battered onion rings, Texas petal sauce

Seasoned Chips $5
ranch seasoned house-made chips

Mac n Cheese $7

Roasted Garlic Mashed Potatoes $7

Charred Broccoli $6

+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

Spiced Pear Old Fashioned $15
bulleit rye, spiced pear syrup, bitters

Blood Orange Margarita $15
espolon blanco, blood orange puree, lime juice, POM, mint, club soda

Midnight Manhattan $16
crown royal chocolate whiskey, disaronno, aperol, sweet vermouth

Lavender Lemon Martini $15.5
empress indigo gin, grapefruit bitters, lavender syrup, lemon juice

Banana Carajillo $14
planteray aged rum, licor 43, banana liqueur, la colombe cold brew, sweet cold foam, orange zest

Raspberry Melon Cosmo $14
smirnoff raspberry vodka, midori melon liqueur, lemon juice, white cranberry juice

Pickle Bloody Mary $14.5
pickle infused stateside vodka, bloody mary mix, horseradish, antipasto garnish

Dark Chocolate Old Fashioned $15
crown royal chocolate whiskey, chocolate bitters, orange bitters, brown sugar simple syrup

Lemon Drop Sour $14.5
tito's vodka, caravella limoncello, egg white, lemon juice, honey syrup

Orange Crush $14
deep eddy orange vodka, fresh squeezed orange juice, triple sec, starry

BOTTLES & CANS

Angry Orchard $8
Budweiser $6
Bud Light 16oz $8
Coors Light 16oz $8
Great Lakes Edmund Fitzgerald $8
Corona $8
DuClaw Sweet Baby Jesus $9
Downeast Apple Cider $8
Heineken $8
Labatt Blue $7
Lawson's Little Sip 19.2oz $14
Founders All Day IPA $8
Michelob Ultra 16oz $8
Miller Lite 16oz $8
Miller High Life $6
PBR 16oz $6
Surfside Tea 16oz $14
Surfside Lemonade 16oz $14
Surfside Half & Half 16oz $14
Stella Artois $8
Superlyte Blue Chill 16oz $14
Twisted Tea $8
White Claw Black Cherry 16oz $11

HOT COCKTAILS

Spiked Apple Cider $12
spiced rum, hot apple cider, cinnamon stick

Chunky Munky $13
skrewball peanut butter whiskey, banana liqueur, hot chocolate, whipped cream

Hot Buttered Rum $13
spiced rum batter, myer's dark rum, captain morgan's spiced rum

Dirty Snowman $13
smirnoff vanilla vodka, baileys irish cream, hot chocolate, whipped cream

Glühwein $11
mulled red wine, brandy, citrus fruit, aromatic spices

Irish Coffee $13
jameson irish whiskey, coffee, brown sugar, sweet cold foam

Salted Caramel Hot Chocolate $13
smirnoff caramel vodka, hot chocolate, salted caramel sauce, whipped cream, sea salt

MULES

Blazin Apple Mule $11
fireball blazin apple whiskey, lime juice, ginger beer

Blackberry Mule $13
bird dog blackberry whiskey, blackberry puree, ginger beer, lime juice

Pomegranate Mule $12
tito's vodka, pomegranate liqueur, lime juice, ginger beer

Peach Mule $13
bird dog peach whiskey, peach syrup, lime juice, ginger beer

Pear & Ginger Mule $13
absolut pears vodka, domaine de canton, spiced pear syrup, lime juice, ginger beer

DRAFTS

Miller Lite $6.5
Chicago, IL 4.2%, pilsner

Blue Moon $8.5
Denver, CO 5.4%, belgian wheat

Kona Big Wave $8.5
Kailua-Kona, HI 4.4%, golden ale

Downeast Berry Cider $9
Boston, MA 5.1%, cider

Samuel Adams Seasonal $9
Jamaica Plain, MA 5.0%, seasonal

Troegs Perpetual $9.5
Hershey, PA 7.5%, ipa

New Trail Broken Heels $9.5
Williamsport, PA 6.5%, hazy ipa

Guinness $9
Dublin, Ireland 4.2%, stout

Yards Brawler $9
Philadelphia, PA 4.2%, english dark ale

Fiddlehead IPA $9.5
Shelburne, VT 6.2%, hazy ipa

Yuengling Lager $6.5
Pottsville, PA 4.5%, lager

Lagunitas IPA $9
Petaluma, CA 6.2%, west coast ipa

DESSERT COCKTAILS

Salted Caramel Martini $15
smirnoff caramel vodka, baileys salted caramel, cream, caramel syrup, salt and sugar rim

Chocolate Covered Cherry $14
three olives cherry vodka, baileys irish cream, chocolate sauce, heavy cream

Tiramisu Martini $13
myer's dark rum, vanilla syrup, disaronno, cream, espresso mix, sweet cold foam, cocoa, ladyfinger

Peppermint Berry Martini $13.5
smirnoff peppermint vodka, creme de menthe, chambord, cream

WINES BY THE GLASS

Red
Merlot $8
Cabernet Sauvignon $8
Pinot Noir $9
Malbec $10
Concord $10

White
Chardonnay $8
Sauvignon Blanc $10
Pinot Grigio $8
Moscato $8
Prosecco $10

Blush
Rosé $8
White Zinfandel $8

PREMIUM WINES

Kim Crawford Pinot Grigio 13/48
Oyster Bay Sauvignon Blanc 13/48
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 13/48
Rodney Strong Cabernet Sauvignon 14/52

SPRITZ'S

Hugo Spritz $13
st. germain, prosecco, club soda, lemon juice, mint

Spiced Pear Spritz $13
tito's vodka, st. germain, spiced pear syrup, prosecco

Cranberry Aperol Spritz $14
aperol, smirnoff orange vodka, lemon juice, club soda, cranberry puree

Caramel Cider Spritz $12
smirnoff caramel vodka, apple cider, prosecco, caramel sugar rim

Rosemary Spritz $12
lillet blanc, tito's vodka, rosemary syrup, prosecco, lemon juice

Try them all! Flights for $21, pick 3

MOCKTAILS & NON-ALCOHOLIC BEER

Not A Hurricane $7
orange juice, lime juice, strawberry syrup, club soda

Pear 'N' Honey $7
ginger ale, pear nectar, honey syrup, cranberry juice

Athletic Brewing Upside Dawn $8
New Trail Broken Heels N/A $8
Michelob Ultra Zero $6
Heineken 0.0% $5