

## APPETIZERS

<b>BACON CHEDDAR CHEESE FRIES</b>	<b>10.95</b>
<i>rosemary &amp; garlic battered shoestring fries with smoked bacon &amp; melted cheddar</i>	
<b>CARNITAS PULLED PORK SLIDERS (3)</b>	<b>11.45</b>
<i>pulled pork with melted cheddar &amp; a dash of bbq sauce on a brioche bun</i>	
<b>PULLED CHICKEN SLIDERS (3)</b>	<b>11.45</b>
<i>fire braised pulled chicken with melted pepper jack &amp; a dash of bbq sauce on a brioche bun</i>	
<b>POUTINE</b>	<b>11.95</b>
<i>rosemary &amp; garlic battered shoestring fries, cheese curds, brown gravy</i>	
<i>make it loaded add: pulled pork or pulled fire braised chicken</i>	<b>+4.00</b>

## SALADS

<b>THE WEDGE</b>	<b>13.95</b>
<i>crisp iceberg lettuce, smoked bacon, red onion, bleu cheese crumbles with a creamy bleu cheese dressing &amp; a tangy balsamic glaze</i>	
<b>SPINACH, GOAT CHEESE &amp; BACON</b>	<b>13.95</b>
<i>spinach with chevre, smoked bacon bits, candied walnuts, fresh tomato &amp; red onion served with a raspberry vinaigrette on the side</i>	
<b>CLASSIC CAESAR /ADD CHICKEN BREAST</b>	<b>9.95 /12.95</b>
<b>SIDE CAESAR OR SIDE HOUSE SALAD</b>	<b>5.45</b>

## FLATBREADS

<b>PIG PIE</b>	<b>15.95</b>
<i>canadian bacon, pepperoni, sausage, smoked bacon, garlic red sauce, mozzarella</i>	
<b>CALIFORNIA RANCH</b>	<b>15.95</b>
<i>braised chicken, smoked bacon, tomato, red onion, ranch, pepper jack &amp; mozzarella</i>	
<b>CAPRESE</b>	<b>15.95</b>
<i>fresh sliced mozzarella, tomato, garden fresh basil, minced garlic, olive oil drizzled with a tangy balsamic glaze</i>	

**PIG GIFT CERTIFICATES AVAILABLE**

## SANDWICHES

*served with either rosemary garlic shoestring fries or a side salad*

<b>MANGO-BANGO PULLED PORK SANDWICH</b>	<b>14.45</b>
<i>An original from back in the day with some twists! pulled pork topped with fresh mango &amp; peach salsa &amp; a dash of bbq sauce on a hoagie roll</i>	
<b>PASTRAMI REUBEN</b>	<b>15.45</b>
<i>Another flying pig favorite! grilled marble rye piled high with shaved pastrami, sauerkraut, melted swiss &amp; creamy thousand island dressing</i>	
<b>ANGUS FRENCH DIP</b>	<b>16.95</b>
<i>u choice hardwood smoked angus roast beef &amp; swiss cheese on a garlic butter toasted, fresh-baked rustic demi baguette with au jus</i>	
<b>GRILLED CHICKEN CLUB</b>	<b>15.45</b>
<i>grilled chicken breast, smoked bacon, swiss cheese, tomato, red onion &amp; lettuce with thousand island dressing served on a croissant biscuit</i>	
<b>CHICKEN PARMESAN GRINDER</b>	<b>15.45</b>
<i>sliced chicken breast, zesty marinara, parmesan &amp; red onion on garlic butter toasted demi baguette</i>	

## BURGERS

*served with either rosemary garlic shoestring fries or a side salad*

*all burgers are cooked to 155 degrees*

*substitute a chicken breast for no additional charge*

*Brisket ground beef hamburgers... this is way different! Our burgers are all 75% ground brisket.  
All burgers are served with tomato, red onion & shaved lettuce; without condiments.*

<b>STRAIGHT UP</b>	<b>14.45</b>
<b>CHEDDAR CHEESE</b>	<b>15.45</b>
<b>BACON &amp; CHEDDAR CHEESE</b>	<b>16.45</b>
<b>BLEU CHEESE CRUMBLES</b>	<b>16.45</b>
<b>BACON &amp; BLEU CHEESE CRUMBLES</b>	<b>17.95</b>
<b>MUSHROOM &amp; SWISS (no lettuce, tomato or onion)</b>	<b>15.95</b>
<b>MEATLESS WONDER (100% plant based)</b>	<b>15.95</b>

## DESSERT

*(served with chocolate, caramel, strawberry or blackberry sauce)*

<b>DECEDANT CHOCOLATE CAKE</b>	<b>8.95</b>
<b>NY CHEESECAKE</b>	<b>6.45</b>

# SIGNATURE COCKTAILS

## MAPLE OLD FASHIONED - \$14

bulleit bourbon, maple syrup, orange, cardamom bitters

## YOU MACEE STARS - \$13

empress gin, st. germain, orange juice, soda water

## JUSTEEN THYME - \$15

ardbeg 10 yr scotch, thyme syrup, angostura bitters, soda water

## Jon's Snickerdoodle Martini - \$13

rumchata, frangelico, butterscotch schnapps, cream

## KRAKEN POM & STORMY - \$11

kraken spiced rum, pomegranate syrup, ginger beer

## WASHINGTON SIDE CAR - \$13

apple brandy, cointreau, lemon juice, apple cider

## HARVESTINI - \$12

hornitos plata, cointreau, lime juice, apple syrup, cinnamon syrup, lime juice

## GINGIN PEAR-E-YAY! - \$12

titos vodka, domain de canton ginger liqueur, pear syrup, soda water

## CRANBERRY-ORANGE MARGARITA - \$12

hornitos plata, cranberry juice, orange juice, lime juice with a sugar rim & float of grand mariner

## TUACA WAKA WAKA - \$10

tuaca, lemon juice, hot water

## HOT BUTTERED RUM - \$10

chose: captain morgan white or spiced rum

# WINES

ESTATE CHARDONNAY: KENDALL-JACKSON	SANTA MARIA VALLEY, CA 2018	\$8.00/\$24.00
ESTATE PINOT GRIGIO: BENVOLIO	FRIULI, ITALY 2020	\$8.00/\$24.00
CABERNET SAUVIGNON: MURPHY GOOD	CALIFORNIA, 2019	\$8.00/\$24.00
PINOT NOIR: CARMEL ROAD	CENTRAL COAST, CA 2019	\$8.00/\$24.00
PROSECCO: LA MARCA	ITALY	\$10.00
ECONOMICAL CHAMPAGNE	LOL, USA	\$6.00

# BOTTLE/CAN

BUD LIGHT \$5.50	GEORGETOWN: ROGER'S PILSNER \$6.50	2 TOWNS BRITE CIDER \$6.50
COORS LIGHT \$5.50	GEORGETOWN: BODHIZAPA IPA \$7.00	SCHILLINGS CHAI CIDER \$6.50
MICHELOB ULTRA \$5.50	ELYSIAN: SPACE DUST IPA \$7.00	SAN JUAN SELTZER: \$6
RAINIER TALL BOY \$5.50	ELYSIAN: MEN'S ROOM RED \$7.00	HUCKLEBERRY, FUJI APPLE
PBR TALL BOY \$5.50	ELYSIAN: DRAGONSTOOTH STOUT \$6.50	OR RAINIER CHERRY
CORONA \$6.50	IRON HORSE: IRISH DEATH STOUT \$6.50	ST. PAULI NON-ALC \$6
GUINNESS \$8.00	FREMONT: DARKSTAR STOUT \$7.00	BEDFORD'S ROOT BEER \$5
STELLA ARTOIS \$6.50	FREMONT: SKY KRAKEN PALE ALE \$7.00	
BLUE MOON \$6.50	REUBEN'S: HAZYLICIOUS IPA \$6.50	
	MAC & JACKS: AFRICAN AMBER \$7.00	
	PIKE BREWING: KILT LIFTER \$6.50	

**OUR DRAFTS FEATURE A CONSTANTLY ROTATING  
SELECTION OF WASHINGTON MADE BREW. \$7.00**