



# MIDGLEY'S

## PUBLIC HOUSE

### { BEVERAGES }

{ midgley's public house proudly serves Pepsi products }

**VOSS** { still water } ..... 6/10      **VOSS** { sparkling water } ..... 6/10

#### { CLASSIC COCKTAILS }

- Sazerac** ..... 9  
sazerac rye whiskey, peychaud's bitters,  
absinthe & lemon twist
- Old Fashioned** ..... 9  
buffalo trace bourbon, bitters,  
muddled orange & cherry
- Manhattan** <sup>Y</sup> ..... 9  
sazerac rye whiskey, sweet vermouth,  
bitters & bada bing cherry
- Boulevardier** <sup>Y</sup> ..... 9  
elijah craig 12 bourbon, campari,  
sweet vermouth, orange twist
- Pegu Club** ..... 9  
plymouth gin, lime, triple sec, angostura, orange  
bitters & soda water

#### { MIDGLEY MULES } 9

- Moscow {beluga noble}      Mexican {partida silver}
- Kentucky {eagle rare}      Italian {tuaca}
- Irish {jameson}
- Mad Dog {md 20/20 & gosling's 151 black rum}

#### { HOUSE COCKTAILS }

- Pineapple Piña Colada** ..... 10  
house infused pineapple rum, coconut cream,  
pineapple juice & served on the rocks
- Cucumber Chiller** ..... 10  
tito's vodka, cointreau, muddled cucumber,  
fresh lime juice, lemon lime soda, rimmed  
with tajin & served on the rocks
- Peach Smash** ..... 9  
bird dog peach whiskey, fresh lemon,  
& muddled mint
- Sweet Heat** <sup>Y</sup> ..... 9  
habanero infused partida silver tequila,  
passion fruit puree & agave nectar
- Huckleberry Lemon Drop** <sup>Y</sup> ..... 9  
360 huckleberry vodka, fresh lemon juice, simple  
syrup, cranberry & sugar rim
- Hibiscus-Plum Sour** ..... 10  
henry mckenna 10 year bourbon, hibiscus plum  
syrup & lemon
- Apple Brandy Sidecar** <sup>Y</sup> ..... 10  
apple infused brandy, lemon & orange
- The Midnight Revival** <sup>Y</sup> ..... 10  
kettle one vodka, st. germaine, honey & grapefruit

### { WINE BY THE GLASS }


- Noble Vines 446** {house chardonnay} ..... 8
- Patz & Hall, Dutton Ranch** {chardonnay} 12
- Rombauer** {chardonnay} ..... 14
- Giesen** {new zealand sauvignon blanc} ..... 9
- Martin Ray** {sauvignon blanc} ..... 10
- King Estate** {pinot gris} ..... 9
- Charles Smith, Kung Fu Girl** {riesling} ... 9
- Chateau Gassier, Esprit** {rosé} ..... 9
- Chandon Brut Classic** {sparkling 187ml} ... 10
- Chandon Brut Rosé** {sparkling 187ml} ... 10
- Mionetto** {prosecco 187ml} ..... 8
- Veuve Clicquot** {champagne 375ml} ..... 45

- Noble Vines 337** {house cabernet} ..... 8
- Chateau St. Jean** {cabernet} ..... 12
- Frank Family** {cabernet} ..... 18
- Hahn SLH** {pinot noir} ..... 12
- Patz & Hall** {pinot noir} ..... 14
- Noble Vines 181** {house merlot} ..... 8
- Pride Mountain** {merlot} ..... 15
- Seghesio** {zinfandel} ..... 10
- The Prisoner** {zinfandel blend} ..... 15
- The Pundit, Tenet** {syrah} ..... 9
- Pessimist, Daou Vineyards** {syrah blend} 10
- Achaval-Ferrer** {malbec} ..... 9

#### { DRAFT BEERS }

- Rotating Crafts** {ask server} ..... A Q
- Hamm's** {lager} ..... 4
- Olympia** {lager} ..... 4
- Ballast Point Grapefruit Sculpin** {ipa} ... 8
- Alpine Windows Up** {ipa} ..... 8
- Hoegaarden** {belgian white ale} ..... 8
- Firestone Walker Nitro Merlin**  
{milk stout} ..... 8
- Beer Flight** pick any 4 drafts ..... 10

#### { BOTTLES & CANS }

- Budweiser** ..... 5
- Bud Light** ..... 5
- Coors Light** ..... 5
- Corona** ..... 6
- Heineken** ..... 6
- Michelob Ultra** ..... 5
- Stella Artois** ..... 6
- Shock Top** ..... 6
- Sierra Nevada Pale Ale** ..... 6
- Sierra Nevada Old Chico** ..... 6
- Pabst Blue Ribbon** {12oz - Strongbow Gold Apple Hard Cider** ..... 5
- St. Pauli Girl** {non-alcoholic} ..... 4

{ APPETIZERS }

<b>Vegan Wings</b> ..... 12 tempura battered cauliflower florettes, wing sauce & vegenaïse	<b>Oysters</b> ..... half dozen - 18 ..... full dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
<b>Sticky Wings</b> ..... 14 triple cooked chicken wings tossed with sticky sauce	<b>Crab Cakes</b> ..... 18 crab cakes served with sriracha aioli, wasabi cream, cilantro & green onion
<b>Pork Belly Sliders</b> ..... 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	<b>Ahi Nachos</b> ..... 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
<b>Asparagus Cigars</b> ..... 12 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	<b>Mussels</b> ..... 18 mussels, garlic butter, white wine, caramelized onions, parsley & garlic bread
<b>Avocado Fries</b> ..... 12 tempura & panko battered avocado slices served with sriracha ranch	<b>Calamari</b> ..... 14 fried tentacles and rings, cocktail sauce, sriracha sauce & lemon
<b>Mushroom Bowl</b> ..... 14 portobello, button & cremini mushrooms, onions, red wine demi-glace & garlic bread	<b>Salmon Spread</b> ..... 14 smoked and poached salmon, capers, red onions, parsley, crème fraiche, clarified butter cap & crostini
<b>Snails and Tails</b> ..... 18 escargot, lobster meat, garlic butter & garlic bread	

{ Buy the Chefs a Round of Beer ..... 15 }

{ SOUP & SALAD }

{ add chicken, steak, prawns or salmon to any salad ... 9 }

<b>Soup of the Day</b> ..... 8	<b>Grilled Caesar Salad</b> ..... 9 romaine, croutons, parmesan cheese chip & anchovies
<b>Lobster Bisque</b> ..... 14	<b>Apple Salad</b> ..... 14 mixed greens, fuji apples, red grapes, bleu cheese wedge, candied pecans & dijon balsamic
<b>Filet Mignon &amp; Bacon Chili*</b> ..... 14 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions	<b>Beet Salad</b> ..... 14 roasted beets, greens, goat cheese, pistachios, fried garlic & honey dressing
<b>House Salad</b> ..... 7 mixed greens, cucumbers, red onions, tomatoes & croutons	
<b>Wedge Salad</b> ..... 9 iceberg wedge lettuce, bacon, tomatoes, hardboiled egg & ranch dressing	

{ SIDES }

<b>Grilled Asparagus</b> ..... 8	<b>Sweet Potato Fries</b> ..... 6
<b>Mac &amp; Cheese</b> ..... 12	<b>Garlic Fries</b> ..... 8

{ ENTRÉES }

{ add 14 oz. lobster tail to any entrée ... 40 }

<b>Filet Mignon*</b> ..... 45 8 oz. filet, mashed potatoes, red wine demi-glace & grilled asparagus	<b>Chicken Fried Steak</b> ..... 24 10 oz. chicken fried sirloin steak, mashed potatoes, gravy & grilled asparagus
<b>Surf and Turf*</b> ..... 85 8 oz. filet mignon, 14 oz. butter poached lobster tail, grilled asparagus, mashed potatoes, red wine demi-glace & drawn butter	<b>Pan Roasted Chicken</b> ..... 26 10 oz. airline chicken breast, ratatouille & polenta
<b>Ribeye*</b> ..... 45 14 oz. grilled ribeye, grilled asparagus, garlic roasted red potatoes & sriracha-leek compound butter	<b>Salmon and Prawns</b> ..... 34 blackened salmon, sautéed prawns, cajun mushroom cream sauce, white rice & sautéed zucchini
<b>Tomahawk Ribeye*</b> ..... 75 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	<b>Lobster</b> ..... 50 14 oz. butter poached lobster, garlic roasted red potatoes & grilled asparagus
<b>Rack of Lamb (Half or Full Rack)</b> .... 42/60 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus	<b>Seafood Fettuccine</b> ..... 28 scallops, prawns, salmon, caramelized onions, mushrooms & roasted red pepper alfredo sauce
<b>Pork Chop</b> ..... 26 grilled double cut pork chop, golden raisin apple chutney, bourbon barbecue sauce & sweet potato fries	<b>Risotto (scallop or lobster)</b> ..... 36/38 mushroom risotto & port reduction

**HOG ROAST** { pre-order minimum of 10 people }  
market price

*Water and Bread Available Upon Request*

{ Split Entrée Fee ... 6 • 18% Gratuity Added to Parties of 5 or More }

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*



\*We serve only Certified Angus Beef\*

{ MidgleysPublicHouse.com }