



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** 9
sazerac rye whiskey, sweet vermouth,
bitters & bada bing cherry
- Boulevardier** 9
elijah craig 12 bourbon, campari,
sweet vermouth, orange twist

{ 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}

{ DRAFT BEERS }

- Rotating Crafts** {ask server} AQ
- Hamm's** {lager} 4
- Olympia** {lager} 4
- Ballast Point Grapefruit Sculpin** {ipa} 8
- Alpine Windows Up** {ipa} 8
- Hoegaarden** {belgian white ale} 8
- Guinness** {irish stout} 8
- Beer Flight** pick any 4 drafts 10

{ BOTTLES & CANS }

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

{ 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
- Root N' Rum** 10
gosling's dark rum, root liquor & ginger beer
- Peach Smash** 9
bird dog peach whiskey, fresh lemon,
& muddled mint
- Sweet Heat** 9
habanero infused partida silver tequila,
passion fruit puree & agave nectar
- Huckleberry Lemon Drop** 9
360 huckleberry vodka, fresh lemon juice,
simple syrup, cranberry & sugar rim
- Elder Pear** 9
grey goose la poire pear vodka, st. germaine,
sparkling wine & sugar rim

{ WHITE WINE } { wine by the glass }

- Noble Vines 446** {house chardonnay} . 8
- Patz & Hall** {chardonnay} 12
- Rombauer** {chardonnay} 14
- Black Stallion** {sauvignon blanc} 9
- Chloe** {pinot grigio} 9
- Charles Smith "Kung Fu Girl"** {riesling} 9
- Whispering Angel** {rosé} 9
- Franciscan "Equilibrium"** {white blend} . 9

{ RED WINE } { wine by the glass }

- Noble Vines 337** {house cabernet} 8
- Rodney Strong "Knights Valley"**
{cabernet} 12
- Frank Family** {cabernet} 18
- Meiomi** {pinot noir} 11
- Patz & Hall** {pinot noir} 14
- Noble Vines 181** {house merlot} 8
- Pride Mountain** {merlot} 15
- Seghesio** {zinfandel} 10
- Beringer "Quantum"** {cabernet blend} . 15
- The Prisoner** {zinfandel blend} 15

{ SPARKLING WINE & CHAMPAGNE }

- Mionetto Prosecco** {187ml} 8
- Mumm Napa Prestige Brut** {187ml} . 10
- Chandon Brut Rosé** {187ml} 10
- Veuve Clicquot** {yellow label 375ml} ... 45

{ APPETIZERS }

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| Vegan Wings 12 tempura battered cauliflower florettes, wing sauce & veganaise | Fried Asparagus 12 tempura battered asparagus, parmesan cheese & sriracha ranch |
| Sticky Wings 14 triple cooked chicken wings & tossed with sticky sauce | Oysters half dozen - 18 full dozen - 35 served with lemon, champagne mignonette, cocktail sauce & horseradish |
| Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli | Crab Cakes 18 sriracha aioli, wasabi cream, cilantro & green onion |
| Pork Belly Chicharrones 10 | Ahi Nachos 18 fried wonton chips, marinated ahi, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds, wasabi cream |
| Asparagus Cigars 12 asparagus, cream cheese, wrapped in egg roll wrappers & served with a sweet chili sauce | Mussels 18 garlic butter, white wine, caramelized onions, parsley & garlic bread |
| Avocado Fries 12 tempura & panko battered avocado slices & sriracha ranch | Calamari 14 fried tentacles and rings, cocktail sauce, sriracha sauce & lemon |

{ Buy the chefs a round of beer 15 }

{ SOUP & SALAD }

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| Soup of the Day 8 | Grilled Caesar Salad 9 parmesan cheese chip, romaine, croutons & anchovies add chicken, steak, prawns or salmon 9 |
| 5 Onion Soup 11 shallot, leek, red, white & green onion, melted 3 cheese blend & garlic toast | Watermelon Salad 12 feta cheese, mint, Kalamata olives, red onion, lemon olive oil & balsamic vinegar |
| Filet Mignon & Bacon Chili 14 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onion | Caprese Salad 14 fresh mozzarella, heirloom tomatoes, microbasil, basil oil, aged balsamic vinegar & grey salt |
| House Salad 7 mixed greens, cucumber, red onion, tomatoes, crouton & choice of dressing | M.P.H. Salad 15 fried chicken, mixed greens, smoked gouda, bacon, pine nuts, egg, raisins, red onion, tomatoes & cucumber |
| Wedge Salad 9 iceberg wedge lettuce, bacon, tomatoes, hardboiled egg & ranch dressing | |

{ SIDES }

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|----------------------------------|------------------------------|
| Grilled Asparagus 8 | Garlic Fries 12 |
| Mac & Cheese 15 | |

{ LUNCH ENTRÉES }

{ Sandwiches and Burgers come with choice of fries or soup of the day }

{ Sub. garlic fries or side salad 2 }

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| Chicken & Bacon Wrap 14 bacon jam cream cheese spread, fried chicken, bacon, lettuce, tomatoes, crispy jalapeño, onion rings, ranch dressing & spinach herb wrap | Lobster Club 22 lettuce, tomatoes, red onion, 7 oz. fresh lobster tail, bacon, green onion dressing & brioche bun |
| Prime Rib Dip* 18 soft roll, pepper jack cheese, horseradish creme, caramelized onions & au jus | Lobster Corndog 22 7 oz. lobster tail corn dog battered and fried, drawn butter & cocktail sauce |
| Cheese Burger* 17 8 oz. patty, american cheese, lettuce, tomatoes, caramelized onion, pickles, MPH sauce & brioche bun | Fish, Shrimp & Fries 17 jumbo shrimp, cod, fries, tartar & cocktail sauce |
| add bacon 19 | B.L.A.T. 13 bacon, avocado, lettuce, tomatoes & mayo |
| Vegetarian Burger 14 black bean patty, lettuce, tomatoes, pickles, caramelized onion, vegenaise, avocado & brioche bun | Southwestern Salmon 24 chipotle crusted salmon, roasted poblano corn, white rice, cilantro & green onion |
| Ribeye 14 oz.* 45 grilled asparagus, garlic roasted red potatoes & sriracha-leek compound butter | |

Dinner menu available upon request

Water and bread available upon request

{ Split Entrée Fee... 4 • 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