

STARTERS

CRISPY CAULIFLOWER Hand battered served with our signature hot sauce \$12.99

TUNA TARTARE Sushi grade tuna, scallions, crispy wonton, cashews with an Asian ginger sweet chili sauce \$16.99

BEEF SLIDERS 3 Angus beef patties with melted cheddar, bacon & Sriracha aioli \$14.99

ROPA VIEJA SLIDERS 3 Slow cooked shredded beef sliders braised in our signature sofrito sauce \$14.99

BRAISED SHORT RIBS SLIDERS 3 Soft BBQ marinated short rib sliders topped with Napa cabbage \$15.99

LAMB LOLLIPOPS Pistachio crusted and served with chimichurri \$18.99

SWEET & SPICY EDAMAME Sautéed with onions, light lemon juice, sweet chili and sweet soy, topped with Fried Wontons \$10.99.

GARLIC EDAMAME Sautéed with Onions, Garlic, Butter, and Sauterne wine. 10.99

KOREAN BBQ RIBS 5 pieces of spare ribs, fried and tossed in Korean BBQ \$12.99

ARTICHOKE & SPINACH DIP Spinach, artichoke, and a trio of cheese and fresh herbs \$14.99

CRISPY CALAMARI Served with marinara sauce \$15.99

CHICKEN TENDERS Hand breaded and served on a mountain of truffle fries \$12.99

FRIED BRUSSELS Topped with shallots and a sweet hickory mushroom sauce \$11.99
Add bacon +\$2.00

TACO BITES Ground beef, cheddar & Monterey jack cheese, pico de gallo, chipotle sour cream served in mini wonton cups \$11.99

FLATBREADS

BBQ CHICKEN

Chicken, BBQ Sauce, Red Onions, tomatoes & cilantro \$12.99

MARGHERITA

Garlic cream cilantro sauce, grape tomato, mozzarella & fresh basil \$11.99

SHRIMP & ARUGULA

Shrimp, sun dried tomato, pesto, bacon, mozzarella & ricotta cheese \$13.99

WINGS

Jumbo wings are served with celery, blue cheese or ranch dressing

Choose how many : **6-** \$9.99

12- \$19.99

18- \$25.99

Choose your sauce: **MILD** **JERK** **GARLIC PARMESAN** **MANGO HABANERO** **TERIYAKI** **HOT** **SWEET CHILI** **SMOKED BBQ** **FIVE ALARM**

SALADS

CRANBERRY ALMOND KALE Soften kale topped with fresh cranberries and roasted almonds served with a citrus vinaigrette \$9.99

CLASSIC CHICKEN CAESAR Chicken breast, romaine, croutons, parmesan, Caesar dressing \$14.99

COBB SALAD Romaine, diced tomatoes, avocado, bacon, boiled egg, gorgonzola crumbles, with blue cheese dressing \$11.99

GREEK SALAD Artisan greens, cucumber, red onion, tomato, kalamata olives, crumbled feta, with oregano dressing \$11.99

QUINOA & BRUSSELS SPROUTS Green apples, raisins, shaved parmesan, baby heirloom tomatoes, scallions, and candied walnuts, with citrus vinaigrette \$13.99

ADD CHICKEN \$5.00
ADD SALMON \$9.00

ADD SHRIMP \$7.00
ADD MAHI-MAHI \$8.00

ADD SKIRT STEAK \$9.00
ADD AHI TUNA \$10.00

SANDWICHES

Sandwiches are served with a choice of french fries or coleslaw. Substitute sweet potato fries, side salad or side Caesar salad +\$1.50 - L.T.O available upon request

GRILLED CHICKEN Avocado, applewood smoked bacon, lettuce, and tomato topped with melted cheese \$12.99

BUFFALO CHICKEN WRAP Breaded strips of tender chicken breast tossed in spicy buffalo sauce with lettuce, tomato & ranch dressing \$11.99

ALE BRAISED SHORT RIB GRILLED CHEESE Melted cheddar cheese on top of slowly braised short rib served with red onions \$15.99 add bacon +\$1.50

STEAK Marinated skirt steak over house greens with tomatoes, chargrilled onions topped with chimichurri sauce \$15.99

SPECIALTY ENTREES

FISH N' CHIPS Ale battered cod served on a mountain of truffle fries with tartar sauce \$18.99

FISH TACOS 3 Fresh Mahi-Mahi tacos served with lettuce, pico de gallo and topped with cilantro lime sauce and shredded cheese
Choice: grilled or fried \$17.99

KOREAN FRIED CHICKEN Crispy chicken tossed in Korean spices, Thai vegetables, green onions, topped with sesame seeds and sweet chili sauce served with white rice \$17.99
substitute with fried rice +\$3.00

CURRY CHICKEN Traditional yellow curry with boneless chicken, onions, garlic, ginger, tomatoes and spices served with rice & Naan bread \$16.99

SOY HONEY SALMON Soy and honey glazed salmon with sautéed seasonal vegetables \$22.99

CHURRASCO

10oz skirt steak chargrilled and marinated with our homemade chimichurri \$26.99

SZECHUAN ORANGE CHICKEN

Tempura chicken in garlic ginger orange sauce, scallions, Szechuan chillies, sticky rice with soy glazed Thai vegetables \$17.99

ST. LOUIS RIBS

Half rack of smoked BBQ ribs served with coleslaw or fries \$18.99

HANDCRAFTED BURGERS

Our burgers are handmade in-house with 100% natural certified Angus beef, choice of French fries or coleslaw. Substitute sweet potato fries, side house or side Caesar salad +\$1.50 - L.T.O. Available upon request

#52 Melted cheddar, caramelized onions, Pub52 signature maple truffle bacon topped with chorizo \$16.99

COWBOY

Grilled mushrooms and onions, bacon, topped with Monterey jack & cheddar cheese \$14.99

HANGOVER

Applewood bacon, cheddar cheese, guacamole, tumbleweed onions, topped with a fried egg \$16.99

VEGGIE BURGER Our homemade signature patty topped with melted pepper jack cheese \$14.99

SHORT RIB STACKER Cheddar jack cheese topped with BBQ marinated short rib all sitting on a bed of coleslaw \$18.99

SIDES

TRUFFLE FRIES \$6
COLESLAW \$5

BRUSSEL SPROUTS \$5
RICE \$5

TRUE IDAHO POTATO \$7
TRUFFLE MAC N' CHEESE \$10

TABLE SIDE FAJITAS

All fajitas are served with guacamole, sour cream, pico de gallo, cheddar and Monterey jack cheese, caramelized onions, peppers & warm flour tortillas

CHICKEN \$15.99

STEAK \$17.99

SHRIMP \$19.99

VEGGIE \$13.99

MIX N' MATCH \$21.99

DESSERTS

BREAD PUDDING

Served with vanilla ice cream \$9.99

CHOCOLATE CHIP COOKIE SKILLET

Served with vanilla ice cream \$10.99

SIGNATURE COCKTAILS & SANGRIAS

RASPBERRY DROP MARTINI

Raspberry liqueur, Tito's vodka, triple sec & lemonade with a sugar rimmed glass \$15

PACHANGA SANGRIA

Pinot Noir, triple sec, orange juice, pineapple juice, Peach Schnapps, \$14

MEZCAL JULEP

Mezcal, muddle mint, fresh lemon juice and simple syrup \$14

SPICY 52

Absolut Peppar, passion fruit, and fresh citrus juices \$14

MAIN SQUEEZE

Dragon fruit & melon infused Svedka, elderflower liqueur & fresh lime \$14

WOODFORD 212

Woodford reserve, Carpano Antica and Angostura bitters \$16

PROSECCO MULE

Tito's vodka, fresh lime juice, mint, ginger beer & prosecco \$14

GREEN LANTERN

Midori, Malibu, pineapple juice & cream of coconut \$14

COOL AS A CUCUMBER

Hendricks gin, fresh cucumber, mint & fresh lime juice \$15

PINEAPPLE MOJITO

Captain Morgan pineapple rum, tropical schnapps, fresh lime, ginger beer & pineapple juice \$14

CREATE YOUR OWN OLD-FASHIONED

PICK YOUR POISON

MAKER'S OLD FASHION

Maker's Mark Bourbon, orange bitters & angostura bitters \$15

VANILLA OLD FASHION

Crown vanilla, angostura bitters & coffee bitters \$14

REPO OLD FASHION

Casamigo's reposado, hell fire bitters, orange bitters \$16

FEATURED WINES

SPARKLING

AVISSI PROSECCO – Italy G\$11 B\$40

RUFFINO MOSCATO D'ASTI – Italy G\$14 B\$45

RUFFINO SPARKLING ROSÉ – Italy G\$14 B\$55

FEUILLATTE BRUT RSV – France B\$80

POMMERRY BRUT ROYAL – France B\$80

PERRIER JOUET GRAND BRUT – France B\$105

ROSÉ

CHARLES & CHARLES ROSÉ – USA G \$11 B\$40

RODNEY STRONG PINOT NOIR ROSÉ – USA B\$62

WHITES

FINCA LINDA CHARDONNAY – Argentina G\$11 B\$40

CHARLES SMITH EVE CHARDONNAY – USA G\$11 B\$40

OYSTER BAY CHARDONNAY - New Zealand G\$12 B\$45

CAVE DE LUGNY MACON V VIEILLE – France G\$14 B\$50

CRAWFORD SAUVIGNON BLANC - New Zealand G\$14 B\$50

BEN VOLIO PINOT GRIGIO – Italy G\$12 B\$40

DUCALE PINOT GRIGIO – Italy G\$14 B\$50

DAS BRUXAS ALBARINO – Spain B\$52

KUNGFU GIRL RIESLING – USA G\$12 B\$45

REDS

BARONE FINI MERLOT – Italy G\$12 B\$45

FOLIE A DEUX MERLOT SONOMA - USA G\$14 B\$55

STEMMARI CABERNET – Italy G\$12 B\$55

FLICHMAN CABALLERO CABERNET – Argentina G\$14 B\$50

DONA PAULA MALBEC LOS CARDOS - Argentina G\$12 B\$50

JOEL GOTT CABERNET – USA G\$13 B\$14 B\$55

PINOT NOIR – USA G\$15 B\$60

CLOS DE LOS SIETE MALBEC BLEND – Argentina B\$52

SIENA RED BLEND – USA G\$13 B\$52

TORRES CELESTE CRIANZA – France B\$62

PRICE AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician

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