

STARTERS

DRUNKEN SHRIMP

Bacon wrapped shrimp, tequila lime butter sauce, and avocado puree **\$16.50**

CRISPY CALAMARI

Served with marinara sauce **\$15.50**

LAMB LOLLIPOP

Pistachio crusted and served with chimichurri **\$18.50**

CHICKEN YAKITORI SKEWERS

Homemade Japanese Yakitori sauce, grilled chicken, and scallion skewers **\$16.50**

SPINACH & ARTICHOKE DIP

Spinach, artichoke, and a trio of cheeses and fresh herbs served with tortilla chips **\$14.50**

CHICKEN TENDERS

Hand breaded and served on a mountain of truffle fries **\$14.50**

KOREAN BBQ RIBS

Spare ribs fried and tossed in a Korean BBQ sauce. Served on a mountain of truffle fries. **\$15.50**

TACO BITES

Ground beef, Cheddar, Monterey jack, pico de gallo, chipotle sour cream, all served in mini wonton cups **\$14.50**

TUNA TARTARE

Sushi grade tuna, scallions, crispy wontons, cashews, with an Asian ginger sweet chilli sauce **\$18.50**

TOSTONES RELLENOS

Fried green plantains filled with shrimp in a pineapple cilantro creole sauce **\$16.50**

SKILLET BAKED BRIE

Baked with fig jam and mixed nuts served with crostinis **\$16.50**

STONE OVEN FLAT BREADS

MARGHERITA

Signature Ricotta spread, grape tomatoes, Mozzarella & fresh basil **\$14.50**

THE PHILLY

Shaved Rib eye steak, caramelized onions, peppers, and Provolone cheese **\$18.50**

BRIE PROSCIUTTO & FIG

Brie cheese, Prosciutto, fig jam, arugula and balsamic drizzle **\$18.50**

EGGPLANT PARMESAN

Eggplant slices, marinara sauce, Parmesan & Mozzarella cheese, topped with panko crumbs **\$14.50**

ROASTED GARLIC & PESTO CHICKEN

Minced garlic, olive oil, chicken, pesto, and Parmesan cheese **\$16.50**

ENTREES

FISH N' CHIPS

Ale battered cod served on a mountain of truffle fries served with home-made tartar sauce **\$22.50**

FISH TACOS

3 Fresh blackened Mahi-Mahi tacos served with lettuce, pico de gallo and topped with a cilantro lime sauce and shredded cheese
Choice: grilled or fried **\$23.50**

RATTLESNAKE PASTA

Spicy Alfredo tossed with Penne pasta and topped with Parmesan cheese and slices of jalapeno, it may just bite back! **\$19.50**

SEASAME CRUSTED MAHI

Served on a bed of stir fried vegetables season with teriyaki sauce **\$25.50**

BUFFALO CAULIFLOWER TACOS

Tempura cauliflower tossed in house made buffalo sauce and buttermilk ranch slaw. Served with tortilla chips **\$22.50**

ST. LOUIS RIBS

Half rack of smoked BBQ ribs served with coleslaw or fries **\$19.50**

CAMARONES ENCHILADOS

Shrimp sautéed in a PUB52 slightly spicy enchilado tomato sauce served with white rice **\$26.50**

KOREAN BOWL

Signature house-made Korean sauce, seasonal vegetables, green onions, topped with sesame seeds and sweet chili sauce served with white rice
Crispy fried chicken **\$20.50** / *Ground beef* **\$22.50**
substitute with fried rice +\$3.00

CHURRASCO

Skirt steak char-grilled and marinated with our homemade chimichurri. Served with 1 side of choice **\$32.50**

STEAK & FRITES

Pub Ribeye Steak with Parmesan truffle fries and garlic herb butter **\$30.50**

SOY HONEY SALMON

Soy and honey glazed salmon with sautéed seasonal vegetables **\$25.50**

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

PUB 52

Gastropub + Kitchen

Great Mixology, Great food & Great Times!

SALADS

BUTTERMILK FRIED CHICKEN

Hand-battered chicken tender bites, chopped greens, tomatoes, red onions, bacon, Monterey jack & Cheddar cheese. Served with Honey mustard dressing **\$18.50**

PUB52 CHOPHOUSE SALAD

Avocado, apple-wood smoked bacon, crumbled blue cheese, vine ripened tomato, hard-boiled egg **\$15.50**

AVOCADO

Mixed greens, quinoa, avocado, feta, caramelized walnuts with a fresh lemon basil vinaigrette **\$16.50**

PROTIEN ADD ONS:

SALMON **\$7.50** MAHI- MAHI **\$8.00** STEAK **\$8.50**
AHI TUNA **\$8.50** SHRIMP **\$7.00**
GRILLED CHICKEN BREAST **\$6.50**

WINGS

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

6 \$10.50 | **12** \$20.50 | **18** \$28.50

SAUCE OPTIONS:

MILD JERK GARLIC PARMERSAN MANGO HABANERO TERIYAKI HOT SWEET CHILLI
SMOKED BBQ FIVE ALARM

SANDWICHES & BURGERS

Served with crispy truffle fries

GRILLED CHICKEN

Avocado, apple wood smoked bacon, lettuce, and tomato topped with Swiss cheese **\$15.50**

BUFFALO CHICKEN WRAP

Breaded strips of tender chicken breast tossed in spicy buffalo sauce with lettuce, tomato & ranch dressing **\$14.50**

STEAK

Marinated steak over house greens with tomatoes, tumbleweed onions topped with chimichurri sauce **\$20.50**

BEEF SLIDERS

4 Angus beef patties with melted cheddar, bacon & Sriracha. Side not included **\$18.50**

#52

Melted cheddar, caramelized onions, Pub52 signature maple truffle bacon topped with chorizo **\$20.50**

COWBOY

Grilled mushrooms and onions, bacon, topped with Monterrey jack & cheddar cheese **\$18.50**

HANGOVER

Apple wood bacon, cheddar cheese, guacamole, tumbleweed onions, topped with a fried egg **\$19.50**

SIDES

TRUFFLE FRIES **\$8.50**
COLESLAW **\$6.50**
SWEET FRIES **\$8.50**
WHITE RICE **\$6.50**
SEASONAL VEGETABLES **\$7.50**
IDAHO BAKED POTATO **\$8.50**
TRUFFLE MAC N' CHEESE **\$8.50**

DESSERTS

BREAD PUDDING

Served with vanilla ice cream **\$11.50**

CHOCOLATE CHIP COOKIE SKILLET

Served with vanilla ice cream **\$12.50**

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