

The Food

shareables

CHIPS & HUMMUS ■★▲\$9

Basil hummus, roasted red peppers + house corn tortilla chips

CHIPS & QUESO ■★ \$9

Spicy queso + house corn tortilla chips

PUB NACHOS • * \$15

House corn tortilla chips, spicy queso sauce, pico de gallo, pickled jalapeños, cilantro, crema *add pulled pork \$3

GREEN BEAN FRIES ■★△ \$12

Fried green beans, seasoned panko + chipotle ranch

SEOUL TOTS ★□ \$14

Tater tots, Korean BBQ pulled pork, kimchi, sesame seeds, cilantro

PINE ST. POUTINE ★ \$14

Hand-cut fries, Sweet Rowen cheese curds, Maple Wind Farm chicken gravy

CITIZEN JUMBO WINGS ★\$12/\$23

Apple Buffalo, Maple Bourbon BBQ, or Dirty Mayor Teriyaki + ranch or bleu cheese

DIRTY BRUSSELS * \$12

Fried brussel sprouts, sriracha aioli, bacon, scallions

PRETZELS & PUB CHEESE - \$15

Warm pretzels with spicy queso + mustard

PRETZELS & CINNAMON SUGAR - \$15

Warm cinnamon sugar pretzels with Baker's Dozen caramel sauce + icing for dipping

CHEESE CURDS! FRIED! ■ ★ \$12

Deep-fried Sweet Rowen cheese curds + hot honey

burgers & beyond

served à la carte

Check out our selection of sides below to supplement your meal!

CITIZEN SMASH BURGER 🖈 \$15

Two smashed LaPlatte beef patties with American cheese, shredded lettuce, house pickles, and Champlain Island special sauce on a brioche bun

THE BLT BURGER 🖈 \$15

LaPlatte beef with lettuce, tomato, bacon, cheddar, and Dirty Mayor aioli on a brioche bun

PHOENIX RISING ★ \$15

Grilled chicken with pepper jack cheese, bacon, pickled jalapeños, and sriracha aioli on a brioche bun

STOVETOP MAC AND CHEESE - \$16

A big bowl of mac smothered in our creamy pub cheese sauce *add pickled jalapeños (\$2) or pulled pork (\$3)

BIG BUFFALO CHICKEN MAC \$19

Stovetop Mac with our house apple buffalo sauce, grilled chicken breast, scallions, and bacon

NOT ANOTHER GREEK SALAD ★ ■ △ \$16

Arugula, kalamata olives, marinated artichoke hearts, roma tomatoes, red onion, feta, balsamic dressing

*add a veggie patty (\$5) or grilled chicken (\$6)

SOUP OF THE DAY \$4/\$6

Ask your server about today's specialty soup

EAT YOUR VEGGIES BURGER ■ ★ △ \$12

Carrot, zucchini, and chickpea patty with pickled red onion, curry ginger aioli, and spring mix on a brioche bun

THAT'S A WRAP \$15

Grilled chicken, kale, parmesan, crunchy quinoa, and house Caesar dressing in a wrap

THE REAL PHILLY SANDWICH ★ \$16

Roasted pork tenderloin, sliced thin and served on an Amoroso roll with broccoli rabe, sharp provolone, and au jus for dipping

KOREAN BBQ TACOS ★ \$14

Two corn tortillas with Korean BBQ pulled pork, kimchi, jalapeños, and sriracha aioli

*add another taco (\$5)

RETRO PESTO WRAP \$16

Arugula, house almond pesto, fire-roasted red peppers, mozzarella, grilled chicken breast

LEAVE IT TO CAESAR SALAD ★ \$14

Chopped kale, shaved parmesan, and crunchy quinoa tossed in our house Caesar dressing

*add a veggie patty (\$5) or grilled chicken (\$6)

GARLIC BREAD GRILLED CHEESE • \$15

Mozzarella, cheddar, and swiss on sourdough garlic bread, melted to perfection, and served with a tomato basil dipping sauce

.....on the side

MIXED GREENS ■★▲ \$7

Apple cider vinaigrette

MAC & CHEESE • \$7

ette

CRISPY BRUSSELS ■★△ \$7

Tossed in Dirty Mayor aioli

KALE CAESAR ★ \$7

HAND CUT FRIES ■★△ \$6

Champlain Island sauce

TORTILLA CHIPS ■★▲ \$4

vegetarian ■ gluten free ★ vegan ▲ upon request □☆△

ciders & seltzers \$8

The Drinks

UNIFIED PRESS

Our flagship, traditional semi-dry cider (5.2%)

THE DIRTY MAYOR

Infused with ginger (5.2%)

THE LAKE HOPPER

Dry hopped with local Cascade hops (6.2%)

QII 2'TIW

Super dry, ale-style with a Belgian beer yeast (6.2%)

SPILL THE TEA

Infused with green tea (5.0%)

BROSÉ

Rosé style, co-fermented with local blueberries (5.5%)

STRAWBERRY CRUSH

Crafted with strawberries (4.8%)

draft cocktails \$10

FILTHY MAYOR

Whiskey and ginger cider cocktail with Dirty Mayor (8.0%)

COLD FASHIONED

Whiskey and orange cider cocktail with bitters and Unified Press (9.0%)

AMERICRAN

Co-fermented with cranberries from Vermont Cranberry Company (5.0%)

MOUNTAIN HOPPER

Hopped imperial cider with black tea (6.9%)

RASPBERRY CRUSH

Fruit-forward cider with raspberries (4.6%)

TROPICAL CRUSH

Fruit-forward cider with guava and coconut (4.7%)

HIBISCUS LIME SELTZER

Apple seltzer with hibiscus and lime (5.0%)

MOJITO SELTZER

Apple seltzer with mint and lime (5.0%)

flights \$9

(sorry! no substitutions on flights)

THE CORE FOUR: Unified Press, Wit's Up, Dirty Mayor, Lake Hopper

THE GIVING TREE: American, Raspberry Crush, Strawberry Crush, Brosé

STRANGER THINGS: Cold Fashioned, Mountain Hopper, Spill The Tea, Filthy Mayor

cider cocktails

CIDERITA \$14

Pueblo Viejo, Cointreau, lime, agave, Unified Press, salt rim *add blackberry shrub (\$2) or make it spicy! (\$2)

DOCK SIDE MULE \$14

Ketel One, New Deal Ginger liqueur, blackberry shrub, Dirty Mayor

SPACE JAM \$14

Pueblo Viejo, chipotle apricot jam, lime, mango nectar, Coddiwompler

IT'S SUMMER SOMEWHERE \$14

Clarified rum punch with Rum 44, Plantation Pineapple, Dirty Mayor, and All Times Tropical

MODERN MEDICINE \$12

Rittenhouse rye, Filthy Mayor, lemon, honey

MIMOSA ALL DAY \$11

Cointreau, blood orange juice, Mimosa Crush

"SANGRI-LA" \$13

Our house winter sangria with Unified Press, blood orange, brandy, cinnamon, and nutmeg

BRO-SLEIGH \$13

Ketel One, lime, agave, blackberry shrub, and Brosé

hot stuff

BAKER'S HOT-CHATA \$13

Ketel One, RumChata, Baker's Dozen Syrup, hot chocolate, whipped cream, and cinnamon

HOT SPIKED CIDER \$11

CHOOSE: Bulleit, cinnamon Rectified bourbon, or New Deal Ginger liqueur

happy meals.....

FIRF & ICF \$12

Your choice of draft cider + a shot of cinnamon-infused Rectified bourbon

THE RHINESTONE COWBOY \$12

Your choice of draft cider + a shot of Rittenhouse

EL CHUPACABRA \$12

Your choice of draft cider + a shot of Pueblo Viejo

GIT 'ER DONE \$10

A Hey Bub draft + a shot of Jameson

guest beers

FIDDLEHEAD IPA 6.2% \$8

SWITCHBACK ALE 5.0% \$8

14TH STAR MAPLE BREAKFAST STOUT 6.5% \$8

GOOD MEASURE LOCAL IPA 6.0% \$6

GOOD MEASURE RISER CREAM ALE 4.8% \$6

16 oz can

mocktails & more

MANGO IN DURANGO \$8

All Times Tropical, agave, lime, mango, chili salt

JOHNNY APPLESEED \$6

All Times Apple, lemon, and maple syrup

ALL TIMES SPARKLING CIDERS \$4

Apple, Tropical, Cider Donut, Apple Low Cal, Watermelon Low Cal

BOTTLED SODA \$4

Maine Root Cola or Root Beer

HOT COFFEE \$3

By request: creamer, oat milk, sugar, maple

HOT CHOCOLATE \$4

Whipped cream

HEY BUB LIGHT BEER

PINT \$4 PITCHER 32.oz \$6

HEY BUB AT THE PUB 28 DRAFTS EVERY MONDAY & THURSDAY