



All sandwiches served Pittsburgh style. Take two thick slices of Italian bread. Top with your choice of grilled Italian meats and melted provolone cheese. Pile on some freshly cut fries, oil and vinegary coleslaw, and then serve on wax paper.

ALL-IN-ONE SANDWICHES

Steak	9.00
Turkey	9.00
Pastrami	9.00
Coppa	10.25
Hot Capicola	9.00
Hot Sausage	9.00
Sweet Sausage	9.00
Salami	9.00
Kielbasa	9.00
Roast Beef	9.00
Double Egg*	8.25
Just Cheese*	7.75
Bacon & Egg	10.25
Daily Sandwich Special (ask your server)	NA

ADD ONS

Double Meat	3.00
Fried Egg	.50
Extra Cheese	.50
Wing Sauce	.50

SIDES

Wings –	SMALL (6)	MEDIUM (12)	LARGE (24)
BUFFALO or BBQ	8.50	13.50	25.00
(choice of blue cheese or ranch)		extra sauces add .50	

Pierogies*	SMALL (4)	LARGE (8)
1) Potato and Cheese	7.95	11.95
2) Cabbage and Mushroom	add any sausage \$3.50	
3) Or Combination Plate	add fried egg \$1.00	

North Beach Chopped Salad	11.50
Romaine lettuce, radicchio, cabbage, garbanzo beans, cherry tomatoes, cucumbers, red peppers, capers, salami, peperoncini, provolone and parmesan cheeses.	
Served with a red wine vinaigrette.	

Stadium Nachos*	9.95
Hand cut tortilla chips, cheese, grilled jalapeños, and housemade Pico de Gallo.	
extra Pico de Gallo \$2.00	

Housemade Pozole Verde	SMALL	LARGE
Chicken, tomatillo, serrano peppers,	7.50	11.50
hominy, shredded cabbage and tortilla chips.		

*Vegetarian	SMALL	LARGE
Hand Cut Kennebec Fries*	4.50	7.00
Beer Battered Onion Rings*	5.50	7.50
Housemade Fried Pickles*	6.50	10.50
Housemade Spicy Potato Chips & Dip *	6.00	
Side of Slaw *	1.95	
Housemade Pickle*	1.95	
Housemade Cookie*	1.95	

HAPPY HOUR
Monday thru Friday
open until 6pm
\$1 Off All Bottles, Drafts, and
House Cocktails
\$5 Well Cocktails and \$2 Off All Wine

HOUSE COCKTAILS

Hillbilly Hi-Ball	8
Sweet Tea Vodka served with Fresh Squeezed Lemonade (ask server for today's flavor)	
Strawberry Blonde	9
Fresh Strawberries, Fresh Lemon, Simple Syrup, Vodka (or your choice of booze)	
Hound	9
Tito's Vodka, Elderflower Liqueur, Fresh Grapefruit	
Build a Mule	9
Tito Vodka, Four Roses Bourbon or Goslings Dark Rum with Fresh Lime, Ginger Beer	
Bleeder	9
Tito's Vodka, Sivertsen's House Made Bloody Mix and Assorted Pickled Veggies, Celery Salt Rim	
Avila Margarita	9
100% Blue Agave Tequila Blanco, Cointreau, Fresh Lime, Agave Nectar	
The Jesus Michelada	6
Pacifico beer, lime juice, chili, salt, seasoning & hot sauce	
Breakfast Shot	9
Crown Royal and Butterscotch Schnapps shot with a back of Orange Juice and Bacon.	
Pickle Back	7
Shot of Jameson, Housemade Pickle Juice Back	
7oz High Life Pony Back	
Add to any shot for \$1.00, without shot \$2.00	
Root Beer Floats	
Virgin \$5.5, Boozy with Not Your Fathers Root Beer \$7.5	

WINE

WHITE	GLASS	BOTTLE
J Lohr	9	34
2014 Riverstone Chardonnay (Monterey, CA)		
Tangent	8	30
2013 Sauvignon Blanc (Edna Valley, CA)		
Chateau de Campuget	8	30
2016 Rose (Rhône Valley, France)		
RED	GLASS	BOTTLE
Marietta Old Vine Red Lot 64	8	30
2015 Zinfandel (Geyserville, CA)		
J Lohr	9	34
2014 Falcon's Perch Pinot Noir (Monterey, CA)		
Carnivor	9	34
2013 Cabernet (Modesto, CA)		
SPARKLING	GLASS	BOTTLE
La Marca Prosecco (Italy)	8	30
Wyclif Brut (Lodi, CA)	6	20
House Mimosa	GLASS	CARAFE
	6	14
POP		
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, and Iced Tea		1.95
S. Pellegrino Sparkling Water		3.50
A&W Root Beer		3.00
Ginger Beer Bottle		4.00

DRAFT BEER

GLASS/PITCHER/HAPPY HOUR

“Conspiracy Series” Biweekly IPA, HenHouse Brewing Co. (Petaluma, CA NA% – 15oz)	9/28/8
Stella Artois Lager (Belgium 5.0 %– 33cl)	6/20/5
Scrimshaw Pilsner, North Coast Brewing Co. (Fort Bragg, CA 4.4% – 14oz)	6/20/5
Bo Pilsner, East Brother Brewing Co. (Richmond, CA 5.0% - 14oz)	7/22/6
KSA Kolsch, Fort Point Beer Co. (San Francisco, CA 4.6% – 14oz)	6/20/5
Cucumber Kolsch, High Water Brewing (Lodi, CA 5.4% – 14oz)	6/20/5
Turtle Creek Golden Ale, (Wilmerding, PA 4.7% – 15oz)	6/20/5
Shiner Bock, Spoetzl Brewery (Shiner,TX 4.4% – 15oz)	6/20/5
Sour Farmhouse Ale, Woodfour Brewing Co. (Sebastopol, CA 4.75% – 10oz)	9/NA/8
Franziskaner Hefeweizen (Munich, Germany 5.0% – 15oz)	6/20/5
Raspberry Provincial Sour Ale, Funkwerks (Fort Collins, Co 4.2% - 10oz)	6NA/5
Rubaeus Raspberry Nitro Ale, Founders Brewing Co. (Grand Rapids, MI 5.7% - 15oz)	6/20/5
Raspberry Provincial Sour Ale, Funkwerks (Fort Collins, Co 4.2% - 10oz)	6/NA/5
Allagash White Ale, Allagash Brewing Co. (Portland , ME 6.1% – 15oz)	7/22/6
Watermelon Wheat, 21st Amendment Brewing Co. (San Francisco, CA 4.9% – 15oz)	6/20/5
Mt. Tam Pale Ale, Marin Brewing Co. (Larkspur, CA 5.4% – 15oz)	6/20/5
Racer 5 IPA, Bear Republic Brewing Co. (Healdsburg, CA 7.0% – 15oz)	6/20/5
Nelson IPA, Alpine Brewing Co. (Alpine, CA 7.0% – 15oz)	8/26/7
5 Pounds Hazy IPA, Seven Stills Brewery and Distillery (San Francisco, CA 6.7% – 15oz)	8/26/7
New England Style IPA, Epic Brewing Co. (Salt Lake City, UT 7.0% – 15oz)	8/26/7
Green Flash Imperial IPA, Green Flash Brewing Co. (San Diego, CA 9.0% – 15oz)	8/26/7
Oaktown Brown, Calicraft (Walnut Creek, CA 6.7% – 15oz)	6/20/5
Death and Taxes Black Beer, Moonlight Brewing Co. (Santa Rosa, CA 5.0% – 15oz)	7/22/6
Guinness Irish Dry Stout (Dublin, Ireland 4.3% – 16oz)	6/NA/5
2 Towns Apple Cider, Two Town Ciderhouse (Corvallis, OR 6.0% – 10oz)	7/NA/6

BOTTLES

BOTTLE/HAPPY HOUR

Bud Light (St. Louis, MO 4.2-12oz)	4/3
Budweiser Lager (St. Louis, MO 5.0% – 12oz)	4/3
Pacifico Lager (Mexico 4.8% – 12oz)	5/4
Anchor Steam, Anchor Brewing Co. (San Francisco, CA 4.9% – 12oz)	5/4
Brooklyn Lager, Brooklyn Brewing Co. (Brooklyn, NY 5.2% – 12oz)	6/5
Stone IPA, Stone Brewing Co. (San Diego, CA 6.9% – 12oz)	7/6
Bavarian Style Hefeweizen, Drakes Brewing Co. (San Leandro, CA 4.9% – 12oz)	6/5
Delerium Tremens Strong Ale, Brouwerij Huyghe (Belgium, 8.5% - 12oz)	9/8
Duchesse De Bourgogne Red Ale, Brouwerij Verhaeghe (Belgium, 6.0% - 12oz)	10/9
Ommegang Sour Pale, Ommegang Brewing (Cooperstown, NY 6.9% - 12 oz)	9/8
Founders Porter, Founders Brewing Co. (Grand Rapids, MI 6.5% – 12oz)	7/6
Omission Pale Ale, Widmer Bros. Brewing Co. (gluten free) (Portland, OR 5.8% – 12oz)	5/4
Clausthaler Non Alcoholic (Germany NA – 12oz)	5/4
Not Your Fathers Rootbeer, Small Town Brewery (Wauconda, IN 5.9% – 12oz)	6/5

CANS

Miller Lite Pilsner , Miller Brewing Co. (Milwaukee, WI 4.2% – 12oz)	4/3
Lucky Lager, Pabst Brewing Co. (San Francisco, CA 4.2% – 12oz)	5/4
Lush IPA, Fremont Brewing Co. (Seattle, WA 7.0% – 12oz)	7/6
Oatmeal Stout, East Brothers Brewing Co. (Richmond, CA 5.4% – 16oz)	8/7
HenHouse Saison, HenHouse Brewing Co. (Petaluma, CA 5.5% – 16oz)	8/7
Anderson Seasonal Gose, (sour) Anderson Valley Brewing Co. (Boonville, CA NA% – 12oz)	6/5
Crush Cucumber Sour, 10 Barrel Brewing Co. (Bend, OR 5.0% – 12oz)	8/7
Gingergrass Hard Cider, Golden State Cider (Sebastopol, CA 6.4% – 16oz)	8/7
Dry Me a River Cider, South City Cider Works (San Francisco, CA 6.9% – 12oz)	7/6

An 18% gratuity can be applied to all tabs unaccounted for. Large Parties ,Togo Orders, or Table Service.