

# 

*All sandwiches served Pittsburgh style. Take two thick slices of Italian Filone 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                                    | 12.00 |
| Turkey                                   | 12.00 |
| Pastrami                                 | 12.00 |
| Hot Capicola                             | 12.00 |
| Salami                                   | 12.00 |
| Double Egg*                              | 10.00 |
| Just Cheese* with White Cheddar          | 9.00  |
| Daily Sandwich Special (ask your server) | NA    |

## ADD ONS

|              |      |
|--------------|------|
| Double Meat  | 4.00 |
| Fried Egg    | 1.00 |
| Extra Cheese | 1.00 |
| Wing Sauce   | .50  |

## Classic Italian Hoagie 12 inch 15.00

*Salami, Hot Capicola, Ham, Provolone Cheese topped with shaved Onions, Tomato, and Lettuce. Oil & Vinegar dressing*

## SIDES

| Wings –                          | SMALL (6)            | MEDIUM (12) |
|----------------------------------|----------------------|-------------|
| BUFFALO or BBQ                   | 9.00                 | 15.00       |
| (choice of blue cheese or ranch) | extra sauces add .50 |             |

| *Vegetarian                  | SMALL | LARGE |
|------------------------------|-------|-------|
| Hand Cut Kennebec Fries*     | 5.00  | 8.00  |
| Beer Battered Onion Rings*   | 6.00  | 9.00  |
| Housemade Fried Pickles*     | 6.50  | 10.50 |
| Housemade Spicy Potato Chips |       | 4.00  |
| Sour Cream & Onion Chip Dip  |       | 1.50  |
| Side of Slaw *               |       | 2.50  |
| Housemade Pickle*            |       | 2.00  |
| Housemade Cookie*            |       | 2.00  |

## POP

|                                                             |      |
|-------------------------------------------------------------|------|
| Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, and Iced Tea | 2.00 |
| S. Pellegrino Sparkling Water                               | 3.50 |
| A&W Root Beer                                               | 3.00 |
| Ginger Beer Bottle                                          | 4.00 |

# DRAFT BEER

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Scrimshaw Pilsner, North Coast Brewing Co. (Fort Bragg, CA 4.4% – 16oz)        | 6  |
| KSA Kolsch, Fort Point Beer Co. (San Francisco, CA 4.6% – 16oz)                | 6  |
| Sour Farmhouse Ale, Woodfour Brewing Co. (Sebastopol, CA 4.75% – 16oz)         | 10 |
| Allagash White Ale, Allagash Brewing Co. (Portland, ME 6.1% – 16oz)            | 7  |
| Bluebeery Ale, Marin Brewing Co. (Larkspur, CA 5.0% – 16oz)                    | 6  |
| Mt. Tam Pale Ale, Marin Brewing Co. (Larkspur, CA 5.4% – 16oz)                 | 6  |
| Racer 5 IPA, Bear Republic Brewing Co. (Healdsburg, CA 7.0% – 16oz)            | 6  |
| Fieldwork IPA Series, Fieldwork Brewing Co. (Berkeley CA NA% – 16oz)           | 8  |
| Devil's Gulch Hazy IPA, Pond Farm Brewing Co. (San Rafael, CA 7.0% – 16oz)     | 8  |
| "Conspiracy Series" IPA, HenHouse Brewing Co. (Petaluma, CA NA% – 16oz)        | 8  |
| Death and Taxes Black Beer, Moonlight Brewing Co. (Santa Rosa, CA 5.0% – 16oz) | 7  |
| 2 Towns Apple Cider, Two Town Ciderhouse (Corvallis, OR 6.0% – 16oz)           | 8  |

# BOTTLES

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| Pliny the Elder Double IPA, Russian Rivers Brewing Co. (Santa Rosa, CA 8.0% – 16.9oz) | 9  |
| Blind Pig IPA, Russian River Brewing Co. (Santa Rosa, CA 6.2% – 16.9oz)               | 8  |
| Bud Light (St. Louis, MO 4.2-12oz)                                                    | 4  |
| Budweiser Lager (St. Louis, MO 5.0% – 12oz)                                           | 4  |
| Pacifico Lager (Mexico 4.8% – 12oz)                                                   | 5  |
| Anchor Steam, Anchor Brewing Co. (San Francisco, CA 4.9% – 12oz)                      | 6  |
| Stone IPA, Stone Brewing Co. (San Diego, CA 6.9% – 12oz)                              | 7  |
| Delerium Tremens Strong Ale, Brouwerij Huyghe (Belgium, 8.5% - 12oz)                  | 9  |
| Ommegang Sour Pale, Ommegang Brewing (Cooperstown, NY 6.9% - 12 oz)                   | 9  |
| Duchesse De Bourgogne Red Ale, Brouwerij Verhaeghe (Belgium, 6.0% - 12oz)             | 10 |
| Founders Porter, Founders Brewing Co. (Grand Rapids, MI 6.5% – 12oz)                  | 7  |
| Omission Pale Ale, Widmer Bros. Brewing Co. (gluten free) (Portland, OR 5.8% – 12oz)  | 6  |
| Not Your Fathers Rootbeer, Small Town Brewery (Wauconda, IN 5.9% – 12oz)              | 6  |

# CANS

|                                                                                       |   |
|---------------------------------------------------------------------------------------|---|
| Miller Lite Pilsner, Miller Brewing Co. (Milwaukee, WI 4.2% – 12oz)                   | 4 |
| Brooklyn Lager, Brooklyn Brewing Co. (Brooklyn, NY 5.2% – 12oz)                       | 6 |
| Lucky Lager, Pabst Brewing Co. (San Francisco, CA 4.2% – 12oz)                        | 5 |
| HenHouse Saison, HenHouse Brewing Co. (Petaluma, CA 5.5% – 16oz)                      | 8 |
| Oatmeal Stout, East Brothers Brewing Co. (Richmond, CA 5.4% – 16oz)                   | 8 |
| Anderson Seasonal Gose, (sour) Anderson Valley Brewing Co. (Boonville, CA NA% – 12oz) | 6 |
| Crush Cucumber Sour, 10 Barrel Brewing Co. (Bend, OR 5.0% – 12oz)                     | 8 |
| Gingergrass Hard Cider, Golden State Cider (Sebastopol, CA 6.4% – 16oz)               | 8 |
| Dry Me a River Cider, South City Cider Works (San Francisco, CA 6.9% – 12oz)          | 7 |
| Hop Water Non- Alcoholic Ale, Brooklyn Brewing Co. (Brooklyn, NY NA% – 12oz)          | 6 |

# COCKTAILS

|                        |                                                                     |    |
|------------------------|---------------------------------------------------------------------|----|
| Hound                  | Tito's Vodka, Elderflower Liqueur, Fresh Grapefruit                 | 10 |
| Bleeder                | Tito's Vodka, Sivertsen's House Made Bloody Mix and Celery Salt Rim | 10 |
| Avila Margarita        | 100% Blue Agave Tequila Blanco, Cointreau, Fresh Lime, Agave Nectar | 10 |
| The Jesus Michelada    | Pacifico beer, lime juice, chili, salt, seasoning & hot sauce       | 7  |
| Vid's Daily Concoction | Ask your server                                                     | 10 |

# GET YOUR COCKTAIL TOGO

|                        |                                                  |    |
|------------------------|--------------------------------------------------|----|
| Bottle Cocktails for 2 | each bottle has 2 cocktail made to pour over ice | 16 |
| Bottle Cocktails for 4 | each bottle has 4 cocktail made to pour over ice | 28 |