



MIDGLEY'S

PUBLIC HOUSE

{ BEVERAGES }

{ midgley's public house proudly serves Pepsi products }

VOSS { still water } 6/10 **VOSS** { sparkling water } 6/10

{ CLASSIC COCKTAILS }

- Sazerac** 9
sazerac rye whiskey, peychaud's bitters,
absinthe & lemon twist
- Old Fashioned** 9
buffalo trace bourbon, bitters,
muddled orange & cherry
- Manhattan** ^Y 9
sazerac rye whiskey, sweet vermouth,
bitters & bada bing cherry
- Boulevardier** ^Y 9
elijah craig 12 bourbon, campari,
sweet vermouth, orange twist
- Pegu Club** 9
plymouth gin, lime, triple sec, angostura, orange
bitters & soda water

Midgley Mules 9

- Moscow** {beluga noble} **Mexican** {partida silver}
- Kentucky** {eagle rare} **Italian** {tuaca}
- Irish** {jameson}
- Mad Dog** {md 20/20 & gosling's 151 black rum}

{ HOUSE COCKTAILS }

- Piña Colada** 10
rum, coconut cream & pineapple juice served
on the rocks
- The Smokin' Tug Boat** 10
dark rum, white rum, orange curacao, allspice
dram, orange juice, pineapple & lime
- Peach Smash** 9
bird dog peach whiskey, fresh lemon,
& muddled mint
- Sweet Heat** ^Y 9
habanero infused partida silver tequila,
passion fruit puree & agave nectar
- Huckleberry Lemon Drop** ^Y 9
360 huckleberry vodka, fresh lemon juice, simple
syrup, cranberry & sugar rim
- Czech Mate** 10
cazadores tequilla, becherovka, lime &
peach nectar
- Apple Brandy Sidecar** ^Y 10
apple infused brandy, lemon & orange
- The Final One** 10
green tea steeped tito's vodka, soho lychee liquor,
pink guava, cucumber & lemon

{ WINE BY THE GLASS }


- Noble Vines 446** {house chardonnay} 8
- Paul Hobbs, Crossbarn** {chardonnay} 12
- Rombauer** {chardonnay} 14
- Cade** {sauvignon blanc} 10
- Santa Margherita** {pinot grigio} 10
- Pacific Rim** {grüner veltliner} 9
- Eroica** {riesling} 9
- M. Chapoutier, Belleruche** {rosé} 9
- Chandon Brut Classic, CA** {sparkling 187ml} 10
- Chandon Brut Rosé, CA** {sparkling 187ml} . 10
- Mionetto** {prosecco 187ml} 9
- Veuve Clicquot** {champagne 375ml} 45

- Noble Vines 337** {house cabernet} 8
- Substance** {cabernet} 10
- Paul Hobbs, Crossbarn** {cabernet} 16
- King Estate** {pinot noir} 12
- Patz & Hall** {pinot noir} 14
- Noble Vines 181** {house merlot} 8
- Pride Mountain** {merlot} 15
- Seghesio** {zinfandel} 10
- The Prisoner** {zinfandel blend} 15
- Tenshen** {rhône blend} 12
- The Pundit** {syrah} 10
- Torres, Altos Ibericos Reserva** {tempranillo} 10

{ DRAFT BEERS }

- Hamm's** {lager} 4
- Olympia** {lager} 4
- Hoegaarden** {belgian white ale} 8
- Sierra Nevada Old Chico** {crystal wheat} 8
- Alpine Windows Up** {ipa} 8
- Deschutes Fresh Squeezed** {ipa} 8
- Firestone Nitro Merlin** {milk stout} 8
- Rotating Craft** {ask server} AQ
- Beer Flight** pick any 4 drafts 10

{ BOTTLES & CANS }

- Budweiser** 5
- Bud Light** 5
- Coors Light** 5
- Corona** 6
- Heineken** 6
- Michelob Ultra** 5
- Stella Artois** 6
- Shock Top** 6
- Sierra Nevada Pale Ale** 6
- Pabst Blue Ribbon** {12 oz. - Strongbow Gold Apple Hard Cider** 5
- St. Pauli Girl** {non-alcoholic} 4

{ APPETIZERS }

Vegan Wings 12 tempura battered & fried cauliflower florets, wing sauce & vegemise	Sticky Wings 14 triple cooked chicken wings tossed with sticky sauce
Avocado Fries 12 tempura & panko battered & fried avocado slices & sriracha ranch	Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli
Festival Fried Asparagus 12 battered & fried asparagus, parmesan cheese & sriracha ranch	Prime Rib Sliders 16 barrel smoked & sliced prime rib, horseradish cheese sauce & bruno's peppers
Asparagus Cigars 12 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
Bruschetta 12 cherry tomatoes, mushrooms, onions, basil, shaved parmesan & aged balsamic on garlic ciabatta toast	Calamari 14 battered & fried squid tentacles & rings, cocktail sauce, sriracha mayo & lemon
Onion Rings 12 tempura & panko battered & fried jumbo onion rings, parmesan cheese & sriracha ranch	Mussels 18 mussels, garlic butter, white wine, caramelized onions, parsley & garlic bread
Totchos 15 tater tots, bleu cheese crumbles, wing sauce, bleu cheese dressing, cheddar cheese, green onions & bacon	Oysters half dozen - 18 full dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
{ Buy the Chefs a Round of Beer 15 }	

{ SOUPS & SALADS }

{ add chicken, steak, prawns or salmon to any salad ... 9 }

Soup of the Day 8	Wonton Chicken Salad 14 grilled chicken, toasted almonds, sesame seeds, crunchy wontons, napa cabbage, shredded carrots & sesame ginger dressing
Filet Mignon & Bacon Chili 14 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions	Lobster Cobb 22 6 oz. chopped lobster tail, chopped romaine lettuce, hard boiled eggs, tomatoes, avocado, bleu cheese crumbles, bacon, chives & bacon bleu cheese dressing
House Salad 7 mixed greens, cucumbers, red onions, tomatoes & croutons	M.P.H. Salad 15 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
Wedge Salad 9 iceberg wedge lettuce, bacon, tomatoes, hard boiled eggs & ranch dressing	
Grilled Caesar Salad 9 romaine lettuce, croutons, parmesan cheese chip & anchovies	

{ SIDES }

Grilled Asparagus 8	Sweet Potato Fries 6
Mac & Cheese 12	Garlic Fries 8

{ ENTRÉES }

{ add 14 oz. lobster tail to any entrée ... 40 }

Filet Mignon 45 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace	Chicken & Pesto 26 10 oz. pan roasted airline chicken breast, pesto fettucini & toasted pine nuts
Surf and Turf 85 8 oz. filet mignon, 14 oz. butter poached lobster tail, mashed potatoes, grilled asparagus, red wine demi-glace & drawn butter	Linguine & Mussels 22 mussels, garlic butter, white wine, caramelized onions, parsley, linguine & garlic bread
Ribeye 45 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Salmon and Prawns 34 blackened salmon, sautéed prawns, white rice, sautéed zucchini & cajun mushroom cream sauce
Tomahawk Ribeye 75 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	Lobster 50 14 oz. butter poached lobster, garlic roasted red potatoes & grilled asparagus
Rack of Lamb (Half or Full Rack) 42/60 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus	Risotto (scallop or lobster) 36/38 mushroom risotto & port reduction
Pork & Mushrooms 26 grilled double cut pork chops, wild rice pilaf, sautéed portabella, crimini, white mushrooms & swiss gravy	HOG ROAST { pre-order, market price } { minimum of 10 people }

Water and Bread Available Upon Request

{ Split Entrée Fee ... 6 • 18% Gratuity Added to Parties of 5 or More }

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



We serve only Certified Angus Beef®

{ MidgleysPublicHouse.com }