



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} **Irish** {jameson}
- Kentucky** {eagle rare} **Italian** {tuaca}
- Mexican** {cazadores blanco}
- Mad Dog** {md 20/20 & gosling's 151 black rum}
- Midgley "Mega" Mule** 50
103 oz. party size mule! beluga russian noble vodka,
fresh limes & regatta craft ginger beer

{ HOUSE COCKTAILS }

- The Painkiller** 10
pusser's navy rum, pineapple juice, orange juice,
cream of coconut & fresh grated nutmeg
- Chef Special** 8
beluga noble russian vodka, club soda &
cranberry juice
- Peach Smash** 9
bird dog peach whiskey, fresh lemon,
& muddled mint
- Sweet Heat** **Y** 9
habanero infused cazadores blanco tequila,
passionfruit puree & agave nectar
- Huckleberry Lemon Drop** **Y** 9
360 huckleberry vodka, fresh lemon juice, simple
syrup, cranberry & sugar rim
- Public Punch** { sangria } 10
orange jubilee md "mad dog" 20/20, noble vines
337 cabernet, pineapple juice & cranberry
- Summer Sipper** **Y** 10
plymouth gin, watermelon, cucumber &
st. germain elderflower liqueur
- Red Rita** { skinny margarita } 10
cazadores blanco tequila, fresh strawberry,
basil, lime juice, cointreau & soda

{ WINE BY THE GLASS }


- Noble Vines 446** { house chardonnay } 8
- Paul Hobbs, Crossbarn** { chardonnay } 12
- Rombauer** { chardonnay } 14
- Ferrari-Carano** { fume blanc } 9
- Merry Edwards** { sauvignon blanc } 14
- Santa Margherita** { pinot grigio } 10
- Martin Códax** { albariño } 9
- Eroica** { riesling } 9
- M. Chapoutier, Belleruche** { rosé } 9
- Chandon Brut Classic** { sparkling 187ml } 10
- Chandon Brut Rosé** { sparkling 187ml } 10
- Mionetto** { prosecco 187ml } 9

- Noble Vines 337** { house cabernet } 8
- Louis M. Martini** { cabernet } 12
- Paul Hobbs, Crossbarn** { cabernet } 16
- Patz & Hall** { pinot noir } 12
- Merry Edwards** { pinot noir } 16
- Noble Vines 181** { house merlot } 8
- Duckhorn** { merlot } 15
- Seghesio** { zinfandel } 10
- The Prisoner** { zinfandel blend } 15
- The Pundit** { syrah } 10
- Achaval-Ferrer** { malbec } 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 } A Q
- 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.  } 4
- 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 served with sriracha ranch	Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli
Festival Fried Asparagus 12 battered & fried asparagus, parmesan cheese served with 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	Seafood Cocktail 18 bay shrimp, prawns, crab, avocado, cucumber, red onion, jalapeno, fresh lemon, lime & tomato juice served with wonton chips
Chilled Spinach Artichoke Dip 12 spinach, artichoke hearts, cream cheese, garlic, onions & parmesan cheese served with crackers	Calamari 14 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
Scooby Snacks 12 bacon wrapped crackers with parmesan cheese	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	Watermelon Salad 12 cubed watermelon, feta cheese, kalamata olives, red onion, fresh mint, lemon juice & olive oil
Filet Mignon & Bacon Chili 14 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions	Wonton Chicken Salad 14 grilled chicken, toasted almonds, sesame seeds, crunchy wontons, napa cabbage, shredded carrots & sesame ginger dressing
House Salad 7 mixed greens, cucumbers, red onions, tomatoes & croutons	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
Wedge Salad 9 iceberg wedge lettuce, bacon, tomatoes, hard boiled eggs & ranch dressing	M.P.H. Salad 15 mixed greens, fried chicken, smoked gouda, bacon, pine nuts, hard boiled eggs, raisins, red onions, tomatoes & cucumbers
Grilled Caesar Salad 9 romaine lettuce, croutons, parmesan cheese chip & anchovies	
Caprese Salad 14 sliced heirloom tomatoes, fresh mozzarella, basil, lemon olive oil, aged balsamic & grey salt	

{ 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 fettuccini & toasted pine nuts
Surf & Turf 85 8 oz. filet mignon, 14 oz. butter poached lobster tail, mashed potatoes, grilled asparagus, red wine demi-glace & drawn butter	Mussels & Frites 22 mussels, garlic butter, white wine, caramelized onions, parsley & french fries
Ribeye 45 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Sweet Chili Salmon & Prawns 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan 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
Blueberry Pork 26 9 oz. grilled pork loin, wild rice pilaf, shaved fennel & celery with a blueberry sauce	Seafood Pasta 34 sautéed prawns, scallops, salmon, mushrooms, caramelized onions, roasted red pepper cream sauce & fettuccini

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®