



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 noble russian vodka,
fresh limes & regatta craft ginger beer

{ HOUSE COCKTAILS }


- M.P.H Vodka Soda** 9
beluga noble russian vodka, apple, pear, honey,
rosemary & soda water
- Bourbon & Shrub** 9
buffalo trace bourbon, lemon, apple cider
& apple shrub
- 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
- Cobra Fang** 10
myers rum, 151 rum, falernum, orange juice &
housemade fassionola syrup
- The Painkiller** 10
pusser's navy rum, pineapple juice, orange juice,
cream of coconut & fresh grated nutmeg
- Typhoon** **Y** 11
plymouth gin, green chartreuse,
mint & lemon bitters

{ WINE BY THE GLASS }

- Noble Vines 446** { house chardonnay } 8
- Paul Hobbs, Crossbarn** { chardonnay } 12
- Rombauer** { chardonnay } 15
- 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
- Pahlmeyer, Jayson** { bordeaux blend } 18
- Michael David, Inkblot** { cabernet franc } 10
- 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
- Tensley** { syrah } 10
- Torres, Altos Ibericos Reserva** { tempranillo } 10

{ BOTTLES & CANS }

- Budweiser** 5
- Bud Light** 5
- Coors Light** 5
- Corona** 6
- Heineken** 6
- Michelob Ultra** 5
- Modelo** 6
- 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

{ DRAFT BEERS }

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

{ APPETIZERS }

Vegan Wings 12 tempura battered & fried cauliflower florets, wing sauce & vegemaise	Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli
Avocado Fries 12 tempura & panko battered & fried avocado slices served with sriracha ranch	Prime Rib Sliders 16 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & 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
Mushroom Toast 12 three mushroom spread, cream cheese & parmesan served on toasted ciabatta	Seafood Cocktail 18 bay shrimp, prawns, crab, avocado, cucumber, red onion, jalapeno, fresh lemon, lime & tomato juice served with wonton chips
Sticky Wings 14 triple cooked chicken wings tossed with sticky sauce	Calamari 14 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
Poutine 16 barrel smoked prime rib, fries, white cheddar & demi glace	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	Autumn Apple Salad 14 mixed greens, baby spinach, dried cranberries, pecans, feta, bacon, sliced fuji & granny smith apples & maple dijon vinaigrette
Filet Mignon & Bacon Chili 14 texas style red chili, fritos, fried onions, cheddar cheese, cilantro & green onions served with garlic bread	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	
Brussels Sprout & Bacon Salad 14 brussels sprouts, bacon, shallots, orange segments, almonds, parmesan cheese, napa cabbage & honey bacon citrus vinaigrette	

{ 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 46 8 oz. filet mignon, mashed potatoes, grilled asparagus & red wine demi-glace	Roasted Chicken & Broccoli Alfredo 26 10 oz. pan roasted airline chicken breast, sautéed broccoli, fettuccini & alfredo sauce
Ribeye 46 14 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter	Mussels & Frites 22 mussels, garlic butter, white wine, caramelized onions, parsley & french fries
Tomahawk Ribeye 76 48 oz. bone-in grilled tomahawk ribeye, fries & grilled asparagus	Sweet Chili Salmon & Prawns 34 grilled sweet chili glazed salmon, sautéed prawns, cilantro-green onion white rice, grilled asparagus & butter pan sauce
Chicken Fried Steak 26 breaded sirloin steak, mashed potatoes, grilled asparagus & country gravy	Lobster 55 14 oz. butter poached lobster, garlic roasted red potatoes & grilled asparagus
Rack of Lamb (Half or Full Rack) 44/64 honey mustard crusted roasted lamb rack, garlic roasted red potatoes & grilled asparagus	Risotto (Scallop or Lobster) 36/38 mushroom risotto & port reduction
Pork & Apples 26 grilled pork chop, apple & raisin chutney, wild rice pilaf, grilled asparagus & bourbon caramel sauce	Seafood Pasta 32 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®