



# 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** ..... 9.5  
sazerac rye whiskey, peychaud's bitters,  
absinthe & lemon twist
- Old Fashioned** ..... 9.5  
buffalo trace bourbon, bitters, muddled  
orange & cherry
- Manhattan** <sup>Y</sup> ..... 9.5  
sazerac rye whiskey, sweet vermouth,  
bitters & bada bing cherry
- Pegu Club** ..... 9.5  
plymouth gin, lime, triple sec, angostura, orange  
bitters & soda water

- Midgley Mules** ..... 9.5
- 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** ..... 5.0  
103 oz. party size mule! beluga noble russian vodka,  
fresh limes & regatta craft ginger beer

### { HOUSE COCKTAILS }

- M.P.H Vodka Soda** ..... 9.5  
beluga noble russian vodka, apple, pear, honey,  
rosemary & soda water
- Bourbon & Shrub** ..... 9.5  
buffalo trace bourbon, lemon, apple cider  
& apple shrub
- Peach Smash** ..... 9.5  
bird dog peach whiskey, fresh lemon  
& muddled mint
- Sweet Heat** <sup>Y</sup> ..... 9.5  
habanero infused cazadores blanco tequila,  
passionfruit puree & agave nectar
- Huckleberry Lemon Drop** <sup>Y</sup> ..... 9.5  
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
- The Painkiller** ..... 10  
pusser's navy rum, pineapple juice, orange juice,  
cream of coconut & fresh grated nutmeg
- Iced Irish Coffee** ..... 10  
cold brew coffee, toasted cinnamon, creme de  
cacao & tullamore dew with house made baileys  
whip cream

### { 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
- Pine Ridge** { chenin blanc + viognier } ..... 9
- Eroica** { riesling } ..... 9
- Jean-Luc Columbo, La Dame du Rouet** { rosé } 9
- Chandon Brut Classic** { sparkling 187ml } ..... 10
- Chandon Brut Rosé** { sparkling 187ml } ..... 10
- Mionetto** { prosecco 187ml } ..... 9

- Noble Vines 337** { house cabernet } ..... 8
- Daou** { cabernet } ..... 12
- Paul Hobbs, Crossbarn** { cabernet } ..... 16
- Michael David, Inkblot** { cabernet franc } 10
- The Prisoner** { red blend } ..... 15
- Patz & Hall** { pinot noir } ..... 12
- Merry Edwards** { pinot noir } ..... 16
- Noble Vines 181** { house merlot } ..... 8
- Duckhorn** { merlot } ..... 15
- Michael David, Earthquake** { zinfandel } .. 10
- Tormaresca** { primativo } ..... 10
- 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
- Shock Top** ..... 6
- Sierra Nevada Pale Ale** ..... 6
- Strongbow Gold Apple Hard Cider** ..... 5
- St. Pauli Girl** { non-alcoholic } ..... 4

### { DRAFT BEERS }

- Hamm's** { american lager } ..... 4
- Stella Artois** { european pale lager } ..... 8
- Alaskan White** { belgian witbier } ..... 8
- Samuel Adams** { amber lager } ..... 8
- Alpine Windows Up** { ipa } ..... 8
- Deschutes Fresh Squeezed** { ipa } ..... 8
- Rotating Taps** { ask server } ..... AQ

# HAPPY VALENTINE'S DAY!

THURSDAY, FEBRUARY 14, 2019

## { APPETIZERS }

<b>Vegan Wings</b> ..... 12.5 tempura battered & fried cauliflower florets, wing sauce & vegemaise	<b>Pork Belly Chicharrones</b> ..... 8.5
<b>Avocado Fries</b> ..... 13 tempura & panko battered & fried avocado slices served with sriracha ranch	<b>Pork Belly Sliders</b> ..... 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli
<b>Asparagus Cigars</b> ..... 12 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	<b>Prime Rib Sliders</b> ..... 16.5 barrel smoked & sliced prime rib, horseradish cream, white cheddar cheese & bruno's peppers
<b>Sticky Wings</b> ..... 14.5 triple cooked chicken wings tossed with sticky sauce	<b>Ahi Nachos</b> ..... 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
<b>Poutine</b> ..... 16.5 barrel smoked prime rib, fries, white cheddar & demi glace	<b>Calamari</b> ..... 14.5 battered & fried squid tentacles & rings served with cocktail sauce, sriracha mayo & lemon
	<b>Oysters</b> ..... Half Dozen - 18 ..... Full Dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish

{ Buy the Chefs a Round of Beer ..... 12 }

## 3 COURSE PRIX FIXE MENU

{\*no split entrees }

### { 1<sup>ST</sup> COURSE }

classic tossed caesar salad, mixed greens salad, clam chowder or red pepper tomato soup

### { 2<sup>ND</sup> COURSE }

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

#### **Barrel Smoked Prime Rib ... 65\***

16 oz. barrel smoked prime rib, mashed potatoes, grilled asparagus, au jus & horseradish

#### **New York Strip ... 65\***

16 oz. grilled new york strip, pesto pasta, house made onion rings & mushroom demi glace

#### **Filet Mignon ... 65\***

8 oz. pan seared & roasted filet mignon, mashed potatoes, grilled asparagus & mushroom demi glace

#### **Ribeye ... 65\***

16 oz. grilled ribeye, garlic roasted red potatoes, grilled asparagus & sriracha-leek compound butter

#### **Lobster ... 75\***

14 oz. butter poached lobster tail, wild rice pilaf, grilled asparagus, drawn butter & lemon

#### **Halibut ... 65\***

8 oz. pan seared & roasted pesto crusted halibut, wild rice pilaf & grilled asparagus

#### **Tomahawk Ribeye Steak ... 85\***

#### **Shared Tomahawk For Two ... 110**

48 oz. grilled and roasted bone in tomahawk ribeye steak, mashed potatoes, grilled asparagus & mushroom compound butter

### { 3<sup>RD</sup> COURSE }

raspberry cheesecake or chocolate mousse cake

{ 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®*