



PUB & RESTAURANT

CHECK OUT OUR CHALKBOARD SPECIALS

Shareables

GIANT PRETZEL

hand-crafted, bavarian style, crisp outside and soft inside, hatch queso, spicy brown mustard

BUFFALO CHICKEN DIP

baked with chicken, cream cheese, bleu cheese, corn tortilla chips, celery sticks

SHRIMP SKILLET

shrimp, fresh herbs, spices, garlic, butter, wine, lemon, parmesan cheese, grilled naan bread

FRICKLES

buttermilk-battered dill pickle slices, spicy ranch

MOZZARELLA BITES

marinara sauce

LOADED POTATO SKINS

shredded cheddar cheese, bacon, sour cream

BANG BANG SHRIMP

hand-battered shrimp, flash-fry'd, tossed in our signature creamy sweet and spicy sauce

QUESADILLAS

flour tortillas, shredded cheddar cheese, grilled tomatoes, peppers & onions, sour cream, red salsa
add chicken or steak
add guacamole

CHICKEN TENDERS

hand-breaded, fries, choice of bbq sauce or honey mustard

BUFFALO TENDERS

signature buffalo sauce, fries, bleu cheese dressing, celery sticks

ULTIMATE NACHOS

fresh corn tortilla chips, shredded cheddar cheese, hatch queso, chili, lettuce, jalapeños, cilantro crema, red salsa
sub chicken

BUFFALO CAULIFLOWER

hand-breaded cauliflower florets, buffalo sauce, bleu cheese dressing, celery sticks

The above **SHAREABLES** are available for **\$2 OFF 3pm-6pm Monday-Friday** with purchase of a beverage per person, dine-in only, cannot be combined with coupons or other discounts

Please note that a **20% gratuity** will be added to parties of **6 or more** and we can accommodate up to **4 split checks** for parties of **10 or more**. Thank you!

Soups & Salads

FRENCH ONION SOUP

caramelized onions in a rich beef broth with melted cheese and crispy crouton

HOMEMADE CHILI

with shredded cheddar cheese, jalapeño slice, corn tortilla chips

STEAKHOUSE SALAD

grilled butcher-cut sirloin, salad greens, sliced red peppers, feta, candied walnuts, red onion, tomatoes, cucumbers, garbanzo beans, red wine vinaigrette

CHICKEN CAESAR SALAD

salad greens, caesar dressing, grilled chicken, croutons, parmesan cheese
sub salmon

CHICKEN GREEK SALAD

salad greens, grilled chicken, feta, tomatoes, cucumbers, red onion, kalamata olives, banana peppers, garbanzo beans, red wine vinaigrette
sub salmon

House Dressings

balsamic vinaigrette

bleu cheese

caesar

honey mustard

olive oil & vinegar

ranch

red wine vinaigrette

spicy ranch

Pasta

served with toasted garlic cheese bread

BLACKENED CHICKEN ALFREDO

linguini, grilled cajun-spiced chicken, sautéed mushrooms, alfredo sauce, parmesan cheese
sub shrimp

SKILLET BAKED MAC 'N CHEESE

house made mac 'n cheese baked gratinée
add grilled or fry'd chicken

SPICY CHICKEN PASTA

linguini, grilled cajun-spiced chicken, tomatoes, kalamata olives, a hint of our buffalo sauce, shredded cheddar cheese
sub shrimp

BAKED ZITI

ziti with our homemade marinara sauce, oven baked with mozzarella cheese
add grilled chicken

THE DISTILLERY REWARDS

SIGN UP for The Distillery Rewards



earn points on
every purchase
thedistillery.com



HAPPY HOUR

Tap INTO
GOOD
times!

MONDAY – FRIDAY • 3PM – 6PM

**\$2 OFF SHAREABLES*,
SIGNATURE DRINKS, WINE BY
THE GLASS & SEASONAL PINTS!**



CHECK OUT OUR
FULL SELECTION OF
**DOMESTIC &
CRAFT BEERS**

PLUS
**2 FOR 1 MIMOSAS &
FROZEN MARGARITAS**
ALL DAY EVERY DAY

*With the purchase of a beverage per person. Dine-in only.
Cannot be combined with other discounts, coupons or promotions.

Off the Grill

GRILLED ATLANTIC SALMON

herb garlic butter, rice pilaf, broccoli, lemon
blackened or grilled with guinness® glaze

CHICKEN SPIEDIE

grilled marinated chicken skewer, rice pilaf, salad greens, tomato, cucumber, red onion, feta, kalamata olive, red wine vinaigrette, grilled naan bread, tzatziki
add a skewer

STREET TACOS

grilled spiced chicken, flour tortillas, lettuce, cilantro crema, shredded cheddar, cilantro, lime, red salsa, black beans & rice
sub steak or shrimp

GYROS BOWL

grilled marinated chicken, rice pilaf, salad greens, tomato, cucumber, red onion, feta, kalamata olive, red wine vinaigrette, grilled naan bread, tzatziki

STEAK & SHRIMP

USDA choice flat iron steak with cajun-spiced shrimp, drizzled with herb garlic butter, fries

Mocktails

(non-alcoholic drinks)

FROZEN FRUIT FUSION

mango, strawberry, raspberry mix, deliciously blended together

POMEGRANATE MOJITO MOCKTAIL

fresh mint, lime juice, pomegranate and agave syrup, sparkling water combine to make this amazing tasting drink

TROPICAL SPARKLING DELIGHT

pineapple, mango mix, lime juice and ginger beer will instantly transport you to the tropics

GLUTEN FRIENDLY MENU

Please ask your server for a separate gluten-friendly menu.

Please know that food is prepared in a common kitchen environment with the risk of gluten exposure. We cannot guarantee any menu item is completely free of gluten.

We use only the freshest ingredients to consistently deliver amazing tasting food and drinks in a warm and friendly environment!

*Consuming raw or undercooked meat, seafood, nut or egg products can increase your risk of food-borne illness. Please notify your server before placing your order of any food allergies or other food sensitivities. Not all ingredients are listed on the menu.

Hand-Crafted Sandwiches

served with our homemade potato chips and pickles

BLACKENED CHICKEN SANDWICH

bacon, swiss cheese, lettuce, tomato, red onion, spicy aioli, toasted brioche roll

PHILLY CHEESESTEAK

usda choice grass-fed sirloin steak, peppers, onions, sautéed mushrooms, mozzarella, toasted sub roll
chicken philly

BUFFALO CHICKEN SANDWICH

hand-breaded chicken breast, signature buffalo sauce, lettuce, tomato, red onion, bleu cheese dressing, toasted brioche roll

REUBEN

slow-cooked corned beef brisket, sauerkraut, thousand island dressing, swiss cheese, grilled marble rye

GRILLED BUFFALO CHICKEN WRAP

grilled chicken, buffalo sauce, lettuce, tomatoes, shredded cheddar, bleu cheese dressing, whole wheat tortilla

FRY'D HADDOCK SANDWICH

hand-battered haddock with lettuce, tomato, red onion, tartar sauce, lemon

Burgers

grilled fresh sirloin & chuck blend served on toasted brioche roll with fries and pickles

BACON CHEDDAR

aged cheddar, bacon, lettuce, tomato, red onion

SWISS MUSHROOM

swiss cheese, sautéed mushrooms, lettuce, tomato, red onion

GUINNESS® BACON SWISS

our “G” sauce, swiss cheese, bacon, grilled onions

GUACAMOLE BACON

swiss cheese, bacon, lettuce, tomato, red onion, guacamole

MISSION IMPOSSIBLE

100% plant-based burger, aged cheddar, sautéed mushrooms, lettuce, tomato, red onion, spicy aioli

sub sweet potato fries • onion rings

*add bacon • sautéed mushrooms
guacamole*

Pizza

thin crust or sub gluten-free cauliflower crust

BARBEQUE CHICKEN

grilled bbq-sauced chicken, mozzarella, red onion, jalapeños, cilantro

CHARRED PEPPERONI

tomato sauce, mozzarella, pepperoni

BUFFALO CHICKEN

grilled buffalo-sauced chicken, mozzarella, bleu cheese dressing, celery

MEDITERRANEAN

olive oil, garlic, mozzarella, grilled chicken, tomatoes, banana peppers, kalamata olives, fresh arugula

FRIDAY FISH FRY

hand-battered haddock, fry'd golden crisp, coleslaw, fries, tartar sauce, lemon
broiled or blackened

Sideline Choices

available for substitution at no additional charge

NATURAL CUT FRIES

STEAMED BROCCOLI

RICE PILAF

BLACK BEANS & RICE

HOMEMADE POTATO CHIPS

APPLE SAUCE

Premium

Sideline Choices

additional charge for substitution

SWEET POTATO FRIES

with a sprinkle of cinnamon sugar

ONION RINGS

SIDE MAC 'N CHEESE

HOUSE OR CAESAR SALAD

SIDE PASTA MARINARA

ROASTED BROCCOLI

ROASTED CAULIFLOWER

Chicken Wings

AWARD WINNING SINCE 1980

10 CLASSIC WINGS

crispy wings served with your choice of one of our signature sauces or rubs, bleu cheese dressing, celery sticks

Note: extra crispy wings are served naked with choice sauce on the side unless otherwise ordered

10 BONELESS WINGS

hand-breaded, bite-size tenders with your choice of one of our signature sauces, bleu cheese dressing, celery sticks

extra bleu cheese

Signature Sauces / Rubs

MEDIUM

still's original buffalo sauce

SWEET & SPICY

bold, sweet & tangy with a mild spice

BUFFALO GARLIC PARM

“G” SAUCE

our guinness® inspired sauce

CAJUN RUB

HOT

BBQ sweet & savory

BUTTER GARLIC PARM
garlicky & robust

GHOST *we dare you!*

LEMON PEPPER RUB

KIDS MENU (10 YEARS OF AGE & UNDER)

PASTA linguini with tomato sauce

MAC 'N CHEESE elbow macaroni, rich & creamy cheddar-parmesan blend

PIZZA tomato sauce & mozzarella
add pepperoni

GRILLED CHEESE brioche roll, fries, pickles

BURGER fries, pickles *add cheese*

GRILLED CHICKEN BREAST fries

CHICKEN TENDERS fries, bbq sauce

Kids Beverages

fountain drinks, iced tea, lemonade and milk

tropical twister: oj, cranberry & pineapple juices

**free refills*

cherry berry lemonade: cherry juice, lemonade & starry

Roy Rogers or Shirley Temple

Beverages

STRAWBERRY LEMONADE

POMEGRANATE LEMONADE

RASPBERRY ICED TEA

served on ice with slice of fresh lemon

ASSORTED FRUIT JUICES

apple, cranberry, grapefruit, orange, pineapple

ROOT BEER OR ORANGE CREAM

bottles of Saranac®

GOSLING'S GINGER BEER (non-alcoholic)
with lime wedge

RED BULL® REGULAR, SUGAR-FREE

Thirst Quenchers



FOUNTAIN DRINKS, LEMONADE, FRESH-BREWED LIPTON UNSWEETENED ICED TEA, COFFEE, HOT TEA, MILK

**free refills of thirst quenchers with meals in the restaurant*

Hosting an Event?

visit us at thedistillery.com and check out our Group Dining and Catering Menus

We fry with peanut oil. Peanut oil is a vegetable oil that is naturally free of cholesterol and is low in saturated fat. There have been numerous studies conducted in the US and abroad showing that individuals who are allergic to peanuts do not have reactions to refined peanut oil. Refined peanut oil has gone through extensive processing that effectively removes the protein which causes the allergic reaction.

Retail pricing is subject to change without notice. Additional charge for items ordered for takeout. The Distillery Menu 3/24