



PUB & RESTAURANT

CHECK OUT OUR CHALKBOARD SPECIALS

Shareables

HOUSE MADE BUFFALO CHIPS

tossed with lemon-pepper seasoning, drizzle with buffalo sauce, bleu cheese dressing, topped with fresh chopped parsley

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

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, steak or pork
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 or pork

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

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 chicken, flour tortillas, lettuce, cilantro crema, shredded cheddar, cilantro, lime, red salsa, black beans & rice
sub pork 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

BROILED HADDOCK

herb garlic butter, rice pilaf, broccoli, lemon
blackened

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

BLACKENED HADDOCK SANDWICH
lettuce, tomato, red onion, spicy aioli, toasted brioche roll

PULLED PORK SANDWICH
tender, slow-cooked bbq pulled pork, toasted brioche roll

CHICKEN PARMESAN
buttermilk-breaded chicken breast, marinara sauce, mozzarella, toasted brioche roll

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

IMPOSSIBLE
100% plant-based burger, 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

Sideline Choices

available for substitution at no additional charge

NATURAL CUT FRIES
STEAMED BROCCOLI
ROASTED 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 CAULIFLOWER

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 or TROPICAL

Thirst Quenchers

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

*free refills of thirst quenchers with meals in the restaurant

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

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!
*ask about our ghost wing challenge!

LEMON PEPPER RUB

KIDS 10 AND UNDER WEDNESDAYS KIDS EAT FOR FREE!*

*one kids FREE meal per adult full-priced entrée purchased ‘til 8 pm

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

shirley temple

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 9/23