

STARTERS

CAPRESE SALAD

Fresh mozzarella, tomato, basil and balsamic reduction 7.5

HOUSE SALSA

Corn tortilla chips and house made salsa 4.5

PEPPER JACK QUESO

Corn tortilla chips and pepper jack queso 6.5

LOADED SPUDS

Tater tots, pepper jack queso, applewood smoked bacon, sour cream and green onion 10

PRETZEL STICKS

Soft pretzels with pepper jack queso or beer mustard 7

WINGS

Hot, medium, mild or BBQ with ranch or bleu cheese sauce 10

ONION RINGS

Amber ale battered onion rings 6.5

FRIED MUSHROOMS

Fried mushrooms with truffle buttermilk aioli 7.5

GOAT CHEESE BALLS

Fried goat cheese with chimichurri sauce 8

FRIED PICKLE SPEARS

Amber ale battered dill pickles with ranch sauce 6.5

BACON-WRAPPED ASPARAGUS

Served with Boom Boom sauce 9

BIG PLATES

NACHOS GRANDE*

Tortilla chips, cheese blend, pepper jack queso, black beans, tomato, red onion, green onion and sour cream 10 Add ground beef or grilled chicken 3.5

CHICKEN TENDERS*

Fried chicken strips and hand-cut fries with ranch, honey mustard or BBQ sauce 9.5

FISH & FRIES*

Amber ale battered cod fillets, hand-cut fries and tartar sauce 11

SALADS

Dressings: ranch, italian, bleu cheese, honey mustard, chipotle ranch and honey balsamic



There are many brands of beef, but only one Angus brand exceeds expectations. The $Certified\ Angus\ Beef$ brand is a cut above all other Angus beef.

BLACKENED STEAK*

Grilled $Certified\ Angus\ Beef^{\otimes}$ flank steak, blev cheese crumbles, romaine, arugula, sautéed mushrooms, tomato and red onion 11

CHOPPED HOUSE

Grilled or fried chicken breast, blev cheese crumbles, romaine, applewood smoked bacon, avocado, hard-boiled egg and tomato 10.5

GLAZED SALMON*

Salmon fillet, honey balsamic glaze, goat cheese, romaine, arugula and sun-dried tomato 13.5

SOUTHWEST CHICKEN*

Blackened grilled chicken breast, white corn, black beans, pico, cheese blend, romaine and tortilla strips 9.5

BBQ CHICKEN*

Grilled chicken breast tossed in BBQ sauce, cheese blend, romaine, avocado, red onion, tomato and tortilla strips 9.5

SIDE SALAD

Romaine, cheese blend, applewood smoked bacon, red onion, tomato 4.5

WRAPS

Served with hand-cut fries
Add cajun or ranch seasoning .50
Substitute: onion rings, tots or sweet potato fries 1.5
cottage cheese or side salad 2.5

CHIMICHURRI*

Sun-dried tomato tortilla, grilled $Certified\ Angus\ Beef$ flank steak, cheese blend, romaine, sautéed onions, tomato, chimichurri sauce and chipotle cilantro mayo 10.5

JALAPENO RANCH*

Sun-dried tomato tortilla, grilled chicken, pepper jack, romaine, jalapeños, tomato and chipotle ranch 9

CHICKEN B.L.T.*

Sun-dried tomato tortilla, grilled chicken breast, applewood smoked bacon, romaine, tomato and garlic aioli 9

VEGGIE

Sun-dried tomato tortilla, romaine, avocado, black beans, pickle spears, tomato and ranch 8

THE RICKHOUSE

PRIVATE EVENT SPACE

The perfect spot for your upcoming party needs! events@localpubcompany.com

SIGNATURE BURGERS

Served with hand-cut fries
Add cajun or ranch seasoning .50
Substitute: onion rings, tots or sweet potato fries 1.5
cottage cheese or side salad 2.5
gluten free bun 2

CLASSIQUE*

 $Certified\ Angus\ Beef^{\circ}$ patty, bibb lettuce, tomato, red onion and pickles 9

Add American, cheddar, pepper jack or swiss cheese .75

SMOKEHOUSE*

 $Certified\ Angus\ Beef^{@}$ patty, applewood smoked bacon, cheddar, bibb lettuce, tomato, red onion and pickles 11

COWBOY*

 $Certified\ Angus\ Beef^{@}$ patty, applewood smoked bacon, cheddar, BBQ sauce, bibb lettuce, tomato and pickles, topped with a beer-battered onion ring 11

GOTYE*

Certified Angus Beef® patty, goat cheese, tomato, red onion, arugula and balsamic reduction 11.5

EL DIABLO*

 $Certified\ Angus\ Beef^{\circledast}$ patty, pepper jack, jalapeños, buffalo sauce, bibb lettuce and tomato, topped with a beer-battered onion ring 10.5

SPICY AVOCADO*

 $Certified\ Angus\ Beef^{\$}$ patty, avocado, applewood smoked bacon, cheddar, bibb lettuce, tomato and chipotle cilantro mayo 12

PR&F*

 $Certified\ Angus\ Beef^{\ @}$ patty, applewood smoked bacon, pepper jack, peanut butter, siracha and a over easy egg 11

BABY BELLA*

 $Certified\ Angus\ Beef^{\,\otimes}$ patty, swiss, garlic sautéed mushrooms and truffle buttermilk aioli 11

BLEU MOON*

Certified Angus Beef® patty, bleu cheese crumbles, sautéed onions and mushrooms, bibb lettuce, tomato and pickles 10.5

BOURBON GLAZE*

 $Certified\ Angus\ Beef^{\circ\circ}$ patty, applewood smoked bacon, cheddar, bibb lettuce, tomato, red onion, pickles and bourbon glaze 12

RAGIN' CAJUN*

Ground turkey, applewood smoked bacon, pepper jack, bibb lettuce, tomato, red onion, pickles and chipotle cilantro mayo 10.5



The $Certified\ Angus\ Beef^{\circ}$ brand: Amazingly tender. Incredibly juicy. Full of flavor.

RARE: COOL, RED MEDIUM RARE: WARM, RED MEDIUM: HOT PINK MEDIUM WELL: SLIGHTLY PINK

WELL: NO PINK



SPECIALTY SANDWICHES

Served with hand-cut fries
Add cajun or ranch seasoning .50
Substitute: onion rings, tots or sweet potato fries 1.5
cottage cheese or side salad 2.5
make it a wrap .50

BUFFALO BIRD*

Fried chicken breast, buffalo sauce, bleu cheese crumbles, bibb lettuce, tomato, red onion and pickles 9.5

CHICKEN CAPRESE*

Grilled chicken breast, fresh mozzarella, tomato, pesto and balsamic reduction 9.5

BIG PIG*

Beer-battered pork loin, bibb lettuce, tomato, red onion, pickles and honey mustard $9.5\,$

UPSTREAM B.L.T.*

Salmon fillet, applewood smoked bacon, avocado, bibb lettuce, tomato and honey balsamic 12

BBQ YARD BIRD*

Grilled chicken breast, BBQ sauce, applewood smoked bacon, pepper jack, bibb lettuce, tomato, red onion and pickles 10.5

AVOCADO B.L.T.*

Double-stacked applewood smoked bacon, avocado, cheddar, swiss, bibb lettuce, tomato and honey mustard 9.5

SPIDER*

Fried soft-shell crab, bibb lettuce, tomato, avocado, eel sauce and chipotle cilantro mayo 11.5

MEAN BEAN

Black bean veggie patty, pepper jack, bibb lettuce, tomato and chipotle cilantro mayo 10

Menu Design by Certified Angus Beef LLC (12/16). www.CertifiedAngusBeef.com