

APPETIZERS

SOUP OF THE DAY

Made with love by our kitchen.

Cup 5.29 / Bowl 6.99

CHIPS & TOMATILLO SALSA BORRACHA

House fried corn tortilla chips & our salsa borracha made with tomatillos, cilantro, avocado & Gloria! pilsner. \$5.99

BIER BREAD PRETZEL

Extra large house bier bread pretzel, served with a stone ground mustard and bier cheese sauce. 9.99

BEER BATTERED FRIES

Sm 4.49 / Lg 9.99

BEER BATTERED SWEET POTATO FRIES

Sm 6.99 / Lg 12.99

FRIES ADD-ONS

+ Garlic & Parmesan .100 / 2.50

+ Rosemary & Sea Salt or Cajun .50 / 1.25

SPINACH & ARTICHOKE DIP

Artichokes, spinach, gruyere, parmesan, cream cheese, lemon and aleppo pepper. Served with house-baked flatbread. 9.99

CHICKEN WINGS

Crisp house breaded chicken wings tossed with choice of sauce and served with bier blue cheese or ranch and veggies. 3 for 4.49

BANH MI SLIDERS

Garlic & sambal seasoned Carlton Farms pork patties with sweet chile remoulade, pickled carrot & daikon radish slaw, and cilantro on a house baked ciabatta roll. 4.99 each / 14.89 set of 3

MAGIC MUSHROOMS

Local mushrooms stuffed with Pepper Tree Chicago style sausage, cream cheese, and a three cheese blend. Topped with toasted bread crumbs and parsley, served bubbling hot. 13.99

SALADS

PUB GREENS SALAD

Mixed greens, grape tomatoes, cucumbers, and carrots. Served with your choice of house-made dressing. Sm 6.49 / Lg 12.49

CLASSIC CAESAR SALAD

Romaine, caesar dressing, cracked pepper croutons, and shaved parmesan cheese. 12.49

MESA SALAD

Crisp romaine tossed in our spicy tomato ranch and corn & black bean salsa, topped with barrel wood smoked chicken, sliced radishes, queso fresco and fried tortilla strips. 15.99

CHICKPEA SHAWARMA SALAD

Romaine tossed in dill-tahini vinaigrette, topped with spiced & fried chickpeas, grape tomatoes, cucumbers, shatta chili sauce, green onion and a sunnyside-up fried egg*. Served with warm pita bread. 14.99

SALAD ADD-ONS

+ Sous Vide Chicken Breast 4.99

+ House Smoked Chicken 4.99

+ House Smoked Chopped Pork 4.99

+ Crispy Tempeh 4.99

HOUSE-MADE DRESSINGS

Buttermilk Ranch, Spicy Tomato Ranch, Beer Blue Cheese, Caesar, Honey Mustard, Balsamic Vinaigrette, dill-tahini vinaigrette.

WEEKLY SPECIALS

Monday - Mac & Cheese by Paulie

Wednesday - Grilled Cheese by Travis

Thursday - Staff Provision & Beer Pairing by Simon

Sunday - BBQ Chicken Plate

MAY SPECIALS

CHICKPEA SALAD SANDWICH

Spiced chickpeas, flaked dulse, celery, onion & pickles in a creamy vegan dressing, romaine lettuce & fresh tomato on lightly toasted artisan bread. 13.99

LOCO MOCO

Coconut rice with rich mushroom gravy, a quarter-pound seasoned beef patty, and a sunny side up egg. Topped with house truffle hot sauce and green onion. 15.99.

SMOKED SALMON SPREAD

House-smoked salmon with cream cheese, red onion & capers, served with fresh cucumbers, lemon-black pepper marmalade, fried capers, and house-baked sea salt crackers. 14.99

POTATO & GREEN CHILE FLAUTAS

Creamy, spicy potato and green chili fried flautas, served with salsa borracha, sour cream, queso fresco & radishes \$12.99

 Pair with Sol Fresco Mexican Lager

BREADS SANDWICHES

served with beer battered fries. Upgrade to a side salad, soup or sweet potato fries +2.00.

FESTIVAL SAUSAGE SANDWICH

Grilled Pepper Tree Sausage House festival sausage, stone-ground mustard aioli, warm sauerkraut and melted swiss on a Bread Stop Bakery brioche roll. **16.99**

CHOPPED PORK SANDWICH

Bourbon-barrel wood smoked Carlton Farms Pork, Carolina-style slaw, and house-made Carolina gold or sweet KC BBQ sauce on a toasted Bread Stop brioche bun. **15.99**

BBQ TEMPEH SANDWICH

Smoky tempeh, Carolina-style slaw and house-made Carolina gold or sweet KC BBQ sauce on a toasted Bread Stop Bakery brioche bun. **14.99**

GRILLED TURKEY & CHEDDAR

Roasted & sliced turkey breast, grilled onions, melted Tillamook cheddar and our honey mustard on house baked artisan bread **17.99**

DELI TURKEY SANDWICH

Sliced roasted turkey breast, Tillamook swiss, shredded lettuce, tomato and sweet onion on toasted ciabatta bread with stone-ground mustard aioli \$16.99

TUSCAN CHICKEN SANDWICH

Tender chicken breast, pine nut-basil pesto, provolone, lettuce, tomato, pickled balsamic onions and mayo. Served on house-baked ciabatta bread. **16.99**

MEATLOAF SANDWICH

Scratch made pork & beef meatloaf, served with house pickles, melted Tillamook Swiss cheese, sweet glazed onions, and stone-ground mustard aioli on toasted, house-baked ciabatta bread. **17.99**

ADD-ONS & SUBSTITUTIONS

Cheese: American, Provolone, Pepper Jack, Cheddar, Swiss, Blue Cheese +1.29

Additional Specialty Sauces: Korean BBQ, Honey Mustard, Sweet Chili, KC BBQ, Carolina Gold, Classic Wing, Spicy Mayo +.50

Gluten-free Bun +2.00

Garlic & Parmesan Fries +1.00 side

Rosemary & Sea Salt Fries or Cajun Fries +.50 side

Fried Egg, Grilled Onions +1.79

Bacon, Kimchi, Green Chiles, Sauteed Mushrooms +2.99

ENTREES

CHIPOTLE CHICKEN PASTA

Cavatappi pasta, mushrooms & sweet onions and chipotle-parmesan cream sauce with smoked chicken, aleppo pepper and green onions. **\$17.99**

CLASSIC MAC & CHEESE

Stovetop cavatappi pasta & creamy cheese, topped with toasted parmesan breadcrumbs. **14.99**

CHIPOTLE BLACK BEAN ENCHILADAS

Flour tortillas, black beans, zucchini, tomato, green chiles and seasoned rice, with our chipotle enchilada sauce, melted sharp cheddar cheese, sour cream, queso fresco, radish and cilantro. **14.99**

BEER BATTERED FISH & FRIES

Wild caught catch of the day, fried up crispy and golden in Gloria! beer batter. Served with fries, slaw and tartar sauce. **18.99**

KIMCHI RICE BOWL

Coconut basmati rice with chopped pork or tempeh, tossed in our bulgogi BBQ sauce, with kimchi, pickled daikon slaw, nappa cabbage, green onion, sesame seeds, fried wontons and a sunny-side-up egg*. **16.49**

BURGERS

NW BEEF BURGER

Grilled NW natural beef patty* served with shredded iceberg lettuce, sweet onion, pickle, and mayo on a toasted Bread Stop brioche bun. **14.99**

TURKEY BURGER

Our blend of dark and light turkey served with shredded iceberg lettuce, sweet onion, pickle, and mayo on a toasted Bread Stop brioche bun. **14.99**

EARTH BURGER

House vegetarian patty with tofu, bread crumbs, zucchini, carrots, garlic, sunflower seeds, and herbs. Served with shredded iceberg lettuce, sweet onion, house dill pickle, and mayo on a toasted Bread Stop brioche pub bun. **14.99**

THE FORAGER BURGER

NW beef patty, butter sauteed mixed mushrooms, melted Swiss cheese, lettuce, sweet onion, pickle, and garlic aioli on a toasted Bread Stop brioche pub bun **18.99**

JALAPENO JACK BURGER

NW beef patty, house pickled jalapenos, New Mexico Green Chiles, melted pepper jack cheese, lettuce, sweet onion, & cilantro-jalapeno mayo on a toasted Bread Stop brioche pub bun **18.99**

ICON BURGER

NW beef burger with double American cheese, smoky bacon, grilled onions, house dressing, shredded lettuce and pickle on a toasted Bread Stop brioche pub bun. **18.99**