



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
sazerac rye whiskey, peychaud's bitters,
absinthe & lemon twist
- Old Fashioned** 9
buffalo trace bourbon, bitters,
muddled orange & cherry
- Manhattan** ^Y 9
sazerac rye whiskey, sweet vermouth,
bitters & bada bing cherry
- Boulevardier** ^Y 9
elijah craig 12 bourbon, campari,
sweet vermouth, orange twist
- Pegu Club** 9
plymouth gin, lime, triple sec, angostura, orange
bitters & soda water

{ MIDGLEY MULES } 9

- Moscow {beluga noble} Mexican {partida silver}
- Kentucky {eagle rare} Italian {tuaca}
- Irish {jameson}
- Mad Dog {md 20/20 & gosling's 151 black rum}

{ HOUSE COCKTAILS }

- Pineapple Piña Colada** 10
house infused pineapple rum, coconut cream,
pineapple juice & served on the rocks
- Cucumber Chiller** 10
tito's vodka, cointreau, muddled cucumber,
fresh lime juice, lemon lime soda, rimmed
with tajin & served on the rocks
- Peach Smash** 9
bird dog peach whiskey, fresh lemon,
& muddled mint
- Sweet Heat** ^Y 9
habanero infused partida silver tequila,
passion fruit puree & agave nectar
- Huckleberry Lemon Drop** ^Y 9
360 huckleberry vodka, fresh lemon juice, simple
syrup, cranberry & sugar rim
- Hibiscus-Plum Sour** 10
henry mckenna 10 year bourbon, hibiscus plum
syrup & lemon
- Apple Brandy Sidecar** ^Y 10
apple infused brandy, lemon & orange
- The Midnight Revival** ^Y 10
kettle one vodka, st. germaine, honey & grapefruit

{ WINE BY THE GLASS }


- Noble Vines 446** {house chardonnay} 8
- Patz & Hall, Dutton Ranch** {chardonnay} 12
- Rombauer** {chardonnay} 14
- Giesen** {new zealand sauvignon blanc} 9
- Martin Ray** {sauvignon blanc} 10
- King Estate** {pinot gris} 9
- Charles Smith, Kung Fu Girl** {riesling} ... 9
- Chateau Gassier, Esprit** {rosé} 9
- Chandon Brut Classic** {sparkling 187ml} ... 10
- Chandon Brut Rosé** {sparkling 187ml} ... 10
- Mionetto** {prosecco 187ml} 8
- Veuve Clicquot** {champagne 375ml} 45

- Noble Vines 337** {house cabernet} 8
- Chateau St. Jean** {cabernet} 12
- Frank Family** {cabernet} 18
- Hahn SLH** {pinot noir} 12
- Patz & Hall** {pinot noir} 14
- Noble Vines 181** {house merlot} 8
- Pride Mountain** {merlot} 15
- Seghesio** {zinfandel} 10
- The Prisoner** {zinfandel blend} 15
- The Pundit, Tenet** {syrah} 9
- Pessimist, Daou Vineyards** {syrah blend} 10
- Achaval-Ferrer** {malbec} 9

{ DRAFT BEERS }

- Rotating Crafts** {ask server} A Q
- Hamm's** {lager} 4
- Olympia** {lager} 4
- Ballast Point Grapefruit Sculpin** {ipa} ... 8
- Alpine Windows Up** {ipa} 8
- Hoegaarden** {belgian white ale} 8
- Firestone Walker Nitro Merlin**
{milk stout} 8
- Beer Flight** pick any 4 drafts 10

{ BOTTLES & CANS }

- Budweiser** 5
- Bud Light** 5
- Coors Light** 5
- Corona** 6
- Heineken** 6
- Michelob Ultra** 5
- Stella Artois** 6
- Shock Top** 6
- Sierra Nevada Pale Ale** 6
- Sierra Nevada Old Chico** 6
- Pabst Blue Ribbon** {12oz  4
- Strongbow Gold Apple Hard Cider** 5
- St. Pauli Girl** {non-alcoholic} 4

HAPPY THANKSGIVING

SERVING THURSDAY, NOV. 23 11AM-7PM

{ APPETIZERS }

Vegan Wings 12 tempura battered cauliflower florettes, wing sauce & vege-naise	Oysters half dozen - 18 full dozen - 35 oysters served with lemon, champagne mignonette, cocktail sauce & horseradish
Sticky Wings 14 triple cooked chicken wings tossed with sticky sauce	Crab Cakes 18 crab cakes served with sriracha aioli, wasabi cream, cilantro & green onion
Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomatoes & chipotle aioli	Ahi Nachos 18 marinated ahi, fried wonton chips, avocado, flying fish roe, cilantro, seaweed salad, sesame seeds & wasabi cream
Asparagus Cigars 12 asparagus & cream cheese wrapped in egg roll wrappers served with a sweet chili sauce	Mussels 18 mussels, garlic butter, white wine, caramelized onions, parsley & garlic bread
Avocado Fries 12 tempura & panko battered avocado slices served with sriracha ranch	Calamari 14 fried tentacles and rings, cocktail sauce, sriracha sauce & lemon
Mushroom Bowl 14 portobello, button & cremini mushrooms, onions, red wine demi-glace & garlic bread	Salmon Spread 14 smoked and poached salmon, capers, red onions, parsley, crème fraiche, clarified butter cap & crostini
Snails and Tails 18 escargot, lobster meat, garlic butter & garlic bread	

{ 3 COURSE PRIX FIXE MENU }

All Dinners Include

deviled eggs to start and choice of
clam chowder or tossed caesar salad

{ Entree Choices: }

choose one

Barrel Smoked Prime Rib \$50

mashed potatoes and green bean casserole

Cajun Mushroom Salmon \$40

blackened salmon, cajun mushroom cream sauce,
white rice and sautéed zucchini

Stacked Midgley Smoked Turkey Plate \$35

barrel smoked turkey, baked beans, mashed potatoes,
stuffing, green bean casserole, candied yams,
cranberry sauce and turkey gravy

{ Kids Plate \$15 }

kids 12 and under

turkey, stuffing, mashed potatoes, cranberry sauce

{ Dessert }

choice of

Classic Pumpkin Pie

Apple Tart

apples baked in to soft pastry crust topped with
whipped cream & caramel sauce à la mode

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



We serve only Certified Angus Beef

{ MidgleysPublicHouse.com }