



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**  9
sazerac rye whiskey, sweet vermouth,
bitters & bada bing cherry

{ MIDGLEY MULES } 8

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

{ DRAFT BEERS }

- Rotating Crafts** {ask server} AQ
- Hamm's** {lager} 4
- Ballast Point Grapefruit Sculpin** {ipa} 8
- Alpine Duet** {ipa} 8
- Founders Centennial** {dipa} 8
- Hoegaarden** {belgian white ale} 8
- Guinness** {irish stout} 8
- Beer Flight** pick any 4 drafts 10

{ BOTTLES & CANS }

- Budweiser** 5
- Bud Light** 5
- Coors Light** 5
- Corona** 6
- Heineken** 6
- Stella Artois** 6
- Shock Top** 6
- Sierra Nevada Pale Ale** 6
- Sierra Nevada Old Chico** 6
- Olympia**{12oz  4
- Pabst Blue Ribbon** {12oz} 4
- Not Your Father's Root**  Beer 6
- Strongbow Gold Apple Hard Cider** 5
- St. Pauli Girl** {non-alcoholic} 4

{ HOUSE COCKTAILS }

- That's Figgin' Good** 10
jim bean honey whiskey, domaine de canton
ginger, figs, mint & lemon
- Winter Sling** 10
plymouth gin, benedictine, apple syrup,
lemon, angostura, orange bitters & hard cider
- Spiced Orange-Tini**  10
wheatly vodka, grand marnier, fresh orange
juice & cinnamon pear syrup
- Spicy Grapefruit Margarita** 10
arbol chili infused partida silver tequila,
fresh lime juice, agave nectar, fresh grapefruit
juice, jalapeño slice & salt rim
- Root N' Rum** 10
gosling's dark rum, root liquor & ginger beer
- Huckleberry Lemon Drop**  9
360 huckleberry vodka, fresh lemon juice,
simple syrup, cranberry & sugar rim
- Elder Pear**  9
grey goose la poire pear vodka, st. germaine,
sparkling wine & sugar rim

{ WINE } { wine by the glass }

- Noble Vines 337** {house cabernet} 7
- Beringer Knights Valley** 11
{cabernet sauvignon}
- Frank Family** {cabernet} 15
- Brazin Zin** {zinfandel} 8
- The Prisoner** {zinfandel blend} 15
- Meiomi** {pinot noir} 11
- Noble Vines 181** {house merlot} 7
- Noble Vines 446** {house chardonnay} . 7
- Frank Family** {chardonnay} 12
- Rombauer** {chardonnay} 14
- Minuty** {rosé} 8
- St. Supery** {sauvignon blanc} 9
- Santa Margarita** {pinot grigio} 9

{ SPARKLING WINE & CHAMPAGNE }

- { served in 187ml bottle }
- Mionetto Prosecco** 8
- Gran Imperial Brut** 8
- Veuve Clicquot** {yellow label} 45
{ served in 375ml bottle }

VALENTINE'S DINNER MENU

TUESDAY, FEBRUARY 14, 2017

{ APPETIZERS }

Wings vegan - 12 hog - 14 sticky chicken - 14	Crab Cakes 18 sriracha aioli, wasabi cream, cilantro & green onion
Pork Belly Sliders 16 bacon wrapped pork belly, lettuce, tomato & chipotle aioli	Prawn Cocktail 16 5 chilled prawns, shredded lettuce & cocktail sauce
Pork Belly Chicharrones 8	Mussels 18 garlic butter, white wine, caramelized onions, parsley & garlic bread
Asparagus Cigars 10 asparagus, cream cheese, wrapped in egg roll wrappers & served with a sweet chili sauce	Calamari 14 fried tentacles and rings, cocktail sauce, sriracha sauce & lemon
Avocado Fries 11 tempura & panko battered avocado slices & sriracha ranch	Poutine* 16 prime rib, fries, cheese curds & demi glace
Oysters half dozen - 17 full dozen - 30 served with lemon, champagne mignonette, cocktail sauce & horseradish	Bowl of Shrooms 12 assorted mushrooms, demi glace & garlic bread

{ Buy the chefs a round of beer 15 }

{ \$65 PER PERSON }

{ no split entrees }

{ 3 COURSE PRIX FIXE MENU }

classic tossed caesar salad, tossed green salad, lobster bisque or red pepper tomato soup

{ ENTREE CHOICES }

*16oz Barrel Smoked Prime Rib

mash potatoes, grilled asparagus & demi

*9oz Filet Mignon Oscar

mash potatoes, grilled asparagus, hollandaise sauce & crab cake

Half Rack of Lamb

roasted half rack of lamb, mint jelly chimichurri, smashed garlic red potatoes & sauteed zucchini

14oz Lobster Tail

butter poached lobster tail, smashed garlic red potatoes, sauteed zucchini & drawn butter

Black Truffle Chicken Kiev

breaded boneless chicken breast stuffed with truffle butter, bell pepper wild rice pilaf & mushroom sauce

Cioppino

crab, mussels, salmon, shrimp, scallop, cod, spicy tomato broth, linguine & garlic bread

Add Lobster Tail To Any Entrée For \$20

{ CHOICE OF DESSERT }

Raspberry Angel Cake OR Chocolate Pudding Cake

{ 18% Gratuity Added to Parties of 6 or more }

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



**We serve only Certified Angus Beef®*

{ MidgleysPublicHouse.com }