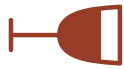


# Paula's

## PUBLIC House

GastroPub



### WINE

#### RED

- PINOT NOIR** 9/36  
Hob Nob Vineyards, CA
- RED ZINFANDEL** 10/38  
Renwood, CA
- MONTEPULCIANO D'ABRUZZO** 9/36  
Capogiro, Italy
- CABERNET SAUVIGNON** 10/38  
"337", Noble Vines, CA
- RED BLEND** (Zinfandel/Petite Sirah) 10/40  
"The Cleaver," Renwood, CA
- MALBEC** 9/36  
Puntapays, Argentina
- CHIANTI COLLI SENESI** 10/38  
Bonfio, Italy
- VIPRA ROSSO DOLCE** 8/32  
Vipra, Italy  
Sweet, cold, delicious red
- RED BLEND** (Tempranillo/Grenache) 9/36  
Bodega Ochoa, Spain
- MERLOT** 9/36  
"181", Noble Vines, CA
- SANGIOVESE** 8/30  
"Collitto", Fattoria le Poggette, Italy
- BORDEAUX SUPÉRIEUR** 32  
Chateau Roc de Levraut, France
- BARBERA D'ASTI** 32  
La Mondianese, Italy

#### WHITE | SPARKLING | ROSÉ

- PINOT GRIGIO** 8/30  
Circa, Italy
- RIESLING** 9/36  
Red Newt, New York
- CHARDONNAY** 9/36  
Bodan Roan, CA
- MOSCATO** 9/36  
Zebo, CA
- FALANGHINA** 9/36  
"Belle Note," Dezzani, Italy
- SAUVIGNON BLANC** 10/38  
Kono, New Zealand
- ROSÉ** 9/36  
Hecht & Bannier, Cotes de Provence, France
- PROSECCO** 10/38  
Lamberti, Italy
- VINHO VERDE** 8/30  
Arca Nova, Portugal
- ORVIETO** 28  
Barbi, Italy
- GAVI** 34  
La Smilla, Italy

#### PAULA'S WINE SPECIALS

7 per glass | 26 per bottle

- PLEASE ASK YOUR SERVER FOR TODAY'S OFFERINGS! -



### RESERVE WINES

- CABERNET SAUVIGNON** 60  
Centered, Napa Valley, CA 2016
- BRUNELLO DI MONTALCINO** 80  
Fattoria dei Barbi, Tuscany, IT 2012
- CHARDONNAY** 58  
Freemark Abbey, Napa Valley, CA 2015
- SANCERRE** 55  
Pascal Jolivet, Loire, France 2017

### COCKTAILS

- "GROW A PEAR" MULE** 11  
cucumber vodka, pear nectar, ginger beer, fresh citrus
- GIN SMASH** 11  
Sprinbrook "Sly Fox" gin, muddled berries & cucumber, fresh citrus
- LEMON BERRY SANGRIA** 11  
local Freefall red sangria, lemonade, Springbrook two sisters vodka, Prosecco float, fresh berries
- THE FRUITY MO** 11  
Sloop Juice Bomb IPA, orange vodka, grapefruit liqueur, fresh citrus
- THE INTERVENTION** 11  
blanco tequila, St. Germain, grapefruit, fresh citrus, Pamplemousse Liqueur
- SUMMER RYE** 11  
Hudson rye, Barrow's ginger liqueur, pear nectar, fresh citrus
- YUMMERS** 11  
coconut rum & dark rum, mango nectar, fresh citrus



### BEER



#### ALWAYS ON TAP

- STELLA ARTOIS** 6  
Belgium, 5.2% ABV
- SAMUEL ADAMS SEASONAL** 6  
Boston, MA
- ANCHOR STEAM CALIFORNIA LAGER** 7  
San Fran, 4.9% ABV
- GUINNESS** 7  
Dublin, 4.2% ABV
- SLOOP BREWING CO. JUICE BOMB** 7.50  
East Fishkill, NY, 6.5% ABV
- 3 BREWS OF THE WEEK**  
(ask your server) MP
- BEER FLIGHT** 14  
Choice of 4, 5oz pours

#### BOTTLES & CANS

- BUD LIGHT** 5
- COORS LIGHT** 5
- MICHELOB ULTRA** 5
- CORONA** 6
- MODELO** 6
- HEINEKEN** 6
- BLACK CHERRY WHITE CLAW** 6
- ST. PAULI GIRL** N/A 5
- DOWNEAST HARD CIDER** 6.5
- DOWNEAST SEASONAL CIDER** 6.5
- FOUNDERS "ALL DAY IPA"** 19.2oz can 8
- SCHOFFERHÖFER GRAPEFRUIT WHEAT** 16.9oz can 7
- FIRESTONE WALKER NITRO MERLIN STOUT** 12oz can 7
- TROEGS SUNSHINE PILSNER** 16oz 6

#### WE PROUDLY SUPPORT LOCAL!

SLOOP BREWING CO. | MARIO'S BAKERY | CHEESECAKE HEAVEN | VITA'S SWEET TREATS | MADDY CAKES | HARNEY & SONS  
SPRINGBROOK DISTILLERY | TUTHILLTOWN DISTILLERY | FREEFALL SANGRIA | BARROW'S | SALT POINT MEADERY

Food is Love Served on a Plate

#gastropub #gastropubindutchess #pubonwappingerscreek #livemusicindutchesscounty #paulaspublichouse #hvgastropub  
#hudsonvalleygastropub #hudsonvalleylivemusic #hvfhandchips #hudsonvalleycheers

# Paula's

## PUBLIC House

GastroPub

### SOUP & SALAD

#### TODAY'S SOUP 6

#### FRENCH ONION 8

#### LOCAL FIELD GREENS 7

mixed greens, cucumbers, tomatoes, carrots, garlic croutons, house vinaigrette

#### CAESAR 8

house made dressing, garlic croutons, parmigiana

#### ROASTED BEET & FETA 10

baby arugula, candied pecans, pickled onions, lemon basil vinaigrette

#### SPINACH SALAD 10

gala apples, pickled onions, cucumbers, feta cheese, lemon vinaigrette

Salad Add Ons:

chicken +6 | tofu +6 | shrimp +7 | steak +8 | tuna +8 | salmon +8

### THIS & THAT

#### CHARCUTERIE BOARD FOR "2" 22

assorted cheeses, sausages, dried meats

#### SVEN'S BALLS 10

swedish style, mushrooms, garlic, brandy cream

#### BAVARIAN PRETZELS 8

mustard & bier cheese sauce

#### HOUSE MADE HUMMUS 9

celery, carrots, crispy pita chips

#### CHICKEN WINGS 12

buffalo, garlic parmesan, teriyaki, general tso's

#### PAULA'S POUTINE 12

crispy fries, topped with stout gravy, braised short ribs, feta cheese

#### DUMPLINGS 10

mixed vegetables

#### CRISPY BROCCOLI FLORETS 10

sweet chile & sriracha sauce, berry soy aioli

#### CRISPY ZUCCHINI FRIES 8

pom'doro sauce

#### TOFU NOODLE BOWL 10

lo mein noodles, broccoli, bell peppers, soy ginger broth

#### FRIED GREEN BEANS 8

sweet chili aioli, honey mustard

#### PHILLY CHEESESTEAK EGGROLLS 10

sweet chile aioli, mustard bier cheese

### SIDES

#### SAUTEED BROCCOLI 5

garlic & oil

#### SAUTEED SPINACH 5

garlic & oil

#### GRILLED ASPARAGUS 6

garlic & oil

#### CRISPY ZUCCHINI CAKES 6

#### HERB ROASTED POTATOES 5

garlic & oil

#### SWEET POTATO FRIES 5

garlic & oil

#### COLESLAW 4

#### FRENCH FRIES 4

#### MAC N' CHEESE 6

#### RICE N' BEANS 6

### SANDWICHED BETWEEN THE BREAD

Served with your choice of house salad or french fries

choose sweet potato fries add. \$1

#### BUILD YOUR OWN BURGER 12

add ons: mushrooms, balsamic onions, bacon, ham, pickled jalapenos, choice of cheese +1, add fried egg +2, bier cheese +2

#### GRILLED HAM & SWISS 11

tomato rosemary jam, baby arugula on toasted rye

#### YARD 12

marinated grilled chicken breast, lettuce, tomato, onions, sweet chile aioli

add ons: mushrooms, balsamic onions, bacon, ham, pickled jalapenos, choice of cheese +1, add fried egg +2, bier cheese +2

#### LAND 14

marinated and grilled flat iron steak, balsamic onions, horseradish aioli

add ons: mushrooms, bacon, ham, pickled jalapenos, choice of cheese +1, add fried egg +2, bier cheese +2

#### OCEAN 15

grilled salmon, pickled vegetable relish, baby arugula, dill sour cream

#### THE "GUZZ" 15

pulled pork or braised short ribs layered with crispy fries & coleslaw

#### FALAFEL 12

lettuce, tomato, onions, cucumber tzatziki sauce in a pita

#### REUBEN 12

corned beef, sauerkraut, swiss cheese, 1000 island, toasted rye

### MAIN ATTRACTIONS

#### SUMMER VEGETABLE &

#### BLACKENED SHRIMP RISOTTO 15/26

sautéed spinach, zucchini, corn, cherry tomatoes, asiago cheese

#### PAULA'S PASTA 12

house made pomodoro sauce, ricotta cheese, parmesan, fresh basil

add chicken +6 | tofu +6 | shrimp +7 | salmon +8 | steak +8

#### PAN SEARED COD 23

kalamata olives, artichoke hearts, cherry tomatoes, & white wine butter over vegetable cous cous pilaf

#### FISH AND CHIPS 17

fresh cod fillets prepared in the British pub style, with coleslaw

#### SHORT RIBS 26

stout gravy, balsamic caramelized onions, herb roasted potatoes, grilled zucchini

#### SEARED SALMON 23

sautéed spinach, zucchini corn cakes, basil pesto puree, tomato jam

#### SEARED RIBEYE 27

red wine demi, sauteed broccoli, herb roasted potatoes

#### LEMON & THYME ROASTED CHICKEN 22

grilled asparagus, summer vegetable hash, white wine jus

#### SMOKED CHICKEN BURRITO 17

stuffed with cheddar, queso fresco, roasted corn & rancho, side of black beans & rice, pico de gallo, sour cream

### "FROM THE SMOKER"

Served with 2 sides and Paula's house made BBQ

#### BRISKET 18

#### PULLED PORK 16

#### ST. LOUIS RIBS 13/22

#### SMOKED BBQ CHICKEN THIGHS 17

#### "GO BIG OR GO HOME!" 45

sampler for 2, 4 sides, all 4 proteins

Food is Love Served on a Plate



# Paula's

PUBLIC  
House  
GastroPub

## SOUP & SALAD

### TODAY'S SOUP 6

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### LOCAL FIELD GREENS 7

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### CRISPY ZUCCHINI FRIES 8

pom'doro sauce

### TOFU NOODLE BOWL 10

lo mein noodles, broccoli, bell peppers, soy ginger broth

### FRIED GREEN BEANS 8

sweet chili aioli, honey mustard

### PHILLY CHEESESTEAK EGGROLLS 10

sweet chile aioli, mustard bier cheese

## SANDWICHED BETWEEN THE BREAD

Served with your choice of house salad or french fries  
choose sweet potato fries add \$1

### BUILD YOUR OWN BURGER 12

add ons: mushrooms, balsamic onions, bacon, ham, pickled jalapenos, choice of cheese +1, add fried egg +2, bier cheese +2

### GRILLED HAM & SWISS 11

tomato rosemary jam, baby arugula on toasted rye

### YARD 12

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## MAIN ATTRACTIONS

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sautéed spinach, zucchini, corn, cherry tomatoes, asiago cheese

### PAULA'S PASTA 12

house made pomodoro sauce, ricotta cheese, parmesan, fresh basil  
add chicken +6 | tofu +6 | shrimp +7 | salmon +8 | steak +8

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stuffed with cheddar, queso fresco, roasted corn & ranchero, side of black beans & rice, pico de gallo, sour cream

## SIDES

### SAUTEED BROCCOLI 5

garlic & oil

### SAUTEED SPINACH 5

garlic & oil

### GRILLED ASPARAGUS 6

### CRISPY ZUCCHINI CAKES 6

### HERB ROASTED POTATOES 5

### SWEET POTATO FRIES 5

### COLESLAW 4

### FRENCH FRIES 4

### MAC N' CHEESE 6

### RICE N' BEANS 6

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### "GO BIG OR GO HOME!" 45

sampler for 2, 4 sides, all 4 proteins

# Paula's

PUBLIC  
House  
GastroPub

## CATERING MENUS

Stationary or Passed Hors' d'oeuvres

### GOLD

- Ahi Tuna Tostadas
- Roasted Beet Crostinis with goat cheese, balsamic glaze
- Gulf Shrimp Cocktail, house made cocktail sauce, fresh lemon
- Crostini of Beef Tenderloin, crumbly bleu, onion jam
- Prosciutto wrapped brown butter pears
- Roma tomato bruschetta with fresh mozzarella & basil
- Baby heirloom tomatoes & fresh mozzarella skewers
- Hummus & crudite
- Assorted fruit platter
- Prosciutto wrapped figs stuffed with goat cheese, balsamic glaze
- Charcuterie Board

### HOT

- Fried Green Beans
- Chicken or Beef Sate with spicy Thai peanut sauce
- Maple Bacon Wrapped Scallops
- Local Beef Sliders, cheddar cheese, bacon, caramelized onions, sweet chili aioli
- Chicken Wings choose: Buffalo, teriyaki, garlic parm, green chili
- Fried Calamari
- Mini Crab Croquettes
- Crispy Brussels Sprouts
- Bavarian Pretzels with mustard beer cheese dipping sauce
- Vegetable Dumplings with mandarin soy dipping sauce
- Mini Crab Rangoon Egg Rolls

## OPEN BAR PACKAGES

### 2 HOUR BEER & WINE PACKAGE

\$17 per person ++  
Domestic & Imported Bottles, Select Draughts,  
2 House Reds, 2 House Whites

### 3 HOUR BEER & WINE PACKAGE

\$24 per person ++  
Domestic & Imported Bottles, Select Draughts,  
2 House Reds, 2 House Whites

### 2 HOUR TOTAL OPEN BAR PACKAGE

\$26 per person ++  
Domestic & Imported Bottles, Select Draughts,  
2 House Reds, 2 House Whites, Call Liquors

### 3 HOUR TOTAL OPEN BAR PACKAGE

\$36 per person ++  
Domestic & Imported Bottles, Select Draughts,  
2 House Reds, 2 House Whites, Call Liquors

## BUFFET MENUS

\$26 per person plus tax and gratuity (minimum 30 people)

\*All parties include your choice of House or Caesar Salad

\*Freshly Baked Bread & Butter

### CHICKEN

(choose one)

**MARSALA** marsala wine, mushrooms, shallots

**FRANCAISE** white wine & lemon butter sauce

**HERB ROASTED** white wine au jus

**PICCATTA** lemon, garlic, capers, white wine jus

**PARMESAN** fresh mozzarella, pomo'doro sauce

**GUINNESS BBQ GLAZED**

### BEEF/PORK

(Add \$4 per person)

**GRILLED HANGAR STEAK** teriyaki & soy marinade

**SLICED NY STRIP** grilled mushrooms & onions, red wine demi glaze

**BEER BRAISED SHORT RIBS** guinness braised, caramelized onions

**SLICED PORK LOIN** Spicy mustard glaze, port wine demi, or bourbon caramelized apples

**HONEY GLAZED SLICED HAM** grilled pineapple

### FISH

(choose one)

**PESTO CRUSTED SALMON** blistered cherry tomatoes, balsamic glaze

**GRILLED SALMON** lemon beurre blanc

**OVEN BAKED HADDOCK** tomatoes, capers, white wine & butter sauce

**PAULA'S FISH & CHIPS** british pub style, house made tarter sauce

**SESAME CRUSTED AHI TUNA** (Add \$3 per person) ginger lo mein noodles, hoison glaze

### PASTA

(choose one)

**PENNE A LA VODKA** fresh tomatoes, onions, cream sauce

**GARLIC & EVOO** arugula, asparagus, baby heirloom tomatoes

**PUTTANESCA** capers, anchovies, garlic, kalamata olives,

**POMODORO** chunky roma tomatoes, fresh basil, shaved parmesan

**BOLOGNESE** house made meat sauce, fresh parmesan

## SIDES (choose 2)

### STARCH

**HERB ROASTED POTATOES**

**SMASHED FINGERLING POTATOES**

**WILD RICE PILAF**

**SPANISH RICE & BEANS**

**ISRAELI COUSCOUS** with diced tomatoes & EVOO

**QUINOA** with toasted almond and dried cranberries

### VEGETABLES

**SAUTEED BROCCOLI** garlic & EVOO, shaved parmesan

**SEASONAL MIXED VEGETABLES** garlic & EVOO, herbed butter

**ROASTED CAULIFLOWER & BABY CARROTS** Garlic & EVOO, balsamic drizzle

**KALE SALAD** cranberries & toasted almonds, bleu cheese

FOR MORE INFORMATION REGARDING YOUR EVENT CONTACT

JUSTIN LAFALCE: [JLAF7187@GMAIL.COM](mailto:JLAF7187@GMAIL.COM) • PAULA YOUNG: [PAULASBAR@AOL.COM](mailto:PAULASBAR@AOL.COM) • (845) 454-7821

ALL CATERING EVENTS ARE SUBJECT TO A 20% SERVICE CHARGE AND 8.125% NYS SALES TAX • 10% DEPOSIT IS REQUIRED AT TIME OF BOOKING

• GUEST COUNT IS REQUIRED 7 DAYS PRIOR TO THE EVENT AND THERE MUST BE A GUARANTEE OF SAID NUMBER OF PERSONS •

Food is Love Served on a Plate



## CATERING MENUS

Stationary or Passed Hors' d'oeuvres

### GOLD

- Ahi Tuna Tostadas
- Roasted Beet Crostinis with goat cheese, balsamic glaze
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**HERB ROASTED** white wine au jus

**PICCATTA** lemon, garlic, capers, white wine jus

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(choose one)

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**GRILLED SALMON** lemon beurre blanc

**OVEN BAKED HADDOCK** tomatoes, capers, white wine & butter sauce

**PAULA'S FISH & CHIPS** british pub style, house made tartar sauce

**SESAME CRUSTED AHI TUNA** (Add \$3 per person) ginger lo mein noodles, hoison glaze

### PASTA

(choose one)

**PENNE A LA VODKA** fresh tomatoes, onions, cream sauce

**GARLIC & EVOO** arugula, asparagus, baby heirloom tomatoes

**PUTTANESCA** capers, anchovies, garlic, kalamata olives,

**POMODORO** chunky roma tomatoes, fresh basil, shaved parmesan

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### BEEF/PORK

(Add \$4 per person)

**GRILLED HANGAR STEAK** teriyaki & soy marinade

**SLICED NY STRIP** grilled mushrooms & onions, red wine demi glaze

**BEER BRAISED SHORT RIBS** guinness braised, caramelized onions

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**HONEY GLAZED SLICED HAM** grilled pineapple

### SIDES (choose 2)

#### STARCH

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**SMASHED FINGERLING POTATOES**

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**SPANISH RICE & BEANS**

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**QUINOA** with toasted almond and dried cranberries

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**KALE SALAD** cranberries & toasted almonds, bleu cheese



Take Out Menu

845.454.7821

2186 NEW HACKENSACK ROAD  
POUGHKEEPSIE, NY 12603

### HOURS

SUNDAY: 12PM-8PM

MONDAY-TUESDAY: 4PM-10PM

WEDNESDAY-SATURDAY: 11:30AM-11PM

PAULASPUBLICHOUSE.COM

FOR MORE INFORMATION REGARDING YOUR EVENT CONTACT  
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Food is Love Served on a Plate



## SOUP & SALAD

### TODAY'S SOUP 6

### FRENCH ONION 8

### LOCAL FIELD GREENS 7

mixed greens, cucumbers, tomatoes, carrots, garlic croutons, house vinaigrette

### CAESAR 8

house made dressing, garlic croutons, parmigiana

### ROASTED BEET & FETA 10

baby arugula, candied pecans, pickled onions, lemon basil vinaigrette

### SPINACH SALAD 10

gala apples, pickled onions, cucumbers, feta cheese, lemon vinaigrette

*Salad Add Ons:*

chicken +6 | tofu +6 | shrimp +7 | steak +8 | tuna +8 | salmon +8

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mustard & bier cheese sauce

### HOUSE MADE HUMMUS 9

celery, carrots, crispy pita chips

### CHICKEN WINGS 12

buffalo, garlic parmesan, teriyaki, general tso's

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crispy fries, topped with stout gravy, braised short ribs, feta cheese

### DUMPLINGS 10

mixed vegetables

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sweet chile & sriracha sauce, berry soy aioli

### CRISPY ZUCCHINI FRIES 8

pom'doro sauce

### TOFU NOODLE BOWL 10

lo mein noodles, broccoli, bell peppers, soy ginger broth

### FRIED GREEN BEANS 8

sweet chili aioli, honey mustard

### PHILLY CHEESESTEAK EGGROLLS 10

sweet chile aioli, mustard bier cheese

## SANDWICHED BETWEEN THE BREAD

*Served with your choice of house salad or french fries  
choose sweet potato fries add \$1*

### BUILD YOUR OWN BURGER 12

add ons: mushrooms, balsamic onions, bacon, ham, pickled jalapenos, choice of cheese +1  
add fried egg +2, bier cheese +2

### GRILLED HAM & SWISS 11

tomato rosemary jam, baby arugula on toasted rye

### YARD 12

marinated grilled chicken breast, lettuce, tomato, onions, sweet chile aioli  
add ons: mushrooms, balsamic onions, bacon, ham, pickled jalapenos, choice of cheese +1  
add fried egg +2, bier cheese +2

### LAND 14

marinated and grilled flat iron steak, balsamic onions, horseradish aioli  
add ons: mushrooms, bacon, ham, pickled jalapenos, choice of cheese +1, add fried egg +2, bier cheese +2

### OCEAN 15

grilled salmon, pickled vegetable relish, baby arugula, dill sour cream

### THE "GUZZ" 15

pulled pork or braised short ribs layered with crispy fries & coleslaw

### FALAFEL 12

lettuce, tomato, onions, cucumber tzatziki sauce in a pita

### REUBEN 12

corned beef, sauerkraut, swiss cheese, 1000 island, toasted rye

## SIDES

### SAUTEED BROCCOLI 5

garlic & oil

### SAUTEED SPINACH 5

garlic & oil

### GRILLED ASPARAGUS 6

### CRISPY ZUCCHINI CAKES 6

### HERB ROASTED POTATOES 5

### SWEET POTATO FRIES 5

### COLESLAW 4

### FRENCH FRIES 4

### MAC N' CHEESE 6

### RICE N' BEANS 6

## MAIN ATTRACTIONS

### SUMMER VEGETABLE &

### BLACKENED SHRIMP RISOTTO 15/26

sautéed spinach, zucchini, corn, cherry tomatoes, asiago cheese

### PAULA'S PASTA 12

house made pomodoro sauce, ricotta cheese, parmesan, fresh basil  
add chicken +6 | tofu +6 | shrimp +7 | salmon +8 | steak +8

### PAN SEARED COD 23

kalamata olives, artichoke hearts, cherry tomatoes, & white wine butter over vegetable cous cous pilaf

### FISH AND CHIPS 17

fresh cod fillets prepared in the British pub style, with coleslaw

### SHORT RIBS 26

stout gravy, balsamic caramelized onions, herb roasted potatoes, grilled zucchini

### SEARED SALMON 23

sautéed spinach, zucchini corn cakes, basil pesto puree, tomato jam

### SEARED RIBEYE 27

red wine demi, sauteed broccoli, herb roasted potatoes

### LEMON & THYME ROASTED CHICKEN 22

grilled asparagus, summer vegetable hash, white wine jus

### SMOKED CHICKEN BURRITO 17

stuffed with cheddar, queso fresco, roasted corn & rancho, side of black beans & rice, pico de gallo, sour cream

## "FROM THE SMOKER"

*Served with 2 sides and Paula's house made BBQ*

### BRISKET 18

### PULLED PORK 16

### ST. LOUIS RIBS 13/22

### SMOKED BBQ CHICKEN THIGHS 17

### "GO BIG OR GO HOME!" 45

sampler for 2, 4 sides, all 4 proteins

Food is Love Served on a Plate

