

SHARED PLATES + STARTERS

Pork & Chive Dumplings
steamed pork, fresh chives,
ginger & garlic served with Thai chili sauce | 9.65

Bacon Wrapped Stuffed Jalapeños
golden fried fresh jalapeños stuffed
with spicy cream cheese, cool ranch dip | 8.95

**Smoked BBQ Chicken &
Grilled Pineapple Quesadilla**
melted cheddar, chicken breast, golden
pineapple, salsa fresca, sour cream | 10.35

Steamed Clams 🌿
hand harvested little neck clams steamed in
a garlicky white wine & parsley sauce | 10.95

Saison Fried Cheese Curds
Wisconsin's finest! lightly breaded melty
cheese nuggets served with
tomato sauce & cool ranch dips | 8.95

Santorini Sampler
tzatziki, hummus, roasted artichoke
parmesan dip, warm pita bread | 9.95

Petite Crab Cakes
pan seared all lump crab cakes served
with zesty chili lobster sauce | 9.95

Sweet Potato Fry Basket
waffle-shaped sweet potato fries dusted with
brown sugar, served with **mckenzie27** bbq | 6.95

Reubenesque Eggrolls
voluptuous eggrolls stuffed with corned beef,
swiss cheese, sauerkraut & spicy mustard,
golden fried, served with russian dressing dip | 9.25

Onion Ring Tower
golden fried rings served with our
famous **mckenzie27** bbq sauce | 7.95

Chips + 3 dips
tortilla chips with salsa roja,
guacamole, salsa fresca | 9.50

Firecracker Wings
sriracha glaze, bleu cheese dressing,
celery, carrot sticks | 9.50

your choice:

- ◆ Mild
- ◆ Extra Spicy
- ◆ **Mckenzie27** bbq
- ◆ Spicy
- ◆ Thai Chili
- ◆ Sweet + Sour

Fried Green Tomatoes
thick tomato slices, spicy breaded & golden fried,
cajun ranch dip | 8.80

Golden East West Shrimp Eggrolls
filled with savory braised scallions, bacon,
shrimp, napa cabbage, ginger & cilantro,
apricot dipping sauce | 9.85

Nachos
cheese, salsa fresca, fresh jalapenos, sour cream
◆ spicy beef & refried beans | 9.95 - smaller | 7.50
◆ tomatillo chicken tinga | 10.25 - smaller | 7.65
◆ pulled bbq pork | 10.25 - smaller | 7.65
◆ cheese | 9.25 - smaller | 6.75
◆ add guacamole 1.95

Creole Queso Fondido
spicy blend of tomato, onions, peppers,
fontina queso, diced andouille sausage,
tortilla chips | 9.65

Hummus 🌿
cured olives, garnished with cucumber
& tomato, warm pita bread | 8.75

Spicy Fried Calamari with Zesty Garlic Aioli
fresh calamari rings, tomato sauce dip | 9.65
◆ add cherry hot peppers | 1.00

Hot Artichoke + Spinach Dip
with tortilla chips & veggie sticks | 9.95
◆ add lump crabmeat | 4.95

Asian Lettuce Wraps 🌿
chicken, slivered carrots & peanuts
tossed with sweet + sour sauce,
noodles, bibb lettuce cups | 9.95
(make it vegetarian with roast asparagus) + 1.00

Kona Tuna Poke*
Hawaiian tuna "tartare", cucumber,
red onion & ginger tossed with white soy
marinade, crispy wontons & fresh lime | 10.85

Pacific Rim Salmon Poke*
fresh cubed salmon, mango & avocado
with pickled ginger & sesame soy marinade,
crispy wontons & fresh lime | 10.95

Retro Skins
fresh baked penobscot bay potato skins | 8.95
with your choice of:
◆ cheddar + bacon ◆ asparagus + swiss
◆ short ribs & pepper jack cheese



ENTRÉE SALADS + SOUPS

Sonoma Salad 🌿

organic kale, candied walnuts, craisins, slivered almonds, crumbled bleu cheese tossed with white balsamic | 11.95

Blackened Shrimp & Kale Grain Bowl 🌿

spicy shrimp, kale, Israeli couscous, golden quinoa blend, avocado, tomato + red onion tossed in cider-mustard vinaigrette | 14.25

Cobb Salad

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 12.50 - smaller | 9.95

Blackened Salmon + Asparagus Salad 🌿

spring greens, mandarin oranges, tomato, red onion, toasted almonds, orange thyme vinaigrette | 13.95

Key West Salad with Spicy Tuna* 🌿

seasonal berries, fresh mango salsa, mandarin oranges, candied walnuts, tomatoes, fresh greens, honey lime dressing | 14.95

Chopped Club Salad

chopped greens, diced chicken, bacon, tomato, garbanzo beans, cucumber, red onion, bleu cheese, dijon vinaigrette | 11.50

Crimson + Gold Beet Salad 🌿

roasted red & yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette | 11.95
♦ add chicken | 3.95

SOUP CALENDAR

TUREEN - 4.95 | CUP - 3.95

Sunday:	Manhattan Red Chowder 🌿
Monday:	French Onion Soup
Tuesday:	New Orleans Gumbo
Wednesday:	Chickpea & Lentil 🌿
Thursday:	Cheddar Ale with Broccoli & Bacon
Friday:	New England Clam Chowder
Saturday:	Ribollita Italian White Bean 🌿

Everyday: Maryland Crab & Brie Bisque
TUREEN - 5.75 | CUP - 4.50

SEASONAL CHILI

creative takes on a classic - always slow simmered & delicious, check with your server for today's offering

Big Island Grilled Mahi + Pineapple Salad 🌿

lightly blackened mahi, mixed greens, tomato, toasted macadamia nuts, mango salsa, honey lime dressing | 13.95

Wine Country 🌿

grilled salmon, fresh spinach, craisins, strawberries, mandarin oranges, toasted sunflower seeds, diced tomato, balsamic vinaigrette | 13.75

Steak, Gorgonzola + Belgian Endive Salad*

grilled steak, mixed greens, tomato, red onion, gorgonzola, red wine vinaigrette | 13.75

Mediterranean 🌿

grilled chicken breast, feta, kalamata olives, red onion, tomato, fresh beets, pepperoncini, assorted greens, fresh cucumber dressing | 12.50 - smaller | 9.95
♦ scoop of hummus | 2.75

Field Green Salad 🌿

gorgonzola, pine nuts, roma tomato, red onion, croutons, white balsamic vinaigrette | 8.50
♦ add crabcake | 6.50
♦ add blackened shrimp | 6.50

McKenzie Wedge

iceberg wedge, diced tomato, applewood smoked bacon, crumbled bleu, cucumber, carrot | 7.25

Make your Entree Salad
vegetarian with Hummus

CAESAR

hearts of romaine tossed with croutons and our superb Caesar composed of the finest oils, lemon, asiago cheese, garlic + anchovy | 8.95

Customize your Caesar with:

Grilled Chicken Breast	3.95
Blackened Salmon	4.95
Crispy Fried Calamari	4.75
Grilled Steak*	4.75
Pan Seared Crabcake	6.50
Grilled Mahi Mahi	6.50
Spicy Grilled Tuna Steak*	6.50
Blackened Shrimp (3)	6.50



BURGERS, TACOS + PIZZA

GRILLED BURGERS & CHICKEN

served on soft potato bun with lettuce, tomato + red onion, pub fries, pickle

**Certified Hereford Burgers,
Grilled Chicken Breast 🌱,
or Veggie Burger** | 11.95

your choice of topping:

farmhouse cheddar
+ applewood bacon

buffalo sauce +
bleu cheese

cubano pepper +
queso sauce

caramelized red
onion + bleu cheese

shiitakes + swiss

salsa + pepper jack

onion ring + cheddar
+ mckenzie 27 bbq

pesto + roasted
tomato

(add avocado to any burger or chicken 1.00) 🌱

(sub fresh greens with vinaigrette add 1.00)

McKENZIE SLIDERS

Carolina BBQ Pulled Pork Sliders
mini slow roasted pulled pork
sandwiches topped with mango
salsa, sweet potato fries | 9.65

Burger + Cheddar + Fried Onion Sliders*
three mini burgers, melted cheddar,
fried onion, pub fries | 10.65

Crabcake Sliders
crabcakes on petite buns,
tartar sauce, pub fries | 11.50

TAVERN SANDWICHES

Roast Beef + White Cheddar
slow roasted beef, torpedo roll, demi glace,
whipped horseradish, hot peppers | 10.50

Salmon BLT Wrap
spicy grilled salmon, bacon, tomato,
lettuce, citrus aioli, flour tortilla | 10.95

Roast Pork + Broccoli Rabe
italian style roasted pork, sautéed broccoli rabe +
aged provolone, natural juices, torpedo roll | 10.75

Chicken + Pepper Jack Cheesesteak
grilled chopped chicken breast, bell pepper,
onion, spicy jack + roasted tomato aioli | 10.85

WOOD OVEN PIZZA

Thin crusted, superbly textured house made
dough fired in 700° wood burning oven

Classic
tomato sauce, mozzarella, oregano | 9.95

Margherita
tomato, fresh mozzarella, basil leaf | 10.50

Pepperoni
imported pepperoni, asiago, oregano,
mozzarella, fresh tomato sauce | 10.50

Italian Sausage + Peppers
sausage morsels, bell peppers,
red onion, mozzarella cheese | 10.95

Smoked BBQ Chicken
caramelized red onion, chicken breast,
mozzarella, **mckenzie 27** bbq | 10.95

9th Street
broccoli rabe, sausage, diced tomato,
mozzarella | 11.25

Spicy Buffalo Chicken
spicy chicken, hot sauce, bleu cheese,
mozzarella, green onion | 10.95

Spinach + Mushroom Flatbread
assorted wild mushrooms, fresh
baby spinach, mozzarella + tomato | 9.95

Pesto Margherita Flatbread
basil pesto, san marzano tomatoes,
fresh mozzarella | 9.95

STREET TACOS

all garnished with spanish rice + black beans

Baja Fish Tacos
golden fried mahi mahi, rojo tomato, cilantro
cabbage slaw, hot sauce, lime aioli | 10.75

Tacos De Pollo
braised chicken tinga, ancho chile sauce,
salsa, cilantro cabbage slaw | 10.65

Blackened Salmon & Bacon Tacos
grilled spicy salmon, applewood bacon, cilantro
cabbage slaw, lime aioli, salsa | 11.25

Chipotle Pork + Pineapple Tacos
braised pork, orange chipotle glaze, grilled
pineapple, cilantro cabbage slaw, salsa | 10.75



PUB FARE, STEAKS + SEAFOOD

PUB FAVORITES

Black + White Sesame Tuna

Ahi tuna lightly coated with sesame seed crust, pan seared, stir fry veggies, spicy Asian dipping sauce | 19.95

Garden District Jambalaya

shrimp, little neck clams, andouille sausage, chicken, tossed with rice in a fiery Louisiana sauce, garnished with a long hot pepper | 17.95

Chicken Parmesan

sautéed crisp parmesan breaded chicken breast, tomato sauce, mozzarella, spaghetti | 14.50

All Lump Maryland Crab Cakes

fresh lump crabmeat lightly bound, scented with sherry, gently breaded & sautéed, tartar sauce, pub fries, creamy cole slaw | 19.95

Marsala Meatloaf

famous house recipe with a twist: rich marsala & mushroom sauce with grilled asparagus + mashed potato (or with **mckenzie 27** bbq) | 14.25

Cottage Shepherd's Pie

lean ground beef and fresh herbs simmered with onion, carrots & green peas, topped with cheddar & golden mashed potatoes | 13.95

GRILLED SALMON – 2 WAYS

Cedar Plank

salmon fillet infused with smoked cedar, glazed with honey balsamic, served with seasonal veggies & mashed potatoes | 19.25

Thai Mustard Glazed Salmon

harmonious spicy mustard, soy, lime, brown sugar glazed salmon garnished with diced veggie quinoa & cous cous blend | 18.95

Classic Montreal Poutine

french fries topped with gravy and melted cheddar cheese curds | 10.50

Traditional Fish + Chips

craft beer batter dipped fresh fish, old bay fries, cole slaw, tartar sauce | 16.95

Chicken + Cashew Stir Fry

chicken, broccoli, carrot, snow peas, spinach, napa cabbage, mushrooms, onion, spicy sweet & sour sauce, jasmine rice | 15.25

Sweet + Smoky Baby Back Ribs

slow smoked, famous **mckenzie 27** bbq sauce, sweet potato fries, cole slaw | 17.95
- Half rack | 14.95

BREW HOUSE MAC 'n CHEESE

all tossed with semolina pasta twists & creamy spiced fontina cheese sauce, wood oven baked

Short Rib + Cubano Peppers

fork tender braised short ribs & spicy fried peppers | 16.95

Cauliflower + Baby Kale

roast cauliflower florets, wilted kale, toasted almonds, bread crumb crust | 14.65

Buffalo Chicken

chicken tenders, spicy hot sriracha sauce, blue cheese crumbles, bread crumb crust | 15.50

STEAKS

all flame grilled steaks include side caesar or mckenzie wedge, pub fries or mashed potatoes, grilled asparagus

Grilled Rib-Eye (12 oz) 24.95

New York Strip Steak (12 oz) 24.95

Filet Mignon (6 oz) 24.95

MISO UMAMI BOWLS

a multitude of fresh veggies & noodles steeped in light sesame soy broth flavored with red miso, fresh basil, cilantro & lime, garnished with fresh avocado

vegetable | 14.85

honey balsamic glazed chicken | 15.90

skewered spicy orange shrimp | 16.85

Brew House Sausage

scratch made in house, fully seasoned, zesty grilled sausages made from a variety of diced meats including lamb, turkey, chicken or pork.

Served with appropriate sides and garnishes, ask your server for today's selection

McKenzie Wedge, Side Caesar or cup of soup \$3.50 with any Pub Favorite, Umami Bowl or Brew House Mac 'n Cheese

 = Healthy Choices

*government guidelines suggest that eating undercooked animal derived foods may be harmful to your health.