

CRAFT BEER

Session IPA

ABV 4.2% | IBU 50 | 6.50/pint
crafted to give you the malt body AND hoppiness of its big brother. Yes more intense but less bitter ... for all day "sessioning"

Brandywine Wit

ABV 4.5% | IBU 15 | 6.00/pint
belgian ale brewed with raw wheat, coriander and orange peel, gives this WIT zesty hints while rounding off with a citrusy finish

McKenzie Light Lager

ABV 3.5% | IBU 7 | 5.50/pint
a skillfully crafted brew that is gently hopped with a smooth malt body. Clean, crisp, and refreshing. This is no ordinary light beer.

Emergency Golf Match Amber Ale

ABV 5.3% | IBU 11 | 6.25/pint
great crispy malt flavors, and gentle hop notes make this a perfect choice for anyone who wants a refreshingly smooth beer

Saison Vautour Farmhouse Ale

ABV 6.5% | IBU 28 | 6.50/pint
our GABF Gold medal award-winning Belgian style farmhouse ale balances a bold, spicy yeast character with a hoppy dry finish

Route 202 Hazy Pale Ale

ABV 5% | IBU 30 | 6.25/pint
using a blend of Cascade, Centennial, and Citra hops, this refreshing ale offers notes of fruit and citrus with palatable bitterness

HOPPY HOUR 3-5PM!



1/2 Price Starters

Flagship Pints \$4

Seasonal Pints \$5

Hi Balls \$5

House Wines \$6

Martinis, Cosmos + Manhattans \$6



DRINKS TO GO

Beer sizes: 32oz + 64oz

Cocktail sizes: single pour, 16oz, 32oz, 64oz
Availability may vary by drink.



COCKTAILS



Autumn Delight

Dad's Hat Rye Whiskey, apple cider, fresh cinnamon over ice | 12

Swedish Lemonade

Blueberry Vodka, lemonade, ginger ale | 9

Harvest Moon

Blue Coat Gin, Aperol, tonic, fresh grapefruit, burnt orange | 12

Dark 'N Stormy

Gosling's Black Seal Rum, ginger beer, bitters, lime | 11

Cucumber Refresher

cucumber vodka, limoncello, fresh mint, sprite | 9.50

Strawberry Mojito

Bacardi Dragonberry, muddled strawberries, mint, lime, simple syrup, club soda | 9

Pineapple Cosmo

pineapple vodka, Cointreau, fresh lime, cranberry | 9.50

Red, White or Cherry Sangria | 10

Margarita

Choose: classic lime, strawberry, watermelon, raspberry, mango, spicy jalapeno | 9

Orange or Grapefruit Crush | 8

Mangopolitan

mango vodka, triple sec, lime juice, mango juice | 10



WINE



WHITE

Maso Canali Pinot Grigio	6 oz 11 btl 29
White Haven Sauvignon Blanc	6 oz 11.50 btl 32
Kendall Jackson Chardonnay	6 oz 10.25 btl 28
William Hill Chardonnay	6 oz 9.50 btl 26
Kung Fu Girl Riesling	6 oz 11 btl 29
Ruffino Prosecco	split 10.50 btl 29

RED

Mark West Pinot Noir	6 oz 10 btl 26
Meomi Pinot Noir	6 oz 13 btl 35
J Lohr Cabernet Sauvignon	6 oz 10.50 btl 28
The Pessimist Red Blend	6 oz 11 btl 29
Tinto Negro Malbec	6 oz 10 btl 26
Simi Country Dry Rose	6 oz 11.50 btl 32

HOUSE

Pinot Grigio, Chardonnay, Cabernet, Merlot, White Zinfandel



STARTERS

BamBam Shrimp

golden fried shrimp tossed in creamy sriracha aioli | 10.95

Pacific Rim Salmon Poke

fresh salmon, avocado, red onion lightly marinated in umami soy blend, served over bibb lettuce, mango salsa | 11.95

General Tso Cauliflower ^v

batter dipped florets, lightly fried, tossed in fiery Asian chili sauce | 8.95

Spicy Fried Calamari with Zesty Garlic Aioli

fresh calamari rings, tomato sauce dip | 9.95

◆ add cherry hot peppers + 1.25

Classic Nachos

cheese, salsa fresca, fresh jalapenos, sour cream

◆ spicy beef | 10.50

◆ carnitas | 9.85

◆ spicy chicken | 10.50 ◆ add guacamole +1.95



Firecracker Wings

sriracha glaze, bleu cheese dressing, celery, carrot sticks | 11.50

your choice: mild, spicy, extra spicy, lemon mustard, mckenzie²⁷ bbq, asian sesame

Asian Lettuce Wraps

chicken, slivered carrots + peanuts tossed with sweet + sour sauce, noodles, bibb lettuce cups | 10.25

Hot Artichoke + Spinach Dip

with tortilla chips + veggie sticks | 10.25

◆ add lump crabmeat + 5.25

Saison Fried Cheese Curds

Wisconsin's finest! lightly breaded melty cheese nuggets served with tomato sauce + cool ranch dips | 8.95



SNACKS

Sweet Potato Fry Basket ^v

waffle-shaped fries, brown sugar, mckenzie²⁷ bbq | 7.95

Tortilla Chips + Guacamole ^v | 7.95

Lemon Hummus ^v

cured olives, with cucumber + tomato, warm pita bread | 8.95

Tzatziki + Pita | 6.95

BIG SALADS

Harvest Squash + Quinoa Bowl

roasted butternut squash, candied walnuts, bacon, raisins, red onion, frisée, mixed greens, quinoa, balsamic vinaigrette | 14.95

Cobb

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 12.95

Mediterranean

grilled chicken, feta, kalamata olives, tomato, pickled red onion, beets, pepperoncini, tzatziki, assorted greens, cucumber dressing | 12.95

Key West with Spicy Salmon

seasonal berries, mango salsa, mandarin oranges, candied walnuts, tomatoes, fresh greens, honey lime dressing | 15.95

Crimson + Gold Beet

roasted red + yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette | 12.65

Hail Caesar!

hearts of romaine tossed in our creamy, rich Caesar dressing lightened with fresh lemon, a touch of anchovy + spice | 9.95

- ◆ Grilled Chicken +4
- ◆ Blackened Salmon +5
- ◆ Grilled Steak +6
- ◆ Crab Cake +6
- ◆ Blackened Sea Scallops +7



Blackened Salmon + Asparagus

spring greens, mandarin oranges, tomato, red onion, toasted almonds, orange thyme vinaigrette | 15.50

McKenzie Wedge

iceberg wedge, diced tomato, crumbled bleu, applewood smoked bacon, cucumber, carrot | 9.95

Salad options:

To make GF, ask for 'no bread.'
To make vegetarian, 'sub hummus'

SOUPS

New England Clam Chowder

bread boule | 6.95 tureen | 5.50 cup | 3.95

Maryland Crab + Brie Bisque

bread boule | 7.50 tureen | 5.95 cup | 4.50

French Onion Soup | 4.95



BURGERS

Certified Angus Burgers (8 oz) * | 13.95

Certified Junior Burger (4 oz) * | 10.95

Impossible Burger ^v | 13.95



served on a brioche bun with lettuce, tomato + red onion, pub fries, pickle

Customize your burger:

- ◆ cheddar, American, swiss, spicy jack cheese +1
- ◆ farmhouse cheddar + applewood bacon +2
 - ◆ mushrooms + swiss +2
- ◆ onion ring + cheddar + mckenzie²⁷ bbq +2
 - ◆ buffalo sauce + bleu cheese +2

Upgrade your side:

- ◆ mixed greens +1
- ◆ onion rings +3
- ◆ sweet fries +1
- ◆ spicy cheese fries +2

BOWLS

Buddha Bowl

a multitude of fresh veggies + long noodles, steeped in a flavorful umami broth scented with red miso, fresh basil, cilantro + lime, garnished with hard boiled egg | 12.95

- ◆ Grilled Chicken Breast +4
- ◆ Blackened Salmon Fillet +5
 - ◆ Grilled Steak +6
 - ◆ Sea Scallops +7

Burrito Bowl

avocado, Spanish rice, black beans, bell peppers, onions, radish, roasted corn salsa, sour cream, jalapenos, served in flour tortillas | 12.95

- ◆ Grilled Chicken Breast +4
 - ◆ Grilled Steak +6
- ◆ Spicy Cauliflower +2

PIZZAS



*Wood Oven fired, starting 4 PM

Classic

tomato sauce, mozzarella, oregano | 11.95

Margherita

tomato, fresh mozzarella, basil leaf | 12.95

Roast Cauliflower + Cherry Pepper

roast cauliflower, sliced cherry peppers, red onion, fontina + mozzarella cheeses | 13.25

Smoked BBQ Chicken

caramelized red onion, chicken breast, mozzarella, mckenzie²⁷ bbq | 12.75

Roasted Apple, Cheddar + Bacon

apples, cheddar, caramelized onion, bacon, balsamic glaze | 12.85

Pepperoni

imported pepperoni, asiago, oregano, mozzarella, fresh tomato sauce | 12.50

Italian Sausage + Peppers

sausage morsels, bell peppers, red onion, mozzarella cheese | 12.65

Spicy Buffalo Chicken

chicken, hot sauce, bleu cheese, mozzarella, green onion | 12.75

M

HANDHELDS

French Dip Hot Roast Beef

slow roasted beef, cheddar cheese, au jus for dipping, whipped horseradish, pub fries | 11.95

Salmon BLT Wrap

spicy grilled salmon, bacon, tomato, lettuce, citrus aioli, flour tortilla, cole slaw, pub fries | 12.25

Maryland Crab Cake Sandwich

brioche bun with spicy orange tartar sauce, lettuce, tomato + red onion, pub fries | 14.95

Beach Tacos

golden fried fish, salsa roja, salsa fresca, chile-lime aioli, Spanish rice + black beans | 12.50

Classic Chicken Salad

special recipe chicken salad, lettuce, tomato on a brioche bun, cole slaw | 11.75



FAVORITES



*Everyday starting 4 PM

Chicken + Cashew Stir Fry

chicken, broccoli, carrot, snow peas, peppers, spinach, napa cabbage, mushrooms, onion, spicy sweet + sour sauce, jasmine rice | 16.50

Irish Lamb Stew

braised tender lamb cubes blended with potato, carrot, onion, seasonings, served in bread boule | 16.95

English Pub Fish + Chips

craft beer batter dipped fresh fish, fries, cole slaw, spicy orange tartar sauce | 16.95

Steak Frites *

seared sliced steak, peppercorn sauce, french fries, asparagus | 22.95

Maryland Crab Cakes

fresh lump crabmeat lightly bound, gently breaded + sautéed, spicy orange tartar sauce, pub fries, creamy cole slaw | 20.95

Queso Pork Enchiladas ^{GF}

braised pork, queso fresco, salsa verde, enchilada sauce, Spanish rice + beans | 15.50

Pan Seared Salmon Piccata

spicy salmon fillet with zesty lemon caper sauce, orzo, fresh spinach | 20.95

Baby Back Ribs

down country goodness, slow basted, roasted, falling off the bone tender, mckenzie ²⁷ bbq, sweet potato fries, cole slaw
Half rack | 16.95 Full Rack | 20.95

Spicy Jambalaya

sea scallops, shrimp, andouille sausage, chicken, tossed with rice in a fiery Louisiana tomato sauce | 18.95

DESSERT

Apple Spring Roll

with vanilla ice cream | 5.95

Chocolate Budino

with caramel + cookie crumble | 5.95

New York Cheesecake

with berry sauce | 6.25

Chocolate Lava Cake

with whipped cream | 5.95

Ice Cream Bowl

with pirouette cookie | 4.95



KIDS

Chicken Fingers | 5.95

Buttered Noodles | 5.95

Pigs in a Blanket | 5.50

Steak + Fries | 10.50

Nachos | 5.50

Hummus | 5.65

Cheese Pizza (starting 4pm) | 5.95

Hand-Dipped Milk Shakes | 5.95



BLUE PLATE SPECIAL



starting 4 PM, quantities limited

Add pint of craft beer
or glass of house wine +5

Monday: Two McKenzie Angus Burgers | 21.95

Tuesday: Grande Tacos: your choice
fish, carnitas, chicken | 12.95

Wednesday: Sea Scallops + Shrimp with Pasta
in Tomato Pesto Broth | 19.95

Thursday: Sizzlin' Fajitas + Ritas | 18.95

Friday: Maine Lobster Cakes | 21.95

Saturday: Prime Ribs of Beef | 24.95

Sunday: Chicken Parmesan + Pasta | 14.95

M

WEEKEND BRUNCH



From 11:30 to 4PM

includes fresh fruit cup + coffee

Blueberry Flapjax

fresh blueberry buttermilk pancakes, whipped cream, powdered sugar, warmed syrup, applewood smoked bacon | 12.95

Eggs Benedict

Classic with Canadian bacon, poached eggs, hollandaise sauce, English muffin | 12.95
(make it crab cake benedict +4)

Avocado Toast

fresh avocados blended with cilantro + lime
served over multi grain toast,
topped with sunny side up eggs | 11.95

flagship craft beer, bloody mary or mimosa +4
with purchase of brunch entrée