



SMALL PLATES

Scotch Egg - Hard-boiled egg wrapped with homemade sausage, rolled in seasoned flour and cooked to perfection. Served with stout mustard. 5.99

***Fresh Lump Crabcakes** - Jumbo lump blue crab combined with brioche bread from our local bakery. Lightly grilled and served with stone ground Dijon mustard sauce and Chipotle rémoulade. 9.99

Saison Shrimp - Large shrimp gently sautéed and served over Parmesan risotto with braised baby arugula and a rich Saison-herb beurre blanc. 8.99

7 Hour Roasted Pork - Slow-roasted pork served over a green onion risotto with grilled asparagus. Served with a natural date jus. 7.99

Shrimp Wontons - Our spin on the Crab Rangoon. Creamy wonton filling and jumbo shrimp wrapped up and fried to a golden brown. Served with a spicy Thai chili sauce. 6.99

***White Bean Hummus** - Smooth and creamy white bean puree served with kalamata olives and homemade rosemary flatbread. 5.99

Brewer's Board - A selection of Artisanal cheeses and cured meats hand selected by our Chef designed to complement your brew. Accompanied by an assortment of freshly prepared crackers and crostinis. 10.99

Belgian Style Mussels - One pound of Prince Edward Island mussels steamed in a rich and flavorful Saison broth, infused with garlic, shallots and saffron. Served with a freshly baked French baguette. 10.99

Garlic Pub Frites - A large portion of our shoestring frites tossed in garlic and spices. Served with white truffle mayonnaise. 4.99

Moules Frites - Our signature Saison-steamed mussels paired with a heaping portion of our crispy garlic pub fries. Served with white truffle mayonnaise and a freshly baked French baguette. 12.99

***Mozzarella Friti** - Homemade fresh mozzarella cheese lightly fried and topped with a wild mushroom white truffle ragu. Served with an olive-caper compote. 6.99

FRESH SALADS

Napa Chopped Salad - Diced cauliflower, broccoli, tomato, carrots, bacon, egg whites, Maytag bleu cheese and mixed greens tossed in a mustard vinaigrette and topped with fresh avocado. Small 7.49 Large 11.99

Greek Salad - Grilled chicken breast, roasted tomatoes, bell peppers, onions and artichokes on a bed of mixed greens with kalamata olives and feta cheese tossed in a lemon-thyme vinaigrette. Small 7.49 Large 11.99

75th Street Caesar Salad - Crisp romaine, crunchy croutons, freshly grated Parmesan cheese and creamy Caesar dressing. Small 3.99 Large 7.99 *Add grilled chicken for 2.99 or salmon for 5.99*

***Pecan Encrusted Goat Cheese Salad** - French chevre cheese coated with pecan breading, tossed greens, raspberry vinaigrette, shaved red onions, oranges and served with lavosh flatbread. 9.99

***Small House Salad** - Chopped greens with cucumbers, roasted red peppers, red onions, tomatoes, croutons and peperoncini peppers with your choice of dressing. 3.99 *Add chopped bacon or cheese for an additional .79*

Dressings: Mustard vinaigrette, honey mustard, roasted garlic, raspberry vinaigrette, lemon thyme vinaigrette, bleu cheese, balsamic vinaigrette, creamy Caesar, 1000 Island, low-fat Italian.

APPETIZERS

Calamari - Hand-battered and lightly fried to order with Peppadews, Anaheim peppers and sweet onions. Served with lemon aioli. 8.99

Chipotle Quesadillas - Chipotle tortilla with a blend of 5 cheeses, pico de gallo and your choice of steak or chicken. Served with chipotle ranch and homemade salsa. Chicken 9.99 Steak 11.99

***Hot Artichoke and Spinach Dip** - A creamy blend of spinach, artichoke hearts and melted cheeses served with warm pita bread. 8.99

***Giant Bavarian Pretzel** - A pair of brick-oven baked pretzels served with stone ground stout mustard and microbrew cheese fondue. 6.99

Chicken Tenders - Four hand-breaded and fried chicken breast tenders served with fries and your choice of dipping sauce. 8.99

***Basket of Pub Chips** - House-made and served with roasted garlic for dipping. 3.99

Buffalo Wings 2 Ways - One pound of crispy chicken wings tossed in your choice of traditional Buffalo sauce or our own Muddy Mo' Stout sauce, or choose both! Served with carrots, celery and roasted garlic dressing for dipping. 8.99

Shrimp and Crab Fondue - A creamy blend of lump crab and tender shrimp. Served with a freshly baked French baguette. 9.49

Nachos - Corn tortillas smothered with our own Tex-Mex fondue and topped with grilled chicken, seasoned black beans, Pico de Gallo, fresh Anaheim chilies, sour cream and green onions. Served with a side of homemade salsa. 8.99

BURGERS

All burgers are topped with lettuce and tomato and served with fries or pub chips.

***Stockyard Burger** - A half-pound of Angus ground beef served on a brioche bun with your choice of melted cheese. 9.49 *Add bacon or sautéed onions for .75 each*

***Red, White and Bleu Burger** - Topped with bleu cheese crumbles, buffalo wing sauce and fried onion curls with lettuce, tomato and onions on a brioche bun. 9.99

***The Black Bean Burger** - A spicy blend of black beans and brown rice grilled and topped with fresh avocado and your choice of cheese on a wheat bun. 8.99

***The American Kobe Burger** - A half-pound patty of decadent American Kobe Beef, served on a freshly baked brioche bun with lettuce, tomato and onion. 10.99 *Add cheese for .75*

Turkey Burger - Seasoned ground turkey topped with caramelized onions and creamy goat cheese. Served with olive aioli on a freshly baked brioche bun. 9.99

SOUP & BREAD

***Smoked Sharp Cheddar Ale Soup** - Cup 2.99 Bowl 4.99

Soup of the Day - Our chef's favorite concoctions prepared for you fresh daily. Cup 2.99 Bowl 4.99

***Spent Grain Bread** - Wheat bread boule baked with our Possum Trot Brown Ale and topped with brewery-spent grain served with Muddy Mo Dry Irish Stout butter. 1.00

Soup/Salad Combo - (lunch only) A cup of our Soup of the Day with your choice of a small Garden salad or Caesar salad and spent grain bread. 6.99





ENTRÉES

***Fresh Fish of the Day**- From fried catfish to grilled mako, try our Chef's choice of fresh fish from around the world. market price

London's Best Fish 'N Chips - Light and flaky white fish coated with our crunchy wheat ale batter. Served with seasoned fries, traditional tartar and malt vinegar. 12.99

Kansas City Strip Steak - 12 ounces of our signature hormone-free Piedmontese beef, naturally tender and juicy, grilled to perfection over our live hickory grill and topped with garlic butter. Served with garlic frites and the Chef's vegetable of the day. 21.99

***Tuscan Chicken Pasta** - Lightly breaded chicken tossed in our home-made Alfredo sauce with baby portabellas, garlic and asparagus. Topped with freshly grated Parmesan cheese. 12.99

Mediterranean Shrimp Pasta - Shrimp, capers, sun-dried tomatoes, yellow peppers, sweet red onions, kalamata olives and fresh basil sauteed in a lemon butter Chardonnay sauce and topped with feta cheese and toasted pinenuts. Served over angel hair pasta. 13.99

Free Range Rosemary Roasted Chicken - Crispy oven-roasted chicken, grilled asparagus and crispy Yukon potatoes. Topped with a flavorful rosemary jus. 14.99

Kansas City Baby Back Ribs - Slow-roasted baby back ribs basted with our molasses BBQ sauce and served with fries and creamy coleslaw. Half-Slab 13.99 Full-Slab 20.99

7 Hour Roasted Pork - Slow-roasted pork served over a green onion risotto with grilled asparagus. Served with a natural date jus. 15.99

FLATBREAD PIZZAS

***Fungus and Fromage** - Crimini, shiitake and portabella mushrooms, oregano spread and 6 cheese blend. 10.99

***Margherita** - Oven-roasted tomatoes, fresh basil and our house made fresh mozzarella cheese. 10.99

Fig and Prosciutto - Black Mission figs, caramelized onions and thinly sliced prosciutto ham. Topped with a baby arugula micro salad and Saba balsamic reduction. 10.99

Chicken, Caramelized Onion and Goat Cheese - Marinated chicken grilled over our live hickory wood grill. Topped with caramelized onions, roasted garlic, goat cheese and our signature mozzarella Alfredo sauce. 10.99

The Classic Pizza - Pepperoni, Italian sausage, marinara, basil, oregano, provolone and mozzarella cheese. 10.99

***The Greek Pizza** - Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, artichokes, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese. 10.99

* The state health department rules require us to state the following: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

No checks accepted. Gratuity added to parties of 8 or more.

SANDWICHES

All sandwiches are served with your choice of fries or pub chips, fruit or creamy coleslaw. Substitute any other side item for 1.25. Substitute sweet potato fries or garlic frites for 1.00. Add cheese for .75.

***Vegetarian Sandwich** - Fresh avocado, baby arugula, caramelized onions, mushrooms, roasted red peppers and grilled zucchini served on toasted multi-grain wheat bread. Topped with roasted garlic mayonnaise. 8.99

***Bleu Cheese Steak Sandwich** - A 6 oz Piedmontese strip steak grilled to perfection over live hickory and topped with bleu cheese butter and caramelized onions. Served on a potato-onion hoagie bun. 13.99

Grill-Pressed Hunt Club - Grilled chicken breast, sliced ham, bacon, Swiss, cheddar and sun-dried tomato aioli served on freshly baked herb focaccia bread. 10.49

***Crabcake Sandwich** - Lightly grilled and served on a freshly baked brioche bun and topped with baby arugula, tomato and a spicy chipotle rémoulade. Served with garlic pub fries. 12.99

Smoked Turkey and Avocado Club - Smoked turkey breast thinly sliced and piled high on top of our freshly baked multi-grain wheat bread with fresh avocado, tomato, baby arugula, sliced Swiss cheese, crispy bacon and pesto mayonnaise. 10.99

Buffalo Chicken Wrap - Crispy fried chicken tenders wrapped in a chipotle tortilla with Buffalo wing sauce, red onion, lettuce, tomatoes and bacon. Served with a side of bleu cheese dressing. 8.99

***The Brewben** - Thinly shaved corned beef, served on grilled rye with melted Swiss cheese, sauerkraut and homemade 1,000 Island dressing. 9.99

Grilled Salmon BLT - Fresh grilled salmon with lettuce, tomatoes, onions and bacon on a multi-grain bread brushed with a lemon caper aioli. 12.99

***Prime Rib French Dip** - A half pound of thinly shaved prime rib, melted Swiss, creamy horseradish sauce and beef au jus. 12.99
Add onions and mushrooms for .75 each

DESSERTS

75th Street's Famous Bread Pudding - French bread soaked in a sweet and buttery egg mixture. Baked to perfection and topped with a whiskey butter sauce. 4.99

Muddy Mo' Brownie Sundae - Homemade brownie, topped with vanilla bean ice cream, Muddy Mo' Stout Fudge sauce and sprinkled cayenne peppered peanuts. 4.99

Chef's Feature Dessert - Seasonally inspired desserts made from scratch just for you! Ask your server for details.

SIDES - 2.99

- Roasted Garlic Mashed Potatoes
- Seasoned Fries
- Creamy Coleslaw
- Sautéed Garlic Green Beans
- Cottage Cheese
- Steamed Broccoli
- Whipped Cauliflower
- Sweet Potato Fries
- Garlic Pub Frites
- Onion Curls
- Seasoned Pub Chips
- Vegetable of the Day
- Fresh Fruit
- Green Onion Risotto
- Yukon Gold Potatoes